



Dinner Banquet Menu

STUZZICHINI - (Passed Hors d'oeuvres)

Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00 pp
Reception only (2 hours) with choice of five hors d'oeuvres	35.00 pp
<i>*Add \$5.00 per person for each additional item* *Add \$10 per person for each additional half hour*</i>	

Arancini di Riso	Fried Saffron Risotto Balls stuffed with Mozzarella
Crostini di Funghi	Truffled Wild Mushroom Pâté on Crostini
Polenta Fritta	Polenta Home Fries with Montasio Cheese, Truffled Aioli
Indivia e Gorgonzola	Endive Leaves, Gorgonzola Dolce, Walnuts, Grapes
Calamari Fritti	Fried Monterey Squid, Lemon, Spicy Roasted Pepper Sauce
Uova Sode alla Veneziana	Dungeness Crab Stuffed Devilled Eggs
Gamberi in Pancetta	Pancetta Wrapped Shrimp stuffed with Sage
Crostini Fiorentini	Traditional Tuscan Chicken Liver Pâté on Crostini, Fried Capers
Polpette di Vitello	Milk-fed Veal Meatball Lollipop
Spiedini di Pollo	Grilled Chicken Breast with Salsa Verde
Spiedini di Manzo	Grilled Beef with a Horseradish Cream

PIZZE DAL FORNO – (Selection of Wood Oven Baked Pizzas, Served Family Style)

Station before meal	(1/2 hour)	5.00 pp
Reception Station	(1 hour)	8.00 pp
	(1.5 hours)	12.00 pp
	(2 hours)	15.00 pp

Choose Two from the following list to be served:

Pizza Margherita	Tomato Sauce, Mozzarella, Oregano and Basil
Pizza Bianca ai Funghi	Wild Mushrooms, Fontina Val d'Aosta Cheese, Roasted Garlic and Rosemary (no sauce)
Pizza Putanesca	Spicy Red Pizza with Baby Octopus, Castelvetrano Olives, Capers and Tomato Sauce (no cheese)
Pizza Siciliana	Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella

STAZIONI (Standing Food Stations, priced per hour)

Antipasti Misti~ Chefs Selection Of Meats, Cheeses, and House Specialties	15.00 pp
Sinfonia Dolce~ Dessert Reception: Selection of House made mini desserts	12.00 pp
add Coffee Station	2.00 pp

Palio uses locally grown organic produce and free range, sustainable, natural agriculture, and supports Local Artisans like Acme Bread, Chocolatier Blue and Fiorello Gelato.

We use no Transfats.



ANTIPASTI - (Family Style Platters)

Choice of two add \$8.00 pp, Choice of three add \$12.00 pp

Polenta Fritta	Polenta Home Fries, Montasio Cheese, Truffled Aioli
Calamari Fritti	Fried Monterey Squid, Lemon and Spicy Roasted Pepper Sauce
Cozze al Forno	Wood-Baked PEI Mussels, Sicilian Sea Salt
Assaggi di Carne	Prosciutto San Daniele, Country Pâté, Smoked Duck Breast, Mustard Pickled Vegetable Salad
Capesante e Ricci	Seared Day-Boat Scallops, Lemony Escarole, Toasted Sesame Seeds and Sicilian Caviar (\$5 Supplement)
Nido di Fegato Grasso	Hazelnut-Dusted Diced and Seared Sonoma Foie Gras and Balsamic-Glazed Cipollini Onions in a nest of Shredded Radicchio (\$5 Supplement)

L A C E N A (Dinner Pricing)

Three Courses, \$45pp

Select One Salad, Three Entrees*(from Primi or Secondi), One Dessert

Four Courses, \$55pp

Select One Salad, One Pasta, Risotto or Polenta Course (from Primi), Two Entrees*(from Secondi), One Dessert

The Above menus include Acme Bread, House Pickled Vegetables and Cured Olives, Chef's Choice Apribocca, Coffee or Tea

*** vegetarian option available at no extra charge**

INSALATA (Starter Salads)

Insalata Mista	Mixed Baby Greens with Julienne Vegetables and Herbs, Parmigiano Croutons and Citronette
Insalata Cesare	Classic Chopped Caesar Salad with Roasted Garlic Croutons, Parmigiano and White Anchovies
Insalata Romana	Romaine Hearts, Dates, Walnuts, Goat Cheese, Balsamic Vinaigrette
Insalata Rossa	Red Wedge Salad of Beets, Radicchio, Orange, White Anchovies and Aged Sherry Vinaigrette

PRIMI PIATTI (Pasta and Risotto) available as first or second course or main course

Ravioli di Zucca	Pumpkin Ravioli with Brussels Sprouts in Brown Sage Butter Topped with Piave Cheese and Amaretti Crumbs
Risotto di Mare	Tuscan Style Spicy Saffron Risotto with Lobster Stock, Roasted Red Peppers and Seven Fruits of the Sea
Conchiglie con Granchio	Shell Shaped Pasta with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano
Ravioli alla Tetrazzini	Porcini Mushroom and Ricotta Ravioli with Heritage Turkey Sugo, White Pepper and Fried Sage
Garganelli con Polpette	Hand-Rolled Penne with Milk-Fed Veal Meatballs, Smoked Veal Bacon, Tomato Sauce, Fresh Marjoram and Grana Padano
Rigatoni alla Bolognese	Wide Tube Pasta with the Traditional Meat Sauce of Veal, Beef and Pork, with Nutmeg, Parsley and Parmigiano Reggiano



TARAGNA (Gluten-Free Corn and Buckwheat Polenta with Brown Butter, Sage and Parmigiano Reggiano) available as first or second course or main course
Topped with a choice of:

Funghi	Roasted and Braised Wild Mushrooms with Red Wine and Rosemary
Pollo al Limone	Tender Pot-Roasted Chicken Leg with Meyer Lemon, Garlic, Fennel, Bay, Olives, Oregano and Smoked Paprika
Maiale	Cotechino Sausage, Pulled Berkshire Pork Shoulder, Sage, Brussels Sprouts, Brussels Chips and Grain Mustard
Stracotto di Manzo	Spiced Braised Beef Short Ribs with Thyme, Caramelized Cipollini Onions, Gorgonzola Piccante and Balsamico

SECONDI (Entrees)

Bocaccio e Cozze	Lemon-Glazed Local Rock Cod and PEI Mussels, Spicy Broccoli Rabe, Baby Turnips, Roasted Garlic and Extra Virgin Olive Oil
Pesce alla Genovese	Roasted Seasonal White Fish with Wild Mushrooms and Potatoes tossed in a Three Herb Salsa Verde
Petto di Pollo alla Marsala	Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins
Ricco e Povero d'Anatra	Roasted Muscovy Duck Leg, Seared Foie Gras, Savoy abbage and Baby Carrots, Hot and Sweet Mustards (\$5pp supplement)
Bistecca ai Ferri	Grilled USDA Prime New York Strip with Swiss Chard, Roasted Garlic, Horseradish Cream and Sea Salt (\$5pp supplement)

DOLCI (Desserts)

Panna Cotta-	Buttermilk and Brown Sugar Pudding with Roasted Red Grapes, and Pinot Noir Reduction
Crostata di Mela	Rustic Apple Cinnamon Pie with Caramel Sauce and Whipped Cream
Tiramisù	Classic "Pick Me Up," of Lady Fingers, Espresso, Rum Zabaglione and Mascarpone Cheese
Torta di Cioccolato	Devil's Food Chocolate Cake with Chocolate Mousse Filling, Chocolate Glaze Hazelnut Dulce de Leche Sauce and Candied Orange Peel

MIGNARDISE (Petits Fours)

Cioccolati Amedei~Amedei is the World's Only Single Origin Chocolate, controlled from plantation in the tropics to production in Tuscany. *Chocolatier Blue* in Berkeley is the only chocolatier in the United States licensed by Amedei. Palio d'Asti is the only Restaurant in San Francisco to serve these incredible Organic Chocolates **(\$2 per piece)**

Place setting Gifts, Amedei Boxed Chocolates from Chocolatier Blue **\$12 per**