

Palio

MENU

APPETIZERS & SALADS

BURRATA & HEIRLOOM TOMATOES V	18
roasted peach, aged balsamic, pistachio, pesto	
TABLE SIDE CAESAR SALAD V	15
parmigiano reggiano, foccaccia crouton, boquerones	
BEET TARTARE GF	17
goat cheese, green apple, avocado gelato, aji mango	
TRUFFLE TUNA TARTARE GF	34
caviar, shaved black truffle, peppadew aiolio, spring onions	
STEAK CARPACCIO	26
truffle salada, tarragon crema, parmigiano reggiano	
CALAMARI FRITTI	16
lemon pepper dredge, lime aioli, spicy marinara	
SHORT RIB RAVIOLI	17
chianti redux, honey beurre noisette	
SHRIMP SCAMPI	19
garlic lemon butter sauce, chilly flakes	

SPECIALTIES

CHICKEN PARMIGIANA	28
pomodoro, mozzarella di bufala, basil, parmigiano reggiano	
STEAK & PORK RAGOUT LASAGNA	28
talleggio & ricotta, pomodoro sauce, buffalo mozzarella	
SCALOPPINE	32
forest mushroom ragu, herbed fingerling potatoes	

SIDES 12

RISOTTO
MASHED POTATOES
TRUFFLE PARMESAN FRIES
ROASTED BROCCOLINI
GRATIN POTATOES

PASTA & RISOTTO

MAFALDE PASTA ARRABBIATA V GF	26
roasted tomato & eggplant, spinach, capers, basil	
ORGANIC CHICKEN "CRESTA DI GALLO"	26
pesto, cherry tomatoes, parmigiano reggiano	
PORCINI & TENDERLOIN TIPS RISOTTO GF	30
talleggio	
TRUFFLE RISOTTO GF	28
black pepper, pecorino romano	
BUCATINI POMODORO & MEATBALLS	24
basil, parmigiano reggiano, mozzarella	
LINGUINE "A LA VONGOLE"	27
clams, garlic wine sauce, cherry tomatoes, chilly	
LOBSTER SEAFOOD TAGLIATELLE	65
clams, scallops, mussels, shrimp	
choice of pomodoro or garlic wine sauce	

SEAFOOD

SNAPPER "ALLA VENEZIANA" GF	37
olive & tomato salsa	
OAK ROASTED SALMON	37
salsa verde, roasted vegetables, lemon garlic crema	
CARIBBEAN LOBSTER	MP
chef's preparation	
SEAFOOD TOWER	170
caribbean lobster, market oysters, tiger shrimp, clams, mussels, ahi tuna tartare	

STEAK CUTS "PREMIUM ANGUS 1855"

24K GOLDEN STRIP STEAK	110
18oz RIBEYE	60
8oz FILET MIGNON	53
14oz BISTECA ALLA NEW YORK	43
SAUCE	
BAROLO BORDELAISE	
SALSA VERDE	
GORGONZOLA CHIANTI	

GF - GLUTEN FREE DF - DAIRY FREE V - VEGAN

Dishes may contain allergens. If you have any dietary requirements please speak to a staff member. Raw or undercooked food may be hazardous to your health. Prices are exclusive of state sales taxes & gratuities.