

# Palio

## signature cocktails

### **SGROPPINO \$12**

Vodka, Lime, Fresh Mint & Prosecco

### **G&G \$12**

Hendricks Gin, Bacardi Superior, Organic Agave, Lime Juice, Fresh Cucumber

### **OLD FASHIONED \$15**

Woodford Reserve, Bitters & Simple Syrup

### **WATERMELON MARGARITA \$12**

Tequila, Cointreau, Lime

### **BLUEBERRY MARTINI \$12**

Vodka, Blueberries, Lime, Blue Curacao

### **NEGRONI \$12**

Gin, Campari, Sweet Vermouth, Orange Zest

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Menu is subject to change. For food allergen advice or diet preference, please ask a member of our staff.

# Palio

## cold appetizers

### **BURRATA SALAD** \$18

Arugula Pesto, Pickled Heirloom Tomatoes,  
Pistachio Crumble, Toast

### **CEASAR SALAD** \$15

Crisp Romaine Lettuce, Classic Caesar  
Dressing, Parmigiano Reggiano,  
Focaccia Croutons & Boquerones

### **ROASTED BEET TARTARE** \$17

Goat Cheese, Granny Smith Apple,  
Avocado Gelato, Ají Mango

### **TUNA TARTARE** \$21

Peppadew Aioli, Chives, Cucumber,  
Avocado, Red Onion, Tomato, Rice Cracker

### **TENDERLOIN CARPACCIO** \$24

Tarragon Cream, Truffle Rocket Salad,  
Parmigiano Reggiano, Sour Dough Toast

## hot appetizers

### **CALAMARI FRITTI** \$17

Recao Lime Dressing, Lemon Pepper  
Dredge, Espelette

### **POLPETTE** \$18

Homestyle Meatballs, Amatriciana Sauce,  
Fontina, Sour Dough Toast

### **SEARED SCALLOPS** \$19


Pumpkin Coconut Cream, Forest  
Mushroom Escabeche, Nasturtium

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## pasta & risotto



**SEASONAL RISOTTO**  \$17  
Creamy Pumpkin Risotto, Goat Cheese,  
Confit Mushrooms, Raisin Gremolata

**DAILY RISOTTO (MP)**  
Chef's Preparation


**TAGLIATELLE OXTAIL** \$24  
Oxtail Meat, Roma Tomatoes, Pancetta,  
Brandy, Basilico, Cream, Parmesan


**SPAGUETTI POMODORO** \$17  
Fresh Pomodoro Sauce, Basilico,  
Parmigiano Reggiano, Fresh Mozzarella


### GLUTEN FREE

**MAFALDINE**   \$18  
Roasted Eggplant, Arrabiata Sauce,  
Capers, Basilico

## seafood

**PULPO A LA BRASA**  \$26  
Chorizo Fagioli, Sofrito Cream,  
Roasted Pepper Chimichurri

**BLACKENED SALMON**  \$30  
Pineapple Mojo, Roasted Vegetables,  
Lemon Garlic Beurre Blanc

**WHOLE CATCH OF THE DAY**  (MP)  
Chef's Preparation

**WILD CAUGHT LOCAL LOBSTER**  
(MP)  
Chef's Preparation

# Palio

## house specialties

### **24KT GOLD 1855 ANGUS 14oz NY STEAK (MP)**

24kt Gold Crusted  
Prime New York Steak

### **CHICKEN PARMIGIANA \$28**

Crispy Airline Chicken Breast,  
Pomodoro, Mozzarella di Buffala,  
Basilico, Parmigiano Reggiano

## prime cuts

### **1855 PREMIUM ANGUS 24oz PORTER HOUSE STEAK \$106**

**1855 ANGUS 8oz  
FILET MIGNON \$58**

### **1855 ANGUS 12oz DRY AGED NY STRIP STEAK \$53**

**1855 ANGUS PREMIUM 32oz  
TOMAHAWK STEAK \$158**

*\*Ask our chef special house rub: house rub highlights the meat flavor, and adds a sweet spicy boost with local spices.*

Each Steak comes with one side of:  
Creamy Mash Potatoes or Broccolini

## desserts

### **TIRAMISU \$14**

Coffee Gel, Cacao, Mascarpone

### **BAKED ALASKA \$16**

Lemon, Mango and Raspberry Sorbetto, Crema Agli Agrumi Planifolia

### **PANNA COTTA \$16**

Marsala Zabaglione, Almond Florentine, Frutti di Bosco

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