

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 \$23

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 \$28


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  \$24
Chorizo Fagioli, Sofrito Cream,
Roasted Pepper Chimichurri

BLACKENED SALMON  (MP)
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**

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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