

Palio

signature cocktails

SGROPPINO 16

Vodka, Lime, Fresh Mint & Prosecco

G&G 16

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

OLD FASHIONED 15

Woodford Reserve, Bitters & Simple Syrup

WATERMELON MARGARITA 15

Tequila, Cointreau, Lime

BLUEBERRY MARTINI 16

Vodka, Blueberries, Lime, Blue Curacao

NEGRONI 16

Gin, Campari, Sweet Vermouth, Orange Zest

NEGRONI SBAGLIATO 18

Gin, Campari, Sweet Vermouth, Prosecco, Orange Slice

Palio

antipasti

BURRATA SALAD 18

Arugula Pesto, Pickled Heirloom
Tomatoes, Pistachio Crumble

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, Scallions, Pickled Relish, Avocado
Puree, Shallot, Crispy Rice

TENDERLOIN CARPACCIO 24

Tarragon Cream, Truffle Rocket Salad, Parmigiano
Reggiano, Focaccia Toast

antipasti caldo

CALAMARI FRITTI 17

Lime Aioli, Lemon Pepper
Dredge, Espelette

POLPETTE 18

Homestyle Meatballs, Amatriciana Sauce,
Fontina, Focaccia Toast

SHRIMP SCAMPI 19

Pinot Grigio, Garlic, Lemon Butter Sauce,
Chili Flakes

Palio

pasta & risotto

DAILY RISOTTO (MP)

Chef's Preparation

PORCINI E PUNTE DI FILETTO 28

Porcini & Terderloin Tips Risotto, Taleggio, Truffle, Basilico, Parmigiano Reggiano, Pancetta

LINGUINE A LA VONGOLE 27

Linguine Pasta, Clams, White Wine, Garlic Confit, Cherry Tomatoes, Chili Flakes

FETTUCINE PESCATORE 65

Fettucine Pasta, Half Lobster Tail, Clams, Scallops, Mussels, Shrimp, Chili Flakes
Choice of: White Wine Sauce or Pomodoro

PENNE AL PESTO DI POLLO 24

Penne Pasta, Creamy Pesto, Organic Chicken Breast, Cherry Tomatoes, Parmigiano Reggiano

GLUTEN FREE MAFALDINE 21

Roasted Eggplant, Arrabiata Sauce, Capers, Basilico

SPAGHETTI POMODORO 19

Fresh Pomodoro Sauce, Basilico, Parmigiano Reggiano, Fresh Mozzarella

frutti di mare

PAN SEARED HALIBUT 41

Chorizo Fagioli

BLACKENED SALMON 35

Pepper Gremolata, Roasted Vegetables, Lemon Garlic Beurre Blanc

CATCH OF THE DAY (MP)

Chef's Preparation

WILD CAUGHT LOCAL LOBSTER (MP)

Chef's Preparation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

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

Palio

specialità della casa

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

CHICKEN SALTIMBOCCA 29

Halved Chicken Breast, Prosciutto, Fontina,
Beurre Noisette, Haricots Verts

VEAL MARSALA 32

Veal Scaloppine, Forest Mushrooms Ragù,
Herbed Fingerling Potatoes

tagli di carne

1855 PREMIUM ANGUS 24oz PORTER HOUSE STEAK 95

1855 ANGUS 8oz FILET MIGNON 72

1855 ANGUS 12oz DRY AGED NY STRIP STEAK 53

1855 ANGUS 32oz BONE-IN PREMIUM COWBOY STEAK 145

**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 Broccolini

contorno

Daily Risotto 12
Mashed Potatoes 8
Parmesan Truffle Fries 12
Broccolini 12

dolce

TIRAMISU 12

Coffee Gel, Cacao, Mascarpone

BAKED ALASKA 12

Meringue, Vanilla and Chocolate Gelato, Cacao Cake, Vanilla Cream

CHOCOLATE SEMIFREDDO MOUSSE CAKE 12

Hazelnut Tierrita, Chambord Gel, Maracuya Gelato

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