

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

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

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pasta & risotto

DAILY RISOTTO (MP)

Chef's Preparation

PORCINI E PUNTE DI FILETTO \$28

Porcini & Tenderloin 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

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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 Ragu,
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, Vainilla Cream

CHOCOLATE SEMIFREDDO MOUSSE CAKE \$12

Hazelnut Tierrita, Chambord Gel, Maracuya Gelato

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