

PALIO

Exquisite Italian Cuisine

Antipasti e Fuppe

Sopa di Pomodoro 7.50

San Marzano Tomato Soup, Goat Cheese Crostini

Frittura di Calamari 14

*Deep fried Squid serve with Spicy Pomodoro
Sauce*

Involtini di Melanzane 14

*Eggplant, Ricotta Cheese, Salami, Pomodoro
Sauce & Provolone*

Octopus Carpaccio 16

*Thinly sliced Octopus, Arugula, Radicchio,
Pickling Vegetables Fried Capers & Lemon
Vinaigrette*

Crema di Cannelini 8

*Creamy Cannelini Soup, Truffle Oil, Eged
Balsamic Vinegar*

Bruschetta all'Aragosta 17

*Lobster, Onions, Olives, Basil & Emulsified
Vine Ripe Tomato*

Polenta Fritta al Tartufo 13

*Crispy Fried polenta served with Porcini
Sauteed Pancetta and Gorgonzola Cream*

Polpette al Sugo 15

*Homemade Meatballs with Pinenuts & Raisins
served with Crostini & Sahved Parmigiano*

Insalate

Insalata Caprese 14

*Vine Ripe Campani Tomatoes,
Fresh Buffalo Mozzarella, Roasted Peppers Balsamic
Reduccion & Basil Infusion*

Insalata Mediterranea 16

*Vine Ripe Tomato, Cucumber, Bell Pepper
Tuscany Mix Olives, Gorgonzola, Curly Carrot,
Candied Walnuts, Garbanzo Beans, 12 aged
Balsamic Vinaigrette*

Classica Insalata Cesare 11

*Organic Hearts of Romaine, Aged Parmesan,
Focaccia Croutons, Caesar Dressing & Anchovies
Chicken \$5
Scampi \$7*


 **Gluten Free


****Extra Bread Basket \$5.50**

PR tax (10.5%) and City tax (1%) will be added to your bill and 18% service charge for all parties of six people or more.

Secondi di Carne

Filetto di Manzo 41 
*Grilled Certified Angus Beef,
Sweet Barolo & Challots*

Controfiletto alla Senape 38 
*Grilled Certified Angus Beef Sirloin,
Pancetta & Grain Mustard*

Arrosto di Maiale e Fichi 28 
*Herb Seasoned Grilled Pork Loin with Figs
Veloute*

All protein Selection are served with **Chef's Choice Fresh Side of The Day**

Contorni

Orecchiette al Pomodoro 7.50
Yukon Gold Mashed Potatoes 4 
Potato alla Tirolese 6
Sautéed Seasonal Vegetables 5 
Risotto alla Milanese 7.50 

 **Gluten Free

split portions and changes will be subject to \$5.00 labor fee

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Secondi di Pesce

Aragosta Caraibica (M.P) ^{GF}

*Broiled Caribbean Lobster Spumante Butter
Cream*

Surf & Turf ^{GF}

*Caribbean Lobster & Certified Angus
Filet Mignon*

Pesce del Giorno (M.P)

Fish of the Day

Organic Dishes

Brasato di Manzo 42

*Slow Cook Braised Short Rib served with Porcini
Farrotto*

Scaloppine di Pollo agli Asparagi 25

*Organic Chicken Breast, Asparagus & Lemon
Butter*

Pasta della Casa 26 ^{GF}

*Gluten Free Pasta Sun dried Tomatoes, Garlic
Asparagus, Mushrooms & Pesto*

All protein Selection are served with **Chef's Choice Fresh Side of The Day**

Contorni

Orecchiette al Pomodoro 7.50

Yukon Gold Mashed Potatoes 4 ^{GF}

Potato alla Tirolese 6

Sautéed Seasonal Vegetables 5 ^{GF}

Risotto alla Milanese 7.50 ^{GF}

^{GF} **Gluten Free

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Pasta e Specialita della Casa

Risotto della Casa 38

*Lobster, Sauteed Pancetta, Barolo Wine &
Smoked Burrata*

Risotto Al Tartufo 32

*Black Truffle Risotto, Taleggio Cheese & White
Truffle Essence*


Lasagna de Ila Nonna 24

*Angus Beef Bolognese, Ricotta Cheese,
Pomodoro & Mozzarella Cheese*

Pappardelle alla Pescatora 47

*Lobster, Shrimp, Clams,
Mussels, Scallops
With Pomodoro or Chardonnay Sauce*

Orecchiette al Pomodoro 19

Sautéed Garlic, Tomato & Basil 
With Chicken 24
With Certified Angus Beef Blend 28
With Jumbo Shrimp 34

Fettucine Mare Monti 36

*Angus Beef Blend, Jumbo Shrimps, Porcini
Mushrooms, Fresh Basil & Tomato Sauce*

Eggplant Gnocchi 28

*Homemade Gnocchi serve with Eggplant
Ragout & Mozzarella*

Tortellini al Gorgonzola & Noci 22

*Baked Tortellini, Gorgonzola Cream, Walnuts
& Provolone*

 **Gluten Free

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Consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness, especially if you suffer from certain medical conditions.