



Two Courses \$31/person ~ Three Courses \$39/person
Four Courses \$46/person

ANTIPASTI

Calamari Fritti

Fried Monterey Squid with Sea Salt, Pepper, Lemon and Spicy Roasted Pepper Sauce

Gamberi e Cetrioli

Spicy Sautéed Wild Prawns with Garlic and Herbs; Cool Cucumber Salad with Dill, Yogurt and Couscous

Insalata Caprese

Heirloom Tomatoes, Imported Mozzarella di Bufala, Basil, Mixed Olives and Extra Virgin Olive Oil

Burrata e Peperoni

Creamy Pugliese Mozzarella with Hot and Sweet Frying Peppers, Arugula Salsa Verde

Prosciutto San Daniele e Melone

Twenty-Four Month Aged Ham with Sweet Seasonal Melons, Arugula, Shaved Parmigiano Reggiano

ZUPPE E INSALATE VERDI

Zuppa di Melanzane

Vegetarian Roasted Eggplant, Pepper and Tomato Purée with Mint Crema

Minestrone alla Genovese

Summer Vegetable and White Bean Soup with a dollop of Pine Nut and Walnut Pesto Sauce

Insalata Romana

Hearts of Romaine with Dates, Walnuts, Goat Cheese and Balsamic Vinaigrette

Insalata degli Frutti Stagionali

Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds,
Pecorino Pepato and Champagne Nectarine Vinaigrette

Insalata Cesare

Traditional Chopped Romaine Caesar Salad, Parmigiano Croutons and Fresh White Anchovies

MENU LA TONNARA

Every spring, the Bluefin Tuna swim through the Strait of Gibraltar to spawn off the Sicilian Island of Favignana. For thousands of years, Sicilian Fishermen have met them there in small boats for a famous hunt – the *Mattanza*. This Summer, we explore, celebrate and showcase the versatility, variety and flavor of our own

local, sustainable Albacore tuna in the way Sicilians have honored the now endangered Bluefin, with our

Three Course Sicilian Style Nose to Tailfin Whole Tuna Feast (dishes also available individually)

Antipasto ~ Ventresca - in Agrodolce e Cruda con Caponata

Albacore Tuna Belly Two Ways - Seared and Marinated with Sweet and Sour Onions;
Raw with Trapani Sea Salt on the Traditional Eggplant Relish with Pine Nuts, Raisins, Olives and Capers

Primo ~ Cuscusu con Tutto il Tonno al Ragù, e Bottarga di Tonno

Slow Cooked Tuna Palermo Style with Garlic, Onions and Oregano in Tomato Sauce,
Poured over Saffron-Infused Couscous with Cured Tuna Roe and Toasted Almonds

Secondo ~ Lombo di Tonno alla Brace

Grilled Local Albacore Tuna Back Loin with Grilled Heirloom Summer Squashes and Sweet Peppers,
Fried Capers, Castelvetro Olives, Three Herb Salsa Verde

Palio uses locally grown organic produce and free range, sustainable, natural agriculture, and supports Local Artisans like Acme Bread, Chocolatier Blue and Fiorello Gelato. We use no Transfats.

PALIO

PRIMI PIATTI

Gnocchi con Pesto Genovese

House-Made Potato Dumplings, Yellow Wax Beans and the Classic Ligurian Sauce of Basil, Pine Nuts, Walnuts, Garlic, Pecorino, Grana Padano and Extra Virgin Olive Oil

Ravioli ai Funghi Porcini

House-Made Herbed Pasta Filled with Fresh, Wood Baked Porcini Mushrooms and Ewe's Milk Ricotta with Zucchini, Garlic and Mint Sugo

Spaghetti Neri con Astice Fra Diavolo

Black, Squid Ink Spaghetti with Maine Lobster Meat, Hot and Sweet Peppers, Basil and Lobster Garlic Butter
(\$3/5 Supplement for Appetizer/Entrée)

Fedolini con Granchio

Fine Linguini, Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chiles, Oregano and Breadcrumbs

Garganelli Freschi all'Amatriciana

Hand-Rolled Penne, Jowl Bacon, Cherry Tomatoes, Caramelized Onions and Chile-Laced Ricotta di Pecora

Spaghetti alla Chitarra con Polpette di Vitello

House-Made Square Spaghetti with Veal Meatballs, House Smoked Veal Bacon, Tomato Sauce and Parmigiano Reggiano

P I Z Z A

Pizza Margherita alla Regina di Savoia

Tomato Sauce, Mozzarella, Oregano and Basil

Pizza Rucola

Fresh Arugula and Aged Balsamico on a Pizza of White Corn and Fresh Asiago Cheese (no Sauce)

Pizza Mare e Monte

Spicy Red Pizza with Clams, Baby Octopus, Zucchini, Tiny Tomatoes, and Caramelized Onions (no Cheese)

Pizza Siciliana

Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella

SECONDI PIATTI

Melanzane alla Parmigiana Moderna

Wood-Baked Eggplant Parmesan with Local Ewe's Milk Ricotta, Marjoram and Tomato Sauce

Petto di Pollo alla Marsala

Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins

Scaloppine alla Piccata

Tender Sautéed Milk-Fed Free-Range Veal Loin Cutlets with Lemon Caper Butter, Green and Yellow Beans and Cipollini Onions

Costolette di Maiale con Ratauia

Grilled Berkshire Pork Chop with Piemontese Rataouille, Eggplant 'Mustard' and Trapani Sea Salt

Bistecca ai Ferri

Grilled Prime New York Strip with Bone Marrow-Anchovy Butter, Sea Salt, Heirloom Tomato and Red Onion Salad with Red Wine Vinaigrette and Toasted Breadcrumbs (\$5 supplement)

Chef/Owner: Daniel H. Scherotter **Sous Chef:** Jose Alberto Martinez

Managing Partner: Martino DiGrande