

PALIO



Antipasti

Calamari Fritti 14

Fried Calamari,
Lemon & Marinara Sauce

Carpaccio di Manzo "Ravioli" 14
Thin Slices of Raw Beef Tenderloin, Sun Dried Tomato-Eggplant Filling,
Baby Arugula, Shaved Parmigiano Reggiano,
Extra Virgin Olive Oil

Prosciutto di Parma 14

Macerated Melon, Baby Arugula,
Aged Balsamic-Fig Emulsion

Brodetto 14

Sautéed Clams, Mussels, Garlic,
Spicy Tomato-Saffron Broth, Garlic Toast

Trio Italiano 17
Sautéed Garlic Scampi on Spinach, Mozzarella "en Carozza",
Calamari Fritti, Marinara Sauce

Bruschetta 10

Toasted Ciabatta Bread, Tomato,
Fresh Garlic & Extra Virgin Olive Oil

Antipasto della Casa 19

Marinated Vegetables, Salumetto, Prosciutto di Parma, Cerignola Olives,
Mozzarella di Bufalo, Parmigiano-Reggiano & Roasted Peperonata

Zuppe

Pasta e Fagioli 9

"Country Style" Tuscan Bean Soup

Pomodoro e Finocchio 8

Tomato-Fennel Bisque, Goat Cheese Crouton

Insalate

Arugula con Pancetta e Gorgonzola 12

Baby Rocket, Frisée, Crispy Pancetta, Aged
Gorgonzola, Orange, Focaccia Crostini, Orange
Blossom Vinaigrette

Insalata della Casa 9

Organic Field Greens, Carrot Curls, Roasted
Pine Nuts, Shaved Parmigiano-Reggiano &
Balsamic Dressing

Caprese 14

Sliced Tomatoes, Fresh Mozzarella di Bufala,
Sweet Onion Tuile, Roasted Pepper Sorbetto,
Basil Infusion

Insalata di Mare 18

Lobster Medallion, Prawn, Scallop, Green Mussel,
Shaved Fennel Salad, Lemon-Mosto Oil, Red Sea Salt

Secondi di Pesce

Pesce Spada alla Griglia 27

Grilled Swordfish, Lemon, White Wine, &
Capers Emulsion, Angel Hair

Pesce del Giorno M.P.

Chef's Special Fish of the Day

Capesante Trio 32

Pan-Seared Jumbo Scallops, Leeks,
"Painter's Palette Risotto"

Ippoglosso al Olio 29

Olive-Oil Poached Halibut, Veal Stock Reduction,
Mascarpone-Soft Polenta, Oven-Dried Tomato Ragù, Petite Greens

Secondi di Carne

Petto di Pollo Piccata 26

Pan-Roasted Free Range Chicken Breast Escalope,
Lemon-Caper Sauce, Spaghetti "Aglio e Olio"

Vitellina alla Parmigiana 34

Breaded "Free Raised" Veal, Marinara Sauce,
Parmesan & Mozzarella Cheese, Angel Hair

Ossobuco alla Milanese 38

Braised Veal Shank, Natural Jus,
Roasted Root Vegetables, Saffron Risotto

Lombata di Agnello 38

Pesto-Goat Cheese Crusted Colorado Lamb Loin, Olive Jus,
Porcini Risotto, Roasted Artichoke-Zucchini & Tomato
Compote

Filetto di Bue 44

Grilled "Angus" Beef Tenderloin, Gorgonzola Crust,
Madeira Reduction, Truffled Purple
Mashed Potatoes

Contorni

Truffle Purple Mashed Potatoes 8

Sautéed Asparagus 6

Sautéed Spinach 6

Steamed Broccolini 6

Pasta

Mezzalune di Zucca con Burro e Salvia 19

Ravioli Filled with Butternut Squash,
Brown Butter & Sage

Capellini al Pomodoro, Mozzarella e Basilico 19

Angel Hair, Sautéed Garlic, Tomato,
Fresh Mozzarella & Basil

Rigatoni alla Bolognese 22

Rigatoni Pasta, Homemade Meat Sauce

Cannelloni al Forno 24

Baked Veal & Chicken Filled Pasta Shells,
Béchamel Sauce, Tomato Ragù, Spinach, Mozzarella

Raviolo e Aragosta 39

Sautéed Caribbean Lobster, Saffron Bisque,
Open Ravioli, Root Vegetables, Asparagus

Fettuccine alla Pescatora 42

Fettuccine Pasta, Lobster, Shrimp, Clams,
Mussels, Scallops, Spicy Tomato or Chardonnay Sauce

Dessert

Fresh Berries Au Sauvignon 8

Sauvignon Sauce

Chocolatissimo 9

Chocolate Hazelnut Mousse, in White Chocolate Loop,
Raspberries Mango and Basel Sauce

Tiramisu 9

Crème Anglaise and Coco Nib Tuile

Mascarpone Brownies with Cinnamon Crème 8

Mango Sauce & Basil Caviar

Fragole 8

Tower of Balsamic Strawberries and Vanilla Ice Cream, Chocolate Vipers

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

PR tax (6%) and City tax (1%) will be added to your bill and 18% service charge for all parties of six people or more. Revised 5/12/09

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.