



ANTIPASTI

Fritto Misto Mare

Fried Calamari, Soft Shelled Crab and Littleneck Clams with Lemon and Spicy Roasted Pepper Sauce 10

♥ **Carpaccio di Tonno con Melanzane**

Thinly Sliced, Hand-Pounded Raw Ahi Tuna, Peppers and, Lemon, with a traditional Caponata – Sicilian Eggplant Relish studded with Pine Nuts, Raisins, Olives and Capers 13

Insalata Caprese

Heirloom Tomatoes, Imported Neapolitan Mozzarella di Bufala, Basil, Olives and Extra Virgin Olive Oil 9.50

Prosciutto San Daniele e Melone

Italy's finest aged Ham sliced paper thin, with Sweet Seasonal Melons, Shaved Parmigiano Reggiano 11

ZUPPA E INSALATE VERDI

Pappa ai Pomodoro

Tomato Soup, a quenelle of Ewe's Milk Ricotta, a Sprinkle of Rosemary Baked Prosciutto and Sourdough Croutons 8

♥ **Minestrone alla Genovese**

Summer Vegetable and White Bean Soup with a dollop of Traditional Pine Nut and Walnut Pesto Sauce 8

♥ **Insalata Mista alle Erbe**

Baby Greens, Summer Herbs and Julienne Vegetables, Parmigiano Croutons and Citronette 7

Insalata Romana

Hearts of Romaine with Dates, Walnuts, Goat Cheese and Balsamic Vinaigrette 10

Insalata Cesare

Traditional Chopped Romaine Caesar Salad, Parmigiano Croutons and Fresh White Anchovies 9

INSALATONI

Insalata degli Frutti Stagionali

Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette 13

Insalata di Mare

♥ Warm Seafood Salad with Calamari, Prawns, Fish, Frisée, Green Beans, Sweet Peppers, Yukon Gold Potatoes and a Braised Octopus-Extra Virgin Vinaigrette 19

Insalata di Pollo Arrosto

Salad of Roasted Chicken, Gorgonzola Dolce, Crispy Pancetta, Frisée, Radicchio and Red Wine Vinaigrette 17

Insalata di Manzo

Steak Salad with Seared Prime New York Strip, Balsamico Glazed Cipollini Onions, Arugula, Fried Capers, Shaved Parmigiano Reggiano, Extra Virgin Olive Oil and Coarse Sea Salt 22



PIZZE DAL FORNO AL LEGNA

Pizza Margherita alla Regina di Savoia

Tomato Sauce, Mozzarella, Oregano and Basil 13

Pizza Rucola

Fresh Arugula and Aged Balsamico on a Pizza of White Corn and Fresh Asiago Cheese (no Sauce) 16

♥ **Pizza alla Putanesca**

Spicy Red Pizza with Anchovies, Clams, Olives, Capers, Oregano, and Caramelized Onions (no Cheese) 18

Pizza Siciliana

Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella 17

PRIMI PIATTI

Ravioli ai Funghi Porcini

House-Made Herbed Pasta Filled with Fresh Wood Baked Porcini Mushrooms and Ewe's Milk Ricotta, either...

al Pomodoro: Classic Tomato Sauce, Garlic, Basil and Parmigiano 10/17

in Sugo di Zucchini: Heirloom Summer Squash, Garlic, Parsley and Mint 10.50/18

con Cinghiale: Rosemary Scented Wild Boar Sugo and Aged Pecorino Toscano 11/19

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 10.50/18

Fedolini con Granchio

♥ Fine Linguini with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chiles, Oregano and Breadcrumbs 11/19

♥ **Risotto di Mare al Livornese**

Tuscan Style Spicy Saffron Seafood Risotto made with Lobster Broth, Romana Beans and Seven Fruits of the Sea 11/19

Paglia e Fieno

"Grass and Hay" Silky Fresh Green and Gold Taglierini with Braised Duck, Hot and Sweet Peppers, Marcona Almonds 11/19

Garganelli Freschi all'Amatriciana

Hand-Rolled Penne with Jowl Bacon, Cherry Tomatoes, Caramelized Onions and Chile-Laced Ricotta di Pecora 10.50/18

Spaghetti alla Chitarra con Polpette di Vitello

House-Made Square Spaghetti with Veal Meatballs, House Smoked Veal Bacon, Tomato Sauce and Parmigiano Reggiano 11/19

SECONDI PIATTI

Pesce e Contorno del Giorno

Seasonal Fish and Vegetable Dish of the Day A/Q

♥ **Scampi alla Riviera**

Grilled Whole Split Wild Prawns and Zucchini with Salsa Verde, Smoked Paprika and Fried Capers 26

♥ **Melanzane alla Parmigiana Moderna**

Wood-baked Eggplant Parmesan with Local Ewe's Milk Ricotta, Marjoram and Tomato Sauce 17

Petto di Pollo alla Marsala

Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade,



Sicilian Spinach with Pine Nuts and Raisins 23

Scaloppine alla Piccata

Sautéed Milk-Fed Veal Loin Cutlets with Lemon Caper Butter, Baby Green Beans and Cipollini Onions 27

Scottaditte d'Agnello con Ratauia

Pan Roasted Baby Lamb Chop 'Fingerburners' with a Summer Vegetable Ragout, Eggplant 'Mustard' Pistachioes and Trapani Sea Salt 28



Palio uses locally-grown organic produce and free-range, sustainable, natural agriculture, and supports

Local Artisans like Acme Bread, Boccalone Salumi, Chocolatier Blue, Fiorello Gelato and Mi2 Sweets.



Already lighter dishes that can easily be purged of tasty saturated fats without totally ruining the flavor. We serve traditional seasonal dishes with ingredients that actually exist in nature. We use no Transfats.

The Newly Renovated San Pietro Room, with private entrance, bar and outside deck overlooking Commercial Alley is Ideal for private parties and special events

The Enoteca overlooking Sacramento Street is perfect for a Cocktail Reception or Private Dinner.

We offer Private Dining for Breakfast, Lunch and Dinner, either in one of the Private Rooms or for the Whole Restaurant Custom and

Theme Menus can be arranged with the Chef

Please Enquire about Group Cooking Classes: Team Building in the Kitchen, Saturday Events And Full Service off Site Catering

Please call Abby at 415.387.1971

Palio offers Free Public Wireless for your Convenience

Gift Cards are Available with 20% discounts on Large Volume Purchases

PALIO

Visit our Website - www.paliodasti.com