

PALIO

Antipasti

Trio of Carpaccio 17

*Thin Slices of Raw Beef Tenderloin, Veal-Lobster "Surf & Turf", Salmon
Black Truffle, Capers, Green Peppercorn Infusions*

Calamari Fritti 14

*Fried Calamari,
Lemon & Saffron-Thyme Aioli*

Bruschetta 10

*Oven-Fresh Country Bread, Tomato, Basil,
Garlic & Extra Virgin Olive Oil*

Shellfish Brodetto 14

*Spicy Tomato-Saffron Broth, Garlic,
White Wine, Herbs, Garlic Crostini*

Trio Italiano 17

*Sautéed Garlic Scampi on Spinach, Calamari Fritti,
Mozzarella "en Carozza", Marinara Sauce*

Scampi Sambuca 15

*Fennel, Shallots, Tomatoes,
Sambuca Herb Sauce, "Filo Nido"*

San Daniele Prosciutto 14

*Sous Vide Cantaloupe, Baby Arugula,
Fig Vincotto*

Zuppe

Tomato Bisque 9

*Goat Cheese Crostini, Vincotto,
Basil Oil*

*All of our Beef products are Certified Angus. 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 03/1/11
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.*

Insalate

Salad of Baby Field Greens 9

Organic Field Greens, Radicchio, Roasted Pine Nuts,
Shaved Parmigiano Reggiano & Balsamic Dressing

Classic Caesar 11

Organic Hearts of Romaine, Aged Parmigiano Reggiano,
Ciabatta Croutons, Creamy Caesar Dressing,
Olive Oil Marinated White Anchovies

Three Endive Salad 13

Green & Red Endive, Frisee,
Candied Walnuts, Gorgonzola Cheese,
Orange-Whole Grain Mustard Vinaigrette

Caprese 13

Sliced Vine Ripe Tomatoes,
Fresh Mozzarella, Basil Infusion

Secondi di Pesce

Grilled Scottish Salmon 27

Petite Tomato-Basil Salad, Potato "Risotto",
Balsamic Beurre Rouge

Pan Seared Sea Scallops 32

Roasted Butternut Squash Ravioli, "Burro Fuso"
Sauce, Pecorino Romano, Fresh Peas, Arugula

Maine Lobster "Saltimbocca" 48

Cold Water Lobster Tail "Sous Vide",
Sage-Lobster Glace, Lobster Green Pea Risotto

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Secondi di Carne

Berkshire Pork Chop 33
*Free Raised Pork Rack Chop,
Porcini Mushroom Coulis, Porcini Mushroom Risotto*

Filetto di Manzo 44
*Certified Angus Beef, Sweet Garlic Crust,
Caramelized Shallot-Barolo Reduction,
Yukon Gold Whipped Potatoes, Glazed Pearl Onions*

"Inside Out" Chicken Parmesan 28
*Parmigiano-Reggiano & Bufala Mozzarella
Mousse, Eggplant Hash, Tomato Espuma*

Pan Roasted Quail 32
*Pancetta-Sweetbread Filling,
Truffled Acini de Pepe,
Chardonnay Pan Jus*

Grilled C.A.B. Tomahawk Steak 78
*Rosemary-Shallot Compound Butter,
Bocconcini alla Vicentina, Sautéed Spinach
"Best of Season" Tomato Salad
Served Tableside for Two*

Veal Ossobuco 38
*Braised Veal Shank, Creamy Mascarpone Polenta,
Glazed Root Vegetables, Natural Jus, Gremolata*

Contorni

Yukon Gold Whipped Potatoes 7
Sautéed Spinach 7
Sautéed Asparagus 7
Sautéed Broccolini 7

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Pasta e Risotto

Spaghetтини al Pomodoro, Mozzarella e Basilico 18

*Spaghetтини, Sautéed Garlic, Tomato,
Fresh Mozzarella & Basil*

Rigatoni alla Bolognese 20

Rigatoni Pasta, Homemade Meat Sauce

Cannelloni al Forno 25

*Veal and Braised Pork Belly Filled Pasta,
Pomodoro Sugo, Ricotta, Spinach*

Portobello e Formaggio Tortelloni 21

*Truffled Cream, Sautéed Portobello Mushrooms,
Pecorino Romano*

Fettuccine alla Pescatora 42

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

Risotto of the Day M.P.

Daily Changing Chef's Specialty Selection

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