

Palio Private Dining Menu Pricing

Two Course Meal

\$40 Per Person **Lunch Only**
select one salad and three entrees



Three Course Meal

\$46 Per Person Lunch
\$56 Per Person Dinner

select one salad, three entrees, and one dessert



Four Course Dinner

\$64 Per Person

Select one salad, two pastas, three entrees,
and one dessert



Salads and Individual Appetizers

(choose one, additional salad or individual appetizer options add \$5 per person to menu price)

- Insalata Cesare—classic chopped caesar salad, roasted garlic croutons, parmigiano regiano
- Insalata Romana (V)—romaine hearts, dates, walnuts, goat cheese, balsamic vinaigrette
- Insalata Mista (V)—mixed field greens, julienned vegetables, lemon vinaigrette
- Insalata Rucola (V)—arugula, fennel, shaved parmigiano regiano, lemon vinaigrette
- Cavalo Nero—tuscan black kale, apples, pine nuts, pickled onion, pancetta vinaigrette
- Carpaccio di Manzo—raw filet of beef, arugula, lemon aioli, fried capers, parmigiano shavings *(\$5 supplement per order)*
- Burrata (V)—creamy mozzarella, broccolini, olive tapenade *(\$5 supplement per order)*

Pasta

(optional, choose two with four course dinner)

- Risotto del Giorno—chef's choice of risotto
- Pesto Genovese (V)—penne, green beans, basil, pine nut sauce
- Ravioli di Spinachi (V)—spinach and ricotta ravioli, tomato sauce
- Rigatoni con Pollpette di Vitello—rigatoni, veal meatballs grana padano, smoked veal bacon, tomato sauce
- Polenta con Funghi (V)—creamy corn and buckwheat polenta, brown butter sage, wood oven braised wild mushrooms, fried sage
- Orecchiette con Salsiccia—little ear pasta, pork fennel sausage, broccoli rabe, chili flakes, breadcrumbs
- Ravioli di Piselli (V)—pea ravioli, mint butter sauce, peas
- Conchiglie di Granchio—little shell pasta, dungeness crab, spicy tomato sauce, breadcrumbs *(\$6 supplement per order)*

Entrees

(choose three, including selections from above pasta section)

- Pesce del Giorno—fresh catch of the day
- Pollo—lemon and herb marinated roasted chicken breast, sautéed spinach, garlic mashed potatoes, gambone mushroom sauce
- Stinchetti di Maiale Arrosto—braised pork shank, porcini, roasting jus, creamy polenta
- Contrafiletto—grilled New York strip, broccolini, horseradish cream *(\$7 supplement per order)*
- Vignarolla (V)—braised roman style ragu of peas, artichokes, fava beans, cipollini onions
- Cavolfiore Arrosto (V)—white wood oven roasted cauliflower, bagna rossa, three herb salsa verde

Desserts

(choose one, additional dessert options add \$5 per person)

- Tiramisu—classic "Pick Me Up" of lady fingers, espresso, rum zabaglione, mascarpone cheese
- Crostata Del Giorno—chef's choice seasonal fruit tart, whipped cream
- Cantucci di Mandorle—house-made almond biscotti, choice of plain or chocolate dipped
- Torta Caprese—flourless chocolate cake, grappa marinated strawberries, toasted almonds, amaretto zabaglione
- Cannoli—fried pastry shell, ricotta cream, candied citrus, and pistachio

Palio Standing Reception Menu

Passed Appetizers

half hour reception with choice of three items—\$18 per person

one hour reception with choice of three items—\$25 per person

add \$5 per person for each additional item

add \$8 per person for each additional half hour

Arancini di Riso (V)—fried saffron risotto balls stuffed with mozzarella
Fungo (V)—goat cheese stuffed mushroom with herbs
Uova con Granchio—crab stuffed deviled eggs
Calamari Fritti—lightly floured fried Monterey calamari with bagna rossa
Gamberi en Pancetta—pancetta wrapped shrimp stuffed with sage
Polpette di Vitello—milk-fed veal meatball lollipop
Spiedini di Pollo—grilled chicken breast with salsa verde
Spiedini di Manzo—grilled beef with horseradish cream
Speidini Caprese (V)—mozzarella, tomato and basil skewer
Prosciutto San Daniele—prosciutto wrapped dates
Polenta Squares (V)—fried polenta squares with aioli
Spuma di Mortadella—mortadella mousse on rosemary focaccia crostini, sea salt, and pistachio

Wood Oven Baked Pizzas

half hour station with choice of three pizzas \$10 per person

one hour station with choice of three pizzas \$17 per person

Add \$5 per person for each additional pizza selection

Add \$8 per person for each additional half hour

Pizza Margherita (V)—tomato sauce, mozzarella, oregano and basil
Pizza Rucola (V)—fresh corn, asiago, arugula, aged balsamic
Pizza Calabrese—spicy pork pepperoni pizza, mozzarella, oregano, tomato sauce
Pizza Siciliana—pork fennel sausage, fire roasted peppers, mozzarella, tomato sauce
Pizza Funghi(V)—wild mushroom, roasted garlic, fontina val d'aosta (no sauce)
Pizza Quattro Formaggi (V)—mozzarella, asiago, fontina, and cacciocavallo cheeses, balsamic reduction (no sauce)

Our pizzas are approximately 11 inches and cut into 8-9 slices



Additional Bites

Add additional bites to your happy hour or reception to enhance your private dining experience.
All items are served on large platters for your guests to share and enjoy.

Formaggi (V)—chef's choice of mixed cheeses, nuts, and seasonal fruit with crostini
\$12 per person

Salumi—chef's choice of mixed cured meats including mortadella, prosciutto, salami, soppressata
\$12 per person

Vegetable Crudite (V)—chef's choice of fresh seasonal vegetables with house dressing
\$6 per person

Dolce Mista—chef's choice of seasonal mini desserts
\$18 per person

Mini Cannoli or Mini Tiramisu—bite sized mini desserts ideal for reception events
\$4 each

Add a coffee and hot tea station to any event—\$6 additional per person

All items are priced per person and are charged based on the overall guest count, or as exceed by the guaranteed guest count provided.

Per-piece item pricing is available upon request.

Palio Private Dining Wine Selection

SPUMANTI (Sparkling)

Prosecco DOC, Mionetto, Valdobbiandene, Veneto, NV – \$48
Champagne, Veuve Clicquot, Yello Label, France, NV – \$90
Garganega Frizzante, Verona, 2015 – \$45

VINI BIANCHI (White wines)

Vermentino di Gallura, Mancini, Sardegna, 2013 – \$45
Verdicchio Classico, Bucci, Marche, 2014 – \$48
Pinot Grigio, Maso Cannali, Trentino, 2012 – \$45
Pinot Grigio, Barrone Fini, Valdadige, 2015 – \$42
Greco di Sannio, Perlingieri, Campania, 2014 – \$52
Sauvignon Blanc, Dry Creek, Sonoma, 2013 – \$46
Sauvignon Blanc, Atalon, Napa, 2013 – \$50
Riesling, Trefethen, Oak Knoll, Napa, 2013 – \$60
Chardonnay, Shannon Ridge, Lake County, 2014 – \$50
Chardonnay, Au Bon Climat, Santa Barbara, 2013 – \$56
Chardonnay, Trefethen, Napa, 2015 – \$52
Chardonnay, ZD, Napa, 2014 – \$56

VINI ROSSI (Red wines)

Pinot Noir, Meiomi, Coastal California, 2016 – \$48
Pinot Noir, La Crema, Russian River, 2013 – \$69
Montepulciano d'Abruzzo, La Quercia, Abruzzo, 2012 – \$46
Rosso di Montalcino, Il Poggione, Toscana, 2014 – \$64
Chianti Classico Felsina, Toscana, 2011 – \$65
Chianti, Querceto, Greve, Toscana, 2013 – \$44
Cabernet Sauvignon, Mario Perelli Minetti, Napa, 2014 – \$56
Cabernet Sauvignon, Cenay Bluetooth, Napa, 2013 – \$78
Syrah, Alienor, Lake County, 2009, – \$80
Super Tuscan, Modus, Ruffino Toscana, 2014 – \$72
Brunello di Montalcino, Conti Constanti, Toscana, 2011 – \$162
Barbaresco, Produttori del Barbaresco, 2011 – \$69
Amarone, Tedeschi, Veneto, 2012 – \$115

Wines for groups are served by the bottle only. Please pre-select wines for your group. In the event that wines are not chosen, our house wine selections will be served during your event, unless otherwise specified in advance. A variety of specialty wines are available for private events. Please inquire about availability. Corkage \$25 per 750 ML bottle.