

Palio



ANTIPASTI

Burrata (VE) (GF)

Tangerine Citrus, Basil, Pickled Organic Heirloom Tomatoes & White Truffle Oil

Carpaccio di Manzo

Prime Striploin, Caviar, Focaccia, Parmigiano, Lemon Zest, Truffled Remoulade Sauce

Tuna & Grapefruit Crudo

Blood Orange, Caper Vinaigrette, Cucumber, Lemon Crispy Lentils & Fennel Pollen

Arancini di Piselli (VE)

DOP Mozzarella di Buffalo, Creamy Green Peas Filling & Spicy Salsa Remolada

Crispy Zucchini Flowers (VE)

Zucchini Flowers filled with Ricotta & Mint, Zesty Lemon Basil Dipping Sauce

Fennel & Citrus Salad (VE)

Crisp fennel, Local Citrus, Rocket & Evoo

Sicilian Caesar

Parmigiano Reggiano & Crouton

Mussels al Diavolo

Herbed Breadcrumbs, Spicy San Marzano Sauce, Chorizo

Shrimp Scampi

Pan Seared Jumbo Shrimp, Olive Oil, Garlic, Parsley, Pinot Grigio

Sicilian Cheese Board (N)

Selection of Italian cheeses: Gorgonzola, Parmigiano Reggiano and Scamorza served with prosciutto, nuts, fruits, and preserves



FRESH PASTA E RISOTTI

Tagliolini (V)

Olive oil, parsley, garlic, chili, and breadcrumbs

Bucatini Cacio e Pepe al Tartufo (VE) (FG)

Pecorino siciliano, Black Truffle Shavings, Black Pepper

Gnocchi alla Sancipriane (VE)

Pesto Citrus Cream, Sun-dried Tomatoes, Spinach & Basil, Garlic Crumb

Risotto di Filetto ai Funghi (GF) (FG)

Porcini and Cremini Mushroom, Gorgonzola, Parmigiano Reggiano

Risotto ai Frutti di Mare (GF)

Lobster, Mussels, Shrimp, Calamari, Vodka Sauce, Parmigiano Reggiano

Spicy Paccheri Rigati alla Vodka

Paccheri Rigatoni Pasta, Creamy Spicy Chorizo Sauce, Piquillo, Honey, Focaccia Migas

Fettuccine alle Vongole

Clams, Garlic, Chili, White Wine, Parsley, Smoked Pancetta

Mafalde alla Carbonara

Mafalde Pasta, Smoked Lardo, Romano Cheese, Pepper

CONTORNI

Grilled Asparagus *with Chili & Garlic and Aged Pecorino*

Rucola Salad *Shaved Onions, Tomatoes, Parmigiano & Balsamic*

Crispy Potatoes *with Oregano, Rosemary and Sea Salt*

Roasted Sicilian Carrots *with Pistachios, Marsala Grape Molasses & Gorgonzola*

Pasta Aglio e Olio *Choice of pasta, tossed in a evoa sauce*

Risotto al formaggio *Creamy Arborio Rice in a Sicilian Cheese blend sauce*

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.



Main Course

Sea Bass (N) (GF)

Caviar, Blood Orange Garlic Crema, Pinenuts Gremolata

Grilled Caribbean Lobster (GF)

Salmoriglio Butter, Lemon & Roasted Garlic

Ossobuco

Braised Veal Shank, Truffle Polenta, Gremolata

Chicken Parmigiana

Pomodoro, Mozzarella di Buffala, Basil, Parmigiano Reggiano, Rúcula Salad

Grilled Lamb Chops with Minted Pistachios (N) (GF)

Cauliflower Puree, Gremolata

Bistecca al Gorgonzola Dolce

14oz NY Steak with a generous crust of DOP Gorgonzola & Rosemary Chianti Sauce

Filetto di Manzo al Barolo di Funghi (GF)

8oz Fillet Mignon, paired with sautéed mushrooms in a Sugo di Barolo wine sauce.

Experience For Two

“Il Gran Trancio al Carrello”

40oz Prime Carved Tomahawk

Choice of sauce: Sugo di Barolo, Salmoriglio, Gorgonzola Chianti