

## DINING

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## IL PALIO RISTORANTE

### Breakfast

6:30 am to 10:00 am Monday - Sunday

### Lunch

11:30 am to 2:00 pm Monday – Friday

### Dinner

5:30 pm to 9:00 pm Sunday – Wednesday

5:30 pm to 10:00pm Thursday - Saturday

### Saturday & Sunday Brunch

11:30 am to 2:00 pm

## ROOM SERVICE

### Breakfast

6:30 am to 10:00 am Daily

### All Day Menu

11:00 am to 11:00 pm Daily

### Il Palio Menu

11:30 am to 2:00 pm except Sunday

5:30 pm to 9:00 pm Sunday – Wednesday

5:30 pm to 10:00 pm Thursday - Saturday

# BREAKFAST

Served daily from 6:30 am to 10:30 am

Sunny Side Up Fowl Attitude Farm Egg 12.00  
 served over grilled country bread, frisée, grilled  
 lardoons, pepperonata

Steak and Eggs 19.00  
 pan roasted NY strip with guest's choice of egg  
 preparation and salsa verde

House Cured Salmon 11.00  
 Italian citrus/herb mascarpone cheese, house made  
 bagel chips

Roasted Seasonal Fruit 9.00  
 house made ricotta cheese, local honey

Omelette 12.00  
 choose from ham, peppers, red onion, mushrooms,  
 cheese, zucchini and yellow squash, tomato

French Toast 12.00  
 baguette, anise custard, whipped fennel buttermilk

Prosciutto and Melon 12.00  
 Prosciutto San Daniele, cantaloupe

## SIDES

11.00  
 Grilled House Smoked Bacon 5.00  
 Cane Creek Breakfast Sausage 5.00  
 Seasonal House Flavored Yogurt 5.00  
 ½ Sliced Melon 5.00  
 Selection of Cereals/ with Berries 4.00/ 7.00  
 Cheese Grits 4.00  
 Hash Browns or Sherried Potatoes 4.00  
 Bagel, Wheat Bread, White Bread,  
 or English Muffin 4.00

Prices do not include appropriate state tax,  
 20% gratuity, and 2.00 delivery charge.

## ALL DAY MENU

Served from 11:00 am to 11:00 pm

Macaroni and Cheese	8.00
taleggio, manchego, crispy house made pancetta, basil	
Soup of the Day	7.00
Cheese Plate	13.00
chef's selection of three local cheeses	
Hand Cut Fried Potatoes	6.00
garlic pesto aioli, house made ketchup, agrodolce sauce	
Prosciutto di San Daniele	11.00
grana padano cheese, organic mission figs, NC wild flower honey	
Chicken Wings	10.00
spicy moscato sauce, gorgonzola dolce	
Fried Cipollini Onions	7.00
citrus/local cayenne pepper jelly	

Fried Mozzarella in Carrozza	8.00
Chapel Hill Creamery fresh mozzarella, house made local tomato sauce	
Cane Creek Sausage Hero	12.00
local tomato sauce, Chapel Hill Creamery fresh mozzarella	
Grilled Pizza	11.00
San Marzano tomatoes, garlic, mozzarella di bufala, basil	
Grilled Prosciutto Pizza	10.00
oven dried tomatoes, Chapel Hill Creamery fresh mozzarella	
Grilled Vegetable Panini	11.00
portobello, zucchini, eggplant, peppers, Taleggio cheese, arugula, rosemary vinaigrette	
Il Palio Burger	17.00
fresh ground Angus beef, garlic pesto aioli, provolone, roasted peppers on grilled bread with hand cut fries	

Prices do not include appropriate state tax, 20% gratuity, and 2.00 delivery charge.



Il Palio is an independent, locally-owned restaurant with a relentless commitment to detail and quality. Our creative Italian-inspired cuisine showcases the freshness, excellence, and diversity of North Carolina's local farmers and artisan producers.

Served daily from 11:30am to 2:00pm and 5:30pm to 10:00pm

These are some highlights from our dinner menu. Please call our room service attendant for the full Il Palio menu at x542.

### FIRST COURSE

Green Salad balsamic vinaigrette	8.00
Arugula Salad grana padano cheese, lemon juice, extra virgin olive oil	9.00

### PASTA

Butternut Squash Ravioli local shiitake mushrooms, sage/brown butter balsamic vinaigrette, amaretti cookie powder	22.00
Tagliatelle alla Bolognese classic meat ragù of Bologna, pecorino vecchio	22.00

### MAIN COURSE

Cedar Planked Salmon grapefruit cream sauce and seasonal accompaniments	22.00
Roasted Ashley Farms Chicken Breast braised chicken thigh and seasonal accompaniments	22.00
Fried Cane Creek Pork Chop Milanese lemon, olive oil, seasonal accompaniments	26.00
Porcini Rubbed Grass Fed 21 day aged Angus NY Strip Steak Barolo sauce and seasonal accompaniments	28.00

Prices do not include appropriate state tax, 20% gratuity, and 2.00 delivery charge.

## DESSERT

Classic Tiramisù marsala, espresso, mascarpone, mocha caramel	7.50
Cookies & Biscotti assorted house made cookies	6.50
Trio di Sorbetti fresh fruit sorbets made daily Please inquire about our daily dessert selections	7.50

Wine Pairings suggested by our  
Wine Sommelière, Susannah Smith

## BEVERAGE

Bottled Water Panna, San Pellegrino	3.50/5.00
Soda Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water	2.00
Iced Tea	2.00
Juice apple, orange, cranberry, pineapple, tomato	2.50
Milk	3.00
Coffee Small            6.00            Large    8.00 Regular and Decaf	
Cappuccino, Espresso, Latté	3.00

Prices do not include appropriate state tax,  
20% gratuity, and 2.00 delivery charge.

Presspot Coffee			
Small	6.00	Large	8.00

Tea  
selection of teas and herbal infusions

Hot Chocolate	3.00
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Beer	
Peroni	5.75
Carolina Pale Ale	5.00
Bell's India Pale Ale	6.00
Bosteels Pauwel Kwak	11.00
Duck Rabbit Porter	5.25

A selection of artisanal and imported beers are also available in Il Palio's lounge.

Wine, Cocktails, Aperitifs, and Cordials  
Please inquire about a complete selection of cocktails, wines, wines by the glass, and after dinner drinks from Il Palio's lounge.

Prices do not include appropriate state tax, 20% gratuity and a 2.00 delivery charge.

