

# IL PALIO

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.

local farms &  
artisan producers  
timber wood organics  
produce  
guglhupf  
bread  
elodie farm  
goat cheese  
cane creek farm  
pork.eggs.produce  
chapel hill creamery  
cheese  
low country seafood  
fish.seafood  
anson mills  
grains  
lindley mills  
flour  
coastal carolina  
beef  
ashley farms  
poultry.small game  
blue crown farm  
mushrooms  
sunnyslope farms  
tomatoes  
sunset farms  
eggs.produce  
ayrshire farms  
produce  
lyon farms  
produce  
oakley farms  
produce  
ever laughter farms  
produce  
eco farms  
produce  
3l farms  
hydroponic lettuces  
carrboro farmer's  
market

## Marinato e Crudo

oysters agrodolce 16.  
beausoleil oysters, agrodolce sauce  
grappa cured salmon 11.  
chapel hill creamery quark, caviar, extra virgin olive oil, chive, toasted crostini  
prosciutto and truffle marinated mushrooms 15.  
prosciutto di parma, shiitake, cremini, portabella, extra virgin olive oil  
winter-spiced foie gras torchon 16.  
pomegranate poached apples, vanilla pomegranate gastrique, brioche toast  
steak tartare 16.  
beef tenderloin, black truffle, shallots, capers, quail egg yolk, whole grain mustard

## Antipasti

organic arugula salad 8.  
extra-virgin olive oil, lemon, grana padano  
bibb salad 9.  
creamy house smoked bacon dressing, radishes, grape tomatoes, fried shallots, prosciutto bacon  
marinated beet salad 9.  
chevre, arugula, blood orange supremes, tarragon, fried chickpeas, aged red wine vinegar  
fall caprese salad 12.  
oven-dried tomatoes, mozzarella di bufala, basil, aged balsamic vinegar, extra virgin olive oil  
calamari fritti 12.  
fried NC calamari, lemon, spicy vinegar sauce  
tomato braised pei mussels 11.  
tomatoes, roasted garlic, white wine, crostini  
roasted farro soup 9.  
italian sausage, soffritto, tomatoes, red wine, rosemary  
honey-glazed grilled quail 14.  
pear, gorgonzola, frisée, radicchio, red onion, pear mostarda

Executive Chef Adam Rose . Chef de Cuisine Isaiah Allen  
Sous Chef Paul Angel-Fierro . Pastry Chef Ashley Cogdell

## Pasta

- spaghettoni carretera 11./22.  
garlic, sicilian oregano, red pepper flake, arugula, extra virgin olive oil, grana padano
- francobolli 11./22.  
mushroom and spinach ravioli, sun-dried tomatoes, beurre blanc, garlic, grana padano
- butternut squash ravioli 13./26.  
balsamic brown butter vinaigrette, amoretti cookie powder, shiitake mushrooms and chive
- tagliatelle al tartufo 16./32.  
winter black truffle pesto, extra-virgin olive oil, grana padano, toasted pine nuts
- lobster fra diavolo 19./38.  
maine lobster, tagliolini nero, fresh tomato, garlic, basil
- orecchiette genovese 12./24.  
italian sausage, rapini, red & yellow peppers, pesto, grana padano, white wine
- pappardelle Bolognese 13./26.  
beef, veal, pork, red wine, tomato, thyme, aged pecorino romano

## Entrée

- pan seared scallops 31.  
house smoked bacon, fennel, sweet potatoes, onions, apples, thyme, vincotto
- cedar-planked scottish salmon 26.  
white bean ragu, yellow squash, zucchini, red peppers, onions, citrus salad
- pan-roasted red snapper 29.  
jerusalem artichokes, asparagus, truffle-lobster sauce
- cacciucco 33.  
mussels, clams, shrimp, scallop, baby octopus, potatoes, red peppers,  
spicy tomato broth, white wine, garlic
- chicken involtini 25.  
prosciutto, fontina cheese, butternut squash, gold beets, sweet potato, herb chicken jus
- balsamic glazed duck breast 31.  
caramelized leek, asparagus, carolina gold rice risotto, pistachio, port wine sauce, chive oil
- milk braised berkshire pork loin 29.  
brussels sprouts, house cured bacon, goat cheese cream, hazel nuts
- c.a.b. natural ny strip 33.  
truffle twice baked potato, horseradish mascarpone, cipollini agrodolce,  
red wine and peppercorn reduction

A GRATUITY OF 20% WILL BE ADDED FOR  
PARTIES OF 5 OR MORE AND FOR SPLIT CHECKS