

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
wide spread organics
eggs. 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
sunny slope farms
tomatoes
sunset farms
eggs. produce
ayrshire farms
produce
lyon farms
produce
carrboro farmer's
market

COCKTAILS

mimosa 8

caposaldo prosecco, fresh orange juice

bellini 8

caposaldo prosecco, peach schnapps

bloody mary 10

stoli vodka, spicy tomato juice, sriracha and horseradish

kir royal 12

caposaldo prosecco, crème de cassis

french martini 12

stoli vodka, chambord

BRUNCH MENU PRIMI

gala apple salad 8

frisée, endive, shaved red onion,
crumbled gorgonzola, 30 year aged sherry vinegar

fruit and yogurt plate 9

amarena cherry greek yogurt,
mixed berries, pineapple, and melon

fall caprese salad 12

oven-dried tomatoes, chapel hill creamery mozzarella,
basil, aged balsamic vinegar, extra virgin olive oil

prosciutto and truffle marinated mushrooms 15

prosciutto, shiitake, cremini,
portabella, extra virgin olive oil

truffle scrambled egg 12

free range farm eggs, Umbrian summer truffle, garlic, butter
poached shitake extra virgin olive oil, red wine sauce, thyme

spaghettini carretera 13

garlic, sicilian oregano, red pepper flake, arugula, extra virgin
olive oil, grana padano

SECONDI

house made brioche french toast 13

crème anglaise, blueberry compote,
vermont maple syrup

frittata del giorno 10

10 grain waffle 10

fresh berries, chantilly cream

two eggs sunny side up 12

prosciutto wrapped asparagus, butter toasted brioche,
white balsamic hollandaise

crepes 16

grilled chicken, caramelized onions, mushrooms duxelle,
aged provola cream sauce

butternut squash ravioli 15

balsamic brown butter vinaigrette, amoretti cookie powder, shiitake
mushrooms and chive

cioppino 19

nc shrimp, scallops, mussels, clams, tomato sauce,
chili flake, snapper, potato, piquillo peppers, seafood broth, grilled
ciabatta bread

il palio "eggs benedict" 16

poached latta's farm eggs, lobster,
white balsamic hollandaise, prosciutto di Parma

vegetable omelet 14

two eggs, grape tomatoes, red and yellow peppers, asparagus, red
onion, nc shitakes, chevre

porcini rubbed C.A.B natural strip steak 22

fontina mashed potatoes, shitake mushrooms,
red wine and peppercorn reduction

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

executive chef adam rose : chef de cuisine isaiah allen
sous chef ashley cogdell