

Bar Menu

At Il Palio

SMALL PLATES

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| Oysters Agrodolce chilled, on the half shell, with sweet and sour mignonette or classic cocktail sauce | 3 each |
| Grilled Chicken Wings moscato and pickled chili glaze, gorgonzola dolce | 9 |
| Hand Cut Fried Potatoes garlic pesto aioli, house made ketchup, agridolce sauce | 6 |
| Macaroni and Cheese taleggio, manchego, crispy house made pancetta, basil | 8 |
| Giacomo's Salumi assorted Giacomo's salumi | 7 |
| Prosciutto di San Daniele mission figs, wild flower honey, grana padano cheese | 11 |
| Fried Mozzarella in Carrozza Chapel Hill Creamery fresh mozzarella, house made local tomato sauce | 9 |
| Mixed Marinated Olives | 5 |

SANDWICHES

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| Cane Creek Sausage Hero house made local tomato sauce, Chapel Hill Creamery fresh mozzarella | 12 |
| House Made Black Angus Burger garlic pesto aioli, roasted peppers, provolone, hand cut fries, grilled ciabatta bread, house made ketchup | 15 |
| Three Cheese Panini fontina, provolone, pecorino fresco, truffle oil | 10 |
| Grilled Chicken Panini pancetta, fontina, sun dried tomatoes, spicy mayonnaise | 12 |

GRILLED PIZZA

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| Pizza Aglio 11 Garlic oil, oregano, pepperoncino, mozzarella | Pizza Margherita 9 San Marzano tomatoes, fresh mozzarella di bufala, grana padano, basil | Pizza alla Napoletana 10 San Marzano tomatoes, fresh mozzarella di bufala, anchovies, Sicilian oregano |
| Quattro Formaggi 11 fontina, gorgonzola fresh mozzarella di bufala, grana padano | | Pizza alla Salsiccia 10 San Marzano tomatoes, mozzarella, Giacomo's pork sausage |

FORMAGGI

Cheese

3 for 12 or 6 for 22

Imported

Gorgonzola Dolce
Grana Padano
Fresco

Local

Sandy Creek- Goat Lady Dairy - Climax
Elodie Farm Feta – Rougemont Pecorino
Thomasville Tomme- Sweet Grass Dairy