

IL PALIO

SMALL PLATES

1\2 dozen oysters agrodolce	15
chilled, on the half shell, with sweet and sour mignonette or classic cocktail sauce	
local cheese plate	12
assortment of 3 local cheeses, grapes, fig paste, NC wild flower honey and grilled breads	
zuppa di giorno	7
soup of the day	
NC fried shrimp	11
Chili moscato reduction, gorgonzola dressing	
Prosciutto di Parma	13
Marinated mushrooms and summer black truffles	

SALADS

add chicken or steak \$5 or Grilled NC shrimp \$7

arugula salad	7
organic baby arugula, lemon, extra virgin olive oil and shaved grana padano	
classic Caesar salad	7
romaine lettuce, creamy garlic lemon dressing, parmesan black pepper croutons	
mixed green salad	8
crumbled gorgonzola cheese, dried cherries, organic baby greens and white balsamic vinaigrette	

SANDWICHES

all sandwiches come with choice of hand cut French fries or lemon dill potato salad

grilled Ashley Farms chicken Panini	12
pancetta, fontina, sun dried tomato pesto, spicy mayonnaise	
grilled vegetable panini	11
marinated eggplant, portabella, roasted peppers, teleggio cheese, pesto aioli on house made focaccia bread	
house made Kobe beef burger	15
served on a toasted brioche bun with your choice of toppings	

CHEF'S DAILY FEATURES

spaghettini pomodoro	14
Sunny Slope Farms tomatoes, house made spaghettini, garlic and basil	
Chapel Hill Creamery fresh mozzarella ravioli	17
NC shrimp, asparagus, local shiitakes, sage beurre fondue	
potato crusted NC flounder	18
Arugula, marinated asparagus, summer truffles, lemon pesto	
certified black angus flat iron steak	19
roasted fingerling potatoes, sherry creamed spinach with balsamic cippolini onion, herbed olive oil	

FEATURES FROM LITTLE ITALY

includes your choice of soup, salad or dessert 15.95

shrimp scampi	spaghetti and meatballs	tagliatelle bolognese
sautéed NC shrimp, garlic, white wine parsley and butter over lemon pepper tagliolini	braised veal and ricotta meatballs house made spaghettini with a rosemary infused tomato sauce	classic beef ragu of Bologna, house made tagliatelle, grana padano cheese
eggplant parmesan	Ashley Farms chicken piccata, marsala or parmesana	veal piccata, marsala or parmesana
Tuscan style Yukon gold potatoes with sage	Tuscan style Yukon gold potatoes with sage	Tuscan style Yukon gold potatoes with sage

picatta- [pi-kah-tuh] dredged in house made bread crumbs and Lattas Farm eggs, sautéed and finished with a picatta sauce of lemon, white wine, parsley and capers

marsala – [mahr-sah-luh] dredged in house made bread crumbs and Lattas Farm eggs, sautéed and finished with sautéed shiitaki mushrooms, marsala wine and demi glaze

parmesan – [pahr-muh-zahn] breaded with house made bread crumbs, then deep fried and smothered with tomato sauce, mozzarella, parmesan and garnished with basil