

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.

wide spread organics eggs.produce

guglhupf

bread

elodie farm

goat cheese

cane creek farm

pork.eggs.produce

chapel hill creamery

cheese

anson mills

grains

lindley mills

flour

low country

seafood

coastal

beef

ashley farms

poultry.small game

blue crown farm

mushrooms

sunnyslope farms

tomatoes

sunset farms

eggs. produce

ayrshire farms

produce

lyon farms

produce

small plates

mixed green salad 8.

organic mixed greens, sweet grape tomatoes, white balsamic vinaigrette

pear & frisée salad 9.

frisée, bosc pears, sherry vinaigrette, crumbled gorgonzola

prosciutto and truffle marinated mushrooms 15.

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

local cheese plate 12.

assortment of three local cheeses, honeycomb, quince paste, house made bricoles

zuppa del giorno 8.

calamari fritti 12.

fried NC calamari, lemon, spicy vinegar sauce

sandwiches & composed salads

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

grilled portabella salad 13.

organic baby greens, sweet grape tomatoes, goat cheese, roasted peppers, fried chickpeas

buttermilk fried shrimp salad 15.

fried shrimp, house made lemon remoulade, arugula, shaved onion,

sweet grape tomatoes, agrodolce

grilled chicken salad 14.

bibb lettuce, creamy house smoked bacon dressing, sweet grape tomatoes ,

fried shallots

grilled chicken panini 13.

pancetta, fontina, sun dried tomato pesto, spicy mayonnaise, focaccia

'il palio' burger 15.

served on a toasted brioche bun with your choice of toppings

muscato glazed pork chop sandwich 18.

buttermilk fried pork chop, muscato chili glaze, fennel and root vegetable slaw

pasta

spaghettini carbonara 13.

house smoked bacon, farm egg, onions, garlic, cream

butternut squash ravioli 15.

balsamic brown butter vinaigrette, amoretto cookie powder, shiitake mushrooms, chive

shrimp scampi 16.

nc gold shrimp, tagliolini nero, garlic, white wine, extra virgin olive oil, lemon

lasagna bolognese 16.

classic beef ragu of bologna, béchamel, olive oil with grana padano cheese

entrees

cioppino 19.

scallops, shrimp, mussels, clams, tomato, chili flake, grilled ciabatta

cedar-planked scottish salmon 19.

white bean ragu, yellow squash, zucchini, red peppers, onions, citrus salad

chicken piccata, marsala, or parmesan 16.

tuscan style yukon gold potatoes with sage

c.a.b. natural ny strip 21.

truffle twice baked potato, horseradish mascarpone, cipollini agrodolce,

red wine and peppercorn reduction

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