

COCKTAILS

"Il Palio" Vesper

Tanqueray, Vodka, Cocchi Americano, with a twist
007's original drink of choice
11

NUTTY ANGEL

Bailey's, vodka, & Frangelico with a touch of cinnamon
"It's A Wonderful Drink" - Clarence
9

Ginger Snap

Vanilla Vodka, Gingerbread spices & a splash of cream
Just like Mom used to make...
8

The Tuxedo

Bombay Sapphire Gin with dry sherry and a dash of orange bitters
A Classic Aperitif
11

Berry little cocktail

Ketel One Vodka with Prosecco
cranberry, ruby red grapefruit and pomegranate juices
~Berry delicious~
10

Winter solstice

Orange Vodka, Cointreau with
Fresh Myer lemon juice and topped with club soda
Celebrate the season!
10

Hot Butter nut

Amaretto, Butterscotch schnapps & coffee, topped with whipped cream
Just the thing to stop Jack Frost from nipping
8

WINES BY THE GLASS

SPARKLING

Prosecco, Caposaldo, NV, Veneto

Zweigelt Rosé, 'Hugo', Weingut Markus Huber, Niederösterreich

WHITE

Pinot Grigio, Torresella, 2010, Veneto

Chardonnay, Dryer Sonoma, 2010, Sonoma County

Pinot Gris, Foris Vineyards, 2010, Rogue Valley

Sauvignon Blanc, Chardonnay, Riesling, Malvasia,
X Winery, 2010, North Coast

Gruner Veltliner, Paul Direder, 2010, Weinland

Verdicchio, 'Fontevicchia', Casalfarneto, 2009, Marche

RED

Valpolicella Ripasso, La Colombaia, 2007, Veneto

Chianti Superiore, Castello di Monastero, 2008, Tuscany

Primitivo, 'San Nicola, 2009, Puglia

Barbera, 'Suri', Villa Giada, 2009, Piemonte

Cabernet Sauvignon Blend, 'The Riddler', Stratton Lummis,
Lot One, NV, Napa Valley

Pinot Noir, Amity Vineyards, 2008, Willamette Valley

BEERS

GL BTL DOMESTICS

8	32	Coors Light, Coors Brewing Co., Colorado	3.5
9	36	Bud Light, Anheuser Busch, Missouri	3.5
		Budweiser, Anheuser Busch, Missouri	3.5

MICROBREWS

8	32		
8	32	Skrimshaw Pilsner, North Coast Brewery, California	4.5
		Carolina Pale Ale, Carolina Brewing Co., North Carolina	4.5
9	36	Terrapin Rye Pale Ale, Terrapin Beer Company, Georgia	4.5
		Two Hearted Ale, Bell's Brewery, Michigan	5
9	36	Highland Gaelic Ale, Highland Brewing Company, North Carolina	4.5
9	45	60 Minute IPA, Dogfish Head Brewery, Delaware	5
9	36	Carolina Nut Brown Ale, Carolina Brewing Co., North Carolina	4.5

IMPORTS

11	44	Peroni, Birra Peroni, Italy	5
		Amstel Light, Brouwerijen B.V., Holland	4.5
9	36	Heineken Lager, Heineken Brouwerijen B.V., Holland	4.5
11	44	Ayinger Ur-Weisse, Brauerei Aying, Munich, 16.9 oz.	8.5
10	40	Chimay Red Ale, Chimay Brewery, Belgium	8.5
		Samuel Smith Oatmeal Stout, Samuel Smith Old Brewery, England	8
		Samuel Smith Taddy Porter, Samuel Smith Old Brewery, England	8
13	52		
13	52		

NON-ALCOHOLICS

		Buckler N/A, Heineken Brouwerijen B.V., Holland	3.5
		Saranac Ginger Beer, Matt Brewing Company, New York	3.5
		Italian Soda - hazelnut, almond, kiwi	3

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

SMALL PLATES

arugula salad 8.

lemon, extra virgin olive oil and shaved grana padano

glazed grilled quail 15.

caramelized mushroom tart, with goat cheese, thyme, sherry vinegar caramel, spiced mushroom puree

mixed marinated olives 8.

local cheese plate 12.

assortment of 3 local cheeses, honey comb, quince paste, house made bricioles

calamari fritti 12.

fried NC calamari, lemon, spicy vinegar sauce

oysters agrodolce 15.

beausoleil oysters, mixed chili mignonette

grilled chicken wings 11.

moscato and pickled chili glaze, gorgonzola dolce

prosciutto and truffle marinated mushrooms 15.

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

tomato braised pei mussels 11.

tomatoes, garlic, white wine, crostinis

zuppa di giorno 9.

a bowl of house made soup

SANDWICHES

all sandwiches come with choice of hand cut french fries or green salad with house vinaigrette

grilled ashley farms chicken 13.

pancetta, fontina, sun dried tomato pesto, spicy mayonnaise

prosciutto and mozzarella 11.

fresh mozzarella di buffala, prosciutto di parma, tomatoes, fresh basil and extra virgin olive oil

meatball parmesan hero 15.

braised veal and ricotta meatballs, rosemary infused tomato sauce, fresh mozzarella di buffala

'il palio' double burger 15.

two c.a.b. all natural patties, ground in house, and served on a toasted brioche bun with pesto aioli, house-made spicy pickle and your choice of toppings

PIZZA AND PASTA

eggplant parmesan 15.

house made bread crumbs, garlic, onion, tomato, basil, mozzarella cheese

pizza margherita 12.

tomatoes, garlic, basil, chapel hill creamery fresh mozzarella

orecchiette genovese 12./24.

italian sausage, rapini, red & yellow peppers, pesto, grana padano, white wine

lobster fra diavolo 19./38.

maine lobster, tagliolini nero, fresh tomato, garlic and basil

butternut squash ravioli 13/26

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

lasagna bolognese 22

classic beef ragu of Bologna, béchamel sauce, grana padano cheese