

# 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.

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE. A 20% GRATUITY WILL BE ADDED FOR SPLIT CHECKS.

## Antipasti

Ayrshire Farm arugula salad, arugula blossom, lemon, extra virgin olive oil, shaved grana padano cheese	8
red and green leaf salad, creamy pancetta dressing, pickled shallot	8
gala apple salad, frisée, endive, shaved red onion, crumbled gorgonzola, 30 year aged sherry vinegar	9
pizza margherita, Sunny Slope Farm tomatoes, garlic, Chapel Hill Creamery mozzarella, grana padano cheese, extra virgin olive oil, fresh basil	11
stracciatella alla romana, classic Roman egg drop soup with roasted Ashley Farm chicken broth and grana padano cheese	7
oysters agrodolce ½ dozen chilled beausoleil oysters with sweet and sour mignonette sauce or cocktail sauce	16
fried shrimp, moscato glaze and gorgonzola cream	10
NC calamari fritte with lemon and a spicy vinegar sauce	
eggplant involtini, house made ricotta cheese, bruleed mozzarella di bufala, prosciutto, capers, tomato powder	10
prosciutto di Parma with marinated mixed mushrooms and black truffle	14
BLT, braised Cane Creek Farm bacon, grilled focaccia bread, tomato, romaine, Asher Blue cheese	11

Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately

## THREE COURSE DINNER

\$39

### Antipasti

caesar salad, creamy garlic lemon dressing, parmesan and black pepper tuile
tomato braised PEI mussels with roasted garlic, spicy tomato and white wine broth
buratta stuffed pansotti, veal and ricotta meatball, rosemary tomato puree, basil and grana padano

### Secondi

spaghettoni pomodoro, Sunny Slope Farm tomatoes, garlic, basil, grana padano cheese
potato crusted NC flounder, arugula, marinated asparagus, summer truffles, lemon pesto
Ashley Farm chicken piccata, roasted fingerling potatoes, lemon, white wine, parsley and capers
veal marsala, roasted fingerling potatoes, marsala wine sauce and shiitake mushrooms

### Dolci

tiramisu, mascarpone, lady fingers, espresso and dark chocolate
vanilla bean cheesecake, dark chocolate sauce, vanilla raspberry puree

### Primi

tagliatelle alla tartufo, Umbrian truffle pesto, extra virgin olive oil, grana padano, toasted pine nuts, Chapel Hill Creamery mozzarella ravioli, lobster, fava beans, sage beurre fondue	16/32
saffron risotto, clams, mussels, shrimp, Maine lobster, fennel, white soffritto	12/24
bucatini all' amatriciana, house cured pancetta, tomato, red onion, white wine and red chili flake	16/32
tagliatelle bolognese, classic beef ragu of Bologna, grana padano cheese	11/22
	10/20

### Secondi

spaghetti squash primavera, julianne peppers, roasted beets, grilled spring onions, baby carrots, toasted pine nuts, grana padano cheese, extra virgin olive oil	23
grilled soft shell crabs, marinated Brinkley Farm Napa cabbage, red and yellow bell pepper, lemon basil beurre fondue	27
pan seared scallops, Berkley Farm snap peas, Alamance County shiitake mushrooms, celery root puree, celery and citrus salad, orange lemon vinaigrette	29
Ashley Farm duck breast, white bean ragu, house cured pancetta, tomatoes, red onion, cherry balsamic reduction	27
pan roasted lamb loin, fregola pasta, tomatoes, peppers, kalamata olives, basil, cucumbers, mint	28
porcini rubbed certified black angus flat iron steak, sautéed Ayrshire Farm rapini, white balsamic cippolini, baby carrots, aged balsamic vinegar	23
16 oz "prime" ribeye, mixed mushrooms with sherry creamed spinach, baked potato with house made crème fraiche, extra virgin olive oil, shaved parmesan, chives, and Barolo sauce	36

Executive Chef Adam Rose • Executive Sous Chef Isaiah Allen • Sous Chef Anthony Shambley

## WINES BY THE GLASS

### COCKTAILS

#### STRAWBERRY LEMONADE

Stolichnaya Strasberi, fresh sour mix, Sprite and a splash of cranberry  
8.00

#### CAROLINA COSMO

The traditional cosmo with a Tarheel twist  
8.00

#### SIENA SUNSET

Absolute Citron, Cointreau, peach puree, fresh squeezed lemon juice  
8.00

#### ESPRESSO MARTINI

Van Gogh double espresso vodka, Baileys and a splash of hazelnut  
10.00

### NON-ALCOHOLIC

#### ITALIAN SODAS

kiwi, hazelnut, or almond syrup,  
topped with club soda  
3.00

#### peach iced tea

3.00

#### raspberry lemonade

fresh squeezed lemon juice, muddled raspberries, simple syrup  
4.00

### Sparkling

Prosecco, Caposaldo, NV, Veneto

Lambrusco, Donati Camillo, NV, Emilia-Romagna

Franciacorta, Cuvée Prestige, Ca' del Bosco, NV, Lombardia

### White

Pinot Grigio, Torresella, 2008, Veneto (House)

Sauvignon Blanc, Jus, 2009, Napa Valley

Gewürztraminer, Londer, 2007, Anderson Valley

Chardonnay, Bramito, Castello della Sala, 2008, Umbria

Chardonnay, Alondra, Middleridge Ranch, 2008, Mendocino County

### Rosé

Aglanico del Taburno, Fontanavecchia, 2007, Campania

### Red

Pinot Noir, Santa Maria Cuvee, Kenneth Volk, 2007, Santa Maria

Barolo, Tortoniano, Michele Chiarlo, 2004, Piemonte

Sangiovese Grosso, Ciacci Piccolomini, 2007, Tuscany (House)

Chianti Classico, Casaloste, 2004, Tuscany

Valpolicella Ripasso, La Colombaia, 2007, Veneto

Cabernet Sauvignon, Owl Ridge, 2005, Sonoma County

### Sweet

Moscato d'Asti, Bera, 2008, Piemonte

Vin Santo del Chianti, Felsina, 2007, Tuscany –375ml –

## BEER

### gl btl Mild

Peroni, Birra Peroni, Italy

5.75

8 32 Amstel Light, Brouwerijen B.V., Holland

4.50

10 40 Bud Light, Anheuser Busch, Missouri

3.50

Budweiser, Anheuser Busch, Missouri

3.50

15 60 Heineken Lager, Heineken Brouwerijen B.V., Holland

4.50

Harpoon UFO Unfiltered Wheat, Harpoon Brewery, Massachusetts

4.50

Carolina Pale Ale, Carolina Brewing Co., North Carolina

4.50

### Medium

10 40 Terrapin Rye Pale Ale, Terrapin Beer Company, Georgia

4.50

10 40 Tire Bite Golden Ale, Flying Dog Brewery, Colorado

4.50

9 36 Skrimshaw Pilsner, North Coast Brewery, California

4.50

Carolina Nut Brown Ale, Carolina Brewing Co., North Carolina

4.50

### Hoppy

Highland Gaelic Ale, Highland Brewing Company, North Carolina

4.50

60 Minute IPA, Dogfish Head Brewery, Delaware

5.00

### Dark

Samuel Smith Oatmeal Stout, Samuel Smith Old Brewery, England

8.00

Samuel Smith Taddy Porter, Samuel Smith Old Brewery, England

8.00

Chimay Red Ale, Chimay Brewery, Belgium

8.50

### Non- Alcoholic

Buckler N/A, Heineken Brouwerijen B.V., Holland

3.50

11 44 Saranac Ginger Beer, Matt Brewing Company, New York

3.00

13 52