

Palio

Benvenuti al Palio!

Sicily, the heart of the Mediterranean, is a land rich in history and culture, reflected beautifully in its cuisine. Over the centuries, this island has been a melting pot of civilizations, each has left an indelible mark on Sicilian food, creating a unique fusion of flavors and traditions.

Our Kitchen Inspired by Sicilian Cuisine and sun-soaked ingredients from the farms of Puerto Rico, makes a natural harmony of tastes, creating as unique as it is unforgettable.

We reassure that Palio will leave a mark tonight, awakening your senses, with love in our service and cooking that will inspire you and those around you!

*"Beauty is how you feel inside, and it reflects in your eyes.
It is not something physical"*

-Sophia Loren



ANTIPASTI

Burrata 18 (VE) (GF)

Tangerine Citrus, Basil, Pickled Organic Heirloom Tomatoes & White Truffle Oil

Sicilian Caesar 18

Parmigiano Reggiano, Anchovies & Crouton

Arancini di Piselli 16 (VE)

DOP Mozzarella di Buffala, Creamy Green Peas Filling & Spicy Salsa Remolada

Crispy Zucchini Flowers 16 (VE)

Zucchini Flowers filled with Ricotta & Mint Zesty Lemon Basil Dipping Sauce

Fennel & Citrus Salad 18 (VE)

Crisp fennel, Local Citrus, Rocket & EVOO

Tuna & Grapefruit Crudo 19

Blood Orange, Caper Vinaigrette, Cucumber, Lemon Crispy Lentils & Fennel Pollen

SPECIALITA

Pan Seared Chicken Parmigiana 28

Pomodoro, Mozzarella di Buffala, Basil, Parmigiano Reggiano, Rúcula Salad

Ossobuco 51

Braised Veal Shanks, Truffle Polenta, Gremolata

FRUTTI DI MARE

Sea Bass 52 (N) (GF)

Caviar, Blood Orange Garlic Crema, Pinenuts Gremolata

Grilled Caribbean Lobster MP (GF)

Salmoriglio Butter, Lemon & Roasted Garlic

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.



PASTA E RISOTTI

Tagliolini 18 (V)

Olive oil, parsley, garlic, chili, and breadcrumbs

Bucatini Cacio e Pepe al Tartufo 29 (VE) (FG)

Pecorino siciliano, Black Truffle Shavings, Black Pepper

Tagliolini with Sardines and Wild Fennel 22 (N)

Marinated Sardines, Fennel Fronds, Toasted Pine Nuts, Sultanas

Risotto di Filetto al Funghi 43 (GF) (FG)

Porcini and Cremini Mushroom, Gorgonzola, Parmigiano Reggiano

Risotto ai Frutti di Mare 65 (GF)

Lobster, Mussels, Shrimp, Calamari, Vodka Sauce, Parmigiano Reggiano

Lumache with Saffron and Sicilian Sausage 29

Lumache Pasta, Creamy Astrattu di Palermo, Spiced Sicilian Sausage, Pecorino Siciliano

Fettuccine Vongole 27

Clams, Garlic, Chili, White Wine, Parsley, Smoked Pancetta, Bottarga

Gnocchi Sancipirellese 24 (VE)

Pesto Citrus Cream, Sun-dried Tomatoes, Spinach & Basil, Garlic Crumb

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ALLA BRACE

Mussels alla Griglia 18

Roasted Mussels, Herbed Breadcrumbs, Chili Oil

Langostino alla Busara 29

Prosecco Campari Sauce, Salmoriglio, San Marzano, Lemon, Pane di Casa

Grilled Lamb Chops with Minted Pistachios 38 (N) (GF)

Cauliflower Puree, Gremolata

Bistecca al Gorgonzola Dolce 49

14oz of succulent Striploin Steak with crisp asparagus, a generous crust of DOP Gorgonzola & Rosemary Chianti Sauce

Filetto di Manzo al Barolo di Funghi 56 (GF)

8oz of tender Fillet Mignon, paired with sautéed mushrooms in a delicate Sugo di Barolo wine sauce.

Choice of Sauce – *Sugo di Barolo, Salmoriglio, Gorgonzola Chianti*

LATI 12

Grilled Asparagus *with Chili & Garlic and Aged Pecorino*

Rúcula Salad *Shaved Onions, Tomatoes, Parmigiano & Balsamic*

Crispy Potatoes *with Oregano, Rosemary and Sea Salt*

Roasted Sicilian Carrots *with Pistachios, Grape Molasses & Gorgonzola*

Pasta Aglio e Olio *Bucatini pasta, tossed in a eevo sauce*

Risotto Formaggio *Creamy Arborio Rice in a Sicilian Cheese blend sauce*

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