

## ANTIPASTI

**Prosciutto Di Parma D.O.P**  
*slightly nutty, Emilia Romagna region*

**one** - 4.95

**“Hot Coppa”**  
*dry cured pork shoulder, superbly seasoned*

**three** - 8.95

**Soppressata**  
*pork, dry cured, seasoned with burgundy wine*

**five** - 14.95

**Bourdin Goat**  
*french imported, creamy richness with a tang*

**Mozzarella di Bufala**  
*Italian imported, buffalo milk, pasteurized*

**Gorgonzola Picante D.O.P**  
*cow's milk, natural rind, aged 80 days*

**Fontina Val D'Aosta D.O.P**  
*cows milk, nutty, aged 60 days*

*served with  
crostini, olives,  
giardiniera,  
fig mostarda &  
truffle honey*

**Calamari Fritti** 12.95  
*Point Judith calamari, flash fried, saffron aioli*

**Burrata** 8.95  
*fig mostarda, arugula, pistachio, crostini*

**Baked Asiago** 10.95  
*cast iron baked, thyme, fresh cracked peppercorn, crostini*

**Coccoli** 9.95  
*prosciutto, truffle honey, stracchino*

**Sausage & Peppers** 8.95  
*spicy Italian sausage, roasted sweet peppers, tomato-basil sauce*

**Fried Cauliflower** 7.95  
*capollini & pancetta jam*

**Crispy Brussels Sprouts** 9.95  
*fig mostarda, pine nuts, parmesan*

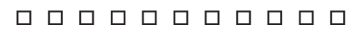
**Rustic Garlic Bread** 7.95  
*thick cut, garlic butter & parmesan, brick oven roasted*

**Arancini** 8.95  
*saffron risotto, Bolognese, mozzarella, tomato-basil sauce, salsa verde*

## ZUPPE

**Tuscan Roast Chicken** 3.95 cup / 5.95 bowl  
*roasted chicken, cannellini beans, pancetta, Tuscan kale*

# PALIO®



*Palio is not just a restaurant, it's a way of life!*

*The Palio, our namesake, is a celebrated Italian horserace that runs through Siena, Italy twice each year and is the inspiration for our robust food and spirits. We hope you enjoy our chef-inspired Tuscan-style Italian cuisine in our lively and convivial restaurant where we offer a festival of fun, food, and friendship!*

**“gli italiani cucinano come fanno l'amore...con passione e senza regole!”**

## INSALATA

*add chicken \$3.95, salmon \$5.95, or shrimp \$5.95*

**House Salad** 3.95  
*mixed greens, cucumber, red onion, tomato, croutons, parmesan, white balsamic vinaigrette*

**Cesare** 4.95 half / 8.95 full  
*romaine, radicchio, Caesar dressing, grana padano, croutons*

**Shaved Brussels Sprouts** 6.95  
*avocado, pine nuts, lemon vinaigrette, crispy breadcrumbs*

**Honey Roasted Apple & Walnut Salad** 10.95  
*mixed greens, gorgonzola, prosciutto, apple-walnut vinaigrette*

**Roasted Beet Salad** 8.95  
*brick oven roasted red & golden beets, avocado, heirloom tomatoes, mixed greens, white balsamic vinaigrette, hazelnuts, whipped goat cheese*

**Italian Chopped Salad** 15.95  
*mixed greens, grilled marinated chicken, tomato, cucumber, avocado, sopressata, gorgonzola, cannellini beans, artichokes, white balsamic vinaigrette*

## TRAPIZZINO

**House Baked Focaccia “Sandwich”** 8.95

*served with choice of a half house salad, Caesar salad, or cup of soup  
available until 4pm daily*

**Roasted Vegetable Ratatouille** **Roasted Chicken & Parmesan**  
*sun-dried tomato sauce, fresh basil wild mushrooms, broccolini*

**Meatball Marinara**  
*prime beef meatballs, tomato-basil*

## PIZZA

*Authentic Tuscan pizzas topped with the finest sourced ingredients, & baked to perfection in our custom brick oven*

**Margherita** 11.95  
*heirloom tomatoes, buffalo mozzarella, basil, EVOO, sea salt*

**Carne Amore** 11.95  
*all of our pigs on 1 pizza! soppressata, pepperoni, hot coppa, prosciutto, mozzarella, tomato-basil sauce, house pickled chiles*

**Wild Mushroom & Broccolini** 10.95  
*roasted wild mushrooms, mozzarella, broccolini, pesto, fresh cracked egg*

**Sausage & Peppers** 10.95  
*roasted red & Shishito peppers, mozzarella, locally made spicy Italian sausage*

**Quattro Formaggi** 11.95  
*fontina, gorgonzola, mozzarella, parmesan, fig mostarda, fresh greens*

**Braised Short Rib** 11.95  
*fontina, gorgonzola, honey roasted apples*

## CONTORNI

- sides -

**Parmesan Potatoes** 3.95  
*roasted garlic & parmesan mashed Yukon potatoes*

**Grilled Broccolini** 6.95  
*herbs, lemon, chile*

**Skillet Mac** 5.95  
*cavatappi pasta, herb parmesan cream, oven baked*

**Parmesan-Corn Custard** 4.95

**Sauteed Spinach, Baby Kale, & Arugula** 4.95

## PASTA

**Bolognese** 12.95  
*fresh pappardelle, veal meat sauce, tomatoes, sage & lemon*

**Carbonara** 15.95  
*orecchiette, roasted chicken, broccolini, pancetta, egg yolk, parmesan, black pepper*

**Shrimp Scampi** 19.95  
*sauteed shrimp, spinach, fresh egg spaghetti, garlic, butter, vino bianco*

**Braised Short Rib** 18.95  
*slow roasted beef short rib, ricotta mezzaluna, spinach, parmesan cream*

**Lasagne Verdure** 14.95  
*mushrooms, spinach, fennel, leeks, ricotta, fontina, pesto cream, tomato-basil*

**Spaghetti & Meatballs** 13.95  
*fresh egg spaghetti, prime beef meatballs, tomato-basil sauce*

**Chicken Fettuccine Alfredo** 15.95  
*fresh egg fettuccine, grilled chicken, parmesan cream*

**Cavatappi con Pollo** 12.95  
*corkscrew pasta, roasted chicken, pesto cream, pine nuts, sun-dried tomatoes*

## ENTREES

**Chicken Parmesan** 16.95  
*crispy fried chicken, three cheese topping, tomato-basil sauce, fresh spaghetti*

**Salmon** 22.95  
*chargrilled Atlantic salmon, potato gnocchi, tomato, spinach, garlic-parmesan cream*

**Manzo Filet** 29.95  
*chargrilled 6oz. herb marinated filet, portobello mushroom, tomato, goat cheese cabernet demi-glace, fried leeks, garlic-parmesan mashed potatoes, broccolini*

**Chicken Mostarda** 19.95  
*roasted stuffed chicken, goat cheese, crispy pancetta, parmesan-corn custard, sauteed greens, fig mostarda*

**Eggplant Parmesan** 15.95  
*crispy fried eggplant, tomato-basil sauce, three cheese topping, fresh spaghetti*

**Chicken Marsala** 19.95  
*marsala & porcini sauce, pancetta, garlic-parmesan mashed potatoes, broccolini*

**Risotto of the Day**  
*ask your server for today's creation!*

## DOLCI

**Caramel Monkey Bread** 6.95  
*cinnamon & sugar, cast iron baked, whipped cream*

**Tiramisu** 7.95  
*mascarpone mousse, espresso soaked ladyfingers, shaved chocolate, brandy*

**Chocolate Crepe** 6.95  
*white chocolate mousse, raspberry sauce*

**Lemoncello Meringue Bar** 6.95  
*lemon chips, grapefruit anglaise*

**Affogato** 5.95  
*crispy pearl garnish*

**General Manager: Bill Koelsch**  
**Chef: Ryan Olson**

**paliograndrapids.com**  
**@PalioGrandRapids**



\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies. Ask about gluten-free menu options. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

At times when the quality of a given product does not meet our standards, items on this menu will not be served. 18% suggested gratuity on parties of 8 or more. If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!

**545 Michigan St. NE, Suite 102**  
**Grand Rapids, MI 49503**

**Phone: (616) 719-0660**  
**Reservations: (888) 456-3463**