

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

cow's milk, nutty, aged 60 days

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

Calamari Fritti

Point Judith calamari, flash fried, saffron aioli

12.95

Burrata

fig mostarda, arugula, pistachio, crostini

8.95

Baked Asiago

cast iron baked, thyme, fresh cracked peppercorn, crostini

10.95

Coccoli

prosciutto, truffle honey, stracchino

9.95

Sausage & Peppers

spicy Italian sausage, roasted sweet peppers, tomato-basil sauce

8.95

Fried Cauliflower

cipollini & pancetta jam

7.95

Crispy Brussels Sprouts

fig mostarda, pine nuts, parmesan

10.95

Rustic Garlic Bread

thick cut, garlic butter & parmesan, brick oven roasted

7.95

Arancini

saffron risotto, Bolognese, mozzarella, tomato-basil sauce, salsa verde

8.95

ZUPPE

Tuscan Roast Chicken

roasted chicken, cannellini beans, pancetta, Tuscan kale

3.95 cup / 5.95 bowl

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

mixed greens, cucumber, red onion, tomato, croutons, parmesan, white balsamic vinaigrette

3.95

Cesare

romaine, radicchio, Caesar dressing, grana padano, croutons

4.95 half / 8.95 full

Shaved Brussels Sprouts

avocado, pine nuts, lemon vinaigrette, crispy breadcrumbs

7.95

Honey Roasted Apple & Walnut Salad

mixed greens, gorgonzola, prosciutto, apple-walnut vinaigrette

10.95

Roasted Beet Salad

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

9.95

Italian Chopped Salad

mixed greens, grilled marinated chicken, tomato, cucumber, avocado, sopressata, gorgonzola, cannellini beans, artichokes, white balsamic vinaigrette

15.95

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

sun-dried tomato sauce, fresh basil

Roasted Chicken & Parmesan

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

heirloom tomatoes, buffalo mozzarella, basil, EVOO, sea salt

12.95

Carne Amore

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

14.95

Wild Mushroom & Broccolini

roasted wild mushrooms, mozzarella, broccolini, pesto, fresh cracked egg

11.95

Sausage & Peppers

roasted red & Shishito peppers, mozzarella, locally made spicy Italian sausage

12.95

Quattro Formaggi

fontina, gorgonzola, mozzarella, parmesan, fig mostarda, fresh greens

12.95

Braised Short Rib

fontina, gorgonzola, honey roasted apples

13.95

CONTORNI

- sides -

Parmesan Potatoes

roasted garlic & parmesan mashed Yukon potatoes

3.95

Grilled Broccolini

herbs, lemon, chile

6.95

Skillet Mac

cavatappi pasta, herb parmesan cream, oven baked

6.95

Parmesan-Corn Custard

4.95

Sauteed Spinach, Baby Kale, & Arugula

4.95

PASTA

Bolognese

fresh pappardelle, veal meat sauce, tomatoes, sage & lemon

13.95

Carbonara

orecchiette, roasted chicken, broccolini, pancetta, egg yolk, parmesan, black pepper

15.95

Shrimp Scampi

sauteed shrimp, spinach, fresh egg spaghetti, garlic, butter, vino bianco

19.95

Braised Short Rib

slow roasted beef short rib, ricotta mezzaluna, spinach, parmesan cream

18.95

Lasagne Verdure

mushrooms, spinach, fennel, leeks, ricotta, fontina, pesto cream, tomato-basil

15.95

Spaghetti & Meatballs

fresh egg spaghetti, prime beef meatballs, tomato-basil sauce

14.95

Chicken Fettuccine Alfredo

fresh egg fettuccine, grilled chicken, parmesan cream

15.95

Cavatappi con Pollo

corkscrew pasta, roasted chicken, pesto cream, pine nuts, sun-dried tomatoes

12.95

ENTREES

Chicken Parmesan

crispy fried chicken, three cheese topping, tomato-basil sauce, fresh spaghetti

17.95

Salmon

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

22.95

Manzo Filet

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

29.95

Chicken Mostarda

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

19.95

Eggplant Parmesan

crispy fried eggplant, tomato-basil sauce, three cheese topping, fresh spaghetti

16.95

Chicken Marsala

marsala & porcini sauce, pancetta, garlic-parmesan mashed potatoes, broccolini

19.95

Risotto of the Day

ask your server for today's creation!

DOLCI

Caramel Monkey Bread

cinnamon & sugar, cast iron baked, whipped cream

6.95

Tiramisu

mascarpone mousse, espresso soaked ladyfingers, shaved chocolate, brandy

7.95

Chocolate Crepe

white chocolate mousse, raspberry sauce

6.95

Lemoncello Meringue Bar

lemon chips, grapefruit anglaise

6.95

Affogato

crispy pearl garnish

5.95

General Manager: Bill Koelsch

Chef: Ryan Olson

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*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!

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Reservations: (888) 456-3463