

Monday - Thursday: 5pm to 10pm
Friday - Saturday: 5pm to 11pm
Sunday: 4pm to 9pm
Carry-out: 734-930-6156
Reservations: 888-456-3463

PALIO®



347 S. Main Street
Ann Arbor, MI 48104

Jeff Ridinger, General Manager
Adam Cane, Chef

Antipasti

PIATTO TOSCANO - The Perfect Plate For Sharing!

\$12.95 for two / \$5.95 each additional guest

2 cured Italian meats, 2 Italian cheeses, and an assortment of seasonal accoutrements

CROSTINI DI FUNGHI CON PESTO 7.95 V

Pesto crusted ciabatta topped with roasted wild mushrooms, mozzarella, arugula, and a fried egg

GAMBERI DI CHILI DOLCE 9.95

Pan-fried shrimp with Calabrian peppers, pancetta, and arugula

ASIAGO AL FORNO 9.95

Baked asiago cheese, cracked black pepper and fresh thyme served with toasted bread

ZIA'S BRUSCHETTA 4.95

Toasted crostini topped with a chilled tomato-caper relish and parmesan cheese

POLPETTE CON SALSA DI POMODORO 7.95

House made meatballs with tomato sauce and parmesan

Pane Piatto

Paper thin and crisp flatbreads

MARGHERITA 11.95

Tomato sauce, fresh mozzarella, sliced tomatoes and basil

PIZZA CARNE AMORE 14.95

Tomato sauce, Italian sausage, pancetta, banana peppers, and mozzarella cheese

PIZZA VEGETALI 11.95

Artichokes, portobello mushrooms, spinach, oven dried tomatoes, mozzarella and goat cheese

PIZZA CON POLLO 10.95

Roasted red pepper sauce, grilled chicken, spinach, artichokes, roasted peppers, and goat cheese

Pasta

Our pasta dishes are available with gluten free ziti upon request.

Add a house or Caesar salad to any pasta dish for \$3.25

Your choice of fettuccine, linguine, rigatoni, spaghetti, capellini, tortelloni, penne or cavatappi, with any of the following classic sauces:

FRESH BASIL POMODORO 13.95

Classic tomato sauce with fresh basil

PESTO SAUCE 14.95

Fresh basil, garlic, pine nuts, cream, extra virgin olive oil and parmigiano cheese

ALFREDO 14.95

Rich with cream, butter and parmigiano cheese

ARRABIATA 14.95

"Angry" balsamic tomato sauce with spicy hot red pepper

CLASSIC STYLE RUSTIC BOLOGNESE 18.95

Bolognese sauce with the rich flavors of veal, pork, fresh rosemary and parmigiano reggiano

Pesce e Carne

The below entrees are served with your choice of a cup of soup, house or Caesar salad

PESCE SPADA CAPONATA 25.95

Rosemary marinated Block Island swordfish accompanied by vegetable orzo, eggplant caponata and wilted spinach

*BISTECCA ALLA GRIGLIA 24.95

Grilled baseball cut 9oz. sirloin topped with sauteed onions, mushrooms and gorgonzola butter

*SALMONE ALLA PALIO 24.95

Grilled Atlantic salmon finished with chilled tomato-caper relish

PROSCIUTTO E FORMAGGIO DI POLLO FARCITO 19.95

Prosciutto and smoked provolone stuffed chicken breast topped with a sauce of artichokes, sundried tomatoes and lemon-butter

POLLO PARMIGIANA 20.95

Breaded breast of chicken with Italian seasoning, mozzarella cheese, tomato sauce, capellini and seasonal vegetable

*GRIGLIATA MISTA DI PESCE 21.95

Mixed grill of jumbo shrimp, scallops and salmon, served with roasted potatoes and seasonal vegetable

POLLO MILANESE 19.95

Parmesan crusted chicken breast, lemon butter, accompanied with roasted potatoes and seasonal vegetables

V = denotes vegetarian items

Insalate & Zuppa

GAZPACHO

4.95 cup 6.95 bowl

ZUPPA DI POLLO CON VERDURE 4.95 cup 6.95 bowl

Sicilian chicken soup with hearty vegetables

INSALATA VERDE 5.95

Fresh market greens, gorgonzola, balsamic vinaigrette with entree 4.95

INSALATA CESARE 9.95

Romaine, parmesan, croutons, Caesar dressing

small cesare with entree 4.95

with grilled chicken breast 14.95

with grilled salmon 15.95

with grilled shrimp 16.95

INSALATA TAGLIATA 14.95

Chopped salad with soppressata, chicken breast, gorgonzola, artichoke hearts, cannellini beans, grilled red pepper, tomato and red onion, balsamic vinaigrette

PANZANELLA CON GAMBERI ALLA GRIGLIA 15.95

Tuscan salad of mixed greens and arugula, fresh tomatoes, red onion, toasted bread and cucumber, tossed in balsamic vinaigrette and topped with herb marinated grilled shrimp

Pasta Specialties

MELANZANE PARMIGIANA 15.95 V

Crispy fried eggplant with mozzarella and parmesan cheese, tomato-basil, and cappellini

CAPELLINI DI GAMBERETTI DI CHILI 19.95

Pan-fried shrimp tossed with capellini, Calabrian peppers, pancetta, and arugula

LASAGNE VERDURE 16.95 V

Traditional lasagna layered with mushrooms, leeks, spinach and roasted zucchini, topped with mozzarella and parmesan cheeses

Add Bolognese, Meatballs, or Sausage for \$2.95

PASTA DI VINO CON SALSICCIA 17.95

Red Zinfandel poached pasta tossed with broccolini, Italian sausage, garlic and olive oil

LINGUINE PESCATORE 23.95

Shrimp, scallops and mussels tossed in a spicy tomato sauce and served over linguine

CAPELLINI COZZE 18.95

Fresh mussels on capellini tossed with tomato, spinach, and saffron cream

CAVATAPPI CON POLLO PUMATE E PESTO 17.95

Grilled chicken breast, sun-dried tomatoes, pine nuts, pesto, and cream

RIGATONI STRASCICATI ALLA LUCCHESE 18.95

Italian sausage, tomatoes, green peas, cream, fresh rosemary, red pepper flakes, and pecorino cheese

TORTELLACCI ALLA PALIO 19.95

Oversized veal stuffed tortelloni with Shiitake mushrooms and spinach in a light cream and veal demi-glace sauce

CAPELLINI CON POLLO FUNGHI 19.95

Angel hair pasta with roasted forest mushrooms and grilled chicken breast in a creamy garlic broth

TORTELLONI CON FORMAGGI 17.95

Filled with parmigiano, ricotta and mozzarella cheeses, in a fresh basil pomodoro sauce

Contorni

SPINACI - sauteed spinach 5.95

PATATE ARROSTO - roasted potatoes 5.95

VERDURE DI STAGIONE - seasonal vegetables 5.95

VERDURE ORZO 3.95 V

Dolci

AMARETTO BUDINO 5.95

Chilled amaretto chocolate mousse sprinkled with crispy chocolate pearls

CANNOLI 6.95

A delicious Italian dessert that is both authentic and classic. Filled with sweet pastry-ricotta cream and toasted pistachios

TORTA DI CAROTE 7.95

Our interpretation of carrot cake with cream cheese frosting and vanilla ice cream, topped with crushed walnuts

TIRAMISU 7.95

Palio's version of this Italian classic; alternating layers of espresso soaked lady fingers, mascarpone mousse and shaved chocolate

TORTA AL BURRO D'ARACHIDI 6.95

Graham cracker crust filled with peanut butter cream, and chocolate chips. Drizzled with dark chocolate sauce.

*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.