

Brittani Sturgeon, General Manager

Dimitra Nikolakou, Chef



347 S. Main Street
Ann Arbor, MI 48104

Reservations: 888-456-3463

Carry-out: 734-930-6100

Delivery: text "Palio2go" to 33733

MAIN MENU

ENTRÉES ARE SERVED WITH AN INSALATA VERDE, AN *INSALATA CESAR, OR A CUP OF ZUPPA TOSCANO

ANTIPASTI

- PANE ALL'AGLIO** 7.95 V
Rustic Italian bread, garlic, mozzarella, Parmesan
- BRUSCHETTA PALIO** 7.95 V
Rustic bread, mozzarella, basil, oven-roasted garden tomatoes
- POLPETTE CON SALSA DI POMODORO** 8.95
House made meatballs with tomato sauce and Parmesan
- PARMIGIANO AGNOLOTTI** 10.95
Reggiano filled mini ravioli, prosciutto, and black pepper

INSALATA E ZUPPE

- add-on: chicken 4.95, shrimp 5.95, *salmon 5.95*
- ZUPPA TOSCANO** 4.95 CUP 6.95 BOWL
Chicken, pancetta, white beans, and Tuscan kale
- INSALATA VERDE** 9.95 V
Fresh market greens, gorgonzola, balsamic vinaigrette
- *INSALATA CESARE** 9.95
Romaine, Parmesan, croutons, Caesar dressing
- ANTIPASTO CHOPPED SALAD** 13.95 PICCOLA 24.95 GRANDE
Chicken, heirloom tomato, roasted peppers, fresh mozzarella, olive, artichoke, pepperoncini, and chopped greens with lemon herb vinaigrette
PICCOLA SERVES 1-3 GRANDE SERVES 4-5

PIZZA

- Neopolitan style pizza- simple ingredients, enormous flavor!*
- All of our pizzas can be made with cauliflower crust upon request, add 3.00*
- Add Insalata Verde or *Insalata Cesare, add 4.95*
- MARGHERITA** 12.95 V
Tomato-basil sauce, heirloom tomatoes, burrata, basil, EVOO, sea salt
- PIZZA CARNE AMORE** 15.95
Tomato-basil sauce, Italian sausage, pancetta, banana peppers, and three cheese blend
- PIZZA POLPETTE** 13.95
Tomato-basil sauce, house made meatballs, Calabrian chiles, and three cheese blend
- PIZZA AL FORMAGGIO E PEPERONI** 13.95
Tomato-basil sauce, three cheese blend, and pepperoni
- PIZZA VEGETALI** 12.95 V
Artichoke, shiitake mushrooms, spinach, oven roasted tomatoes, three cheese blend, and goat cheese
Add .95 to the base price for each additional topping:
• mushrooms • sausage • pepperoni • red peppers • pancetta • red onion • meatballs • mozzarella • Parmesan • spinach • fresh basil • artichoke hearts

CONTORNI

- PATATE ARROSTO** - roasted potatoes 5.95
- VERDURE DI STAGIONE** - seasonal vegetables 5.95

PASTA

- Your choice of: fettuccine, rigatoni, spaghetti, capellini, cavatappi, or gluten free ziti with any of the below classic sauces. Option to substitute tortelloni 4.95 add: chicken 4.95, sausage 4.95, meatball 4.95, shrimp 5.95, *salmon 5.95*
- 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 Parmesan cheese
- ALFREDO** 14.95
Rich with cream, butter, and Parmesan cheese
- ARRABBIATA** 14.95
"Angry" balsamic tomato sauce with spicy hot red pepper
- RUSTIC BOLOGNESE** 18.95
Bolognese sauce with the rich flavors of veal, pork, tomato, lemon, sage, and a splash of cream

PASTA SPECIALTIES

- MELANZANE PARMIGIANA** 16.95 V
Crispy fried eggplant with mozzarella and Parmesan cheese, tomato-basil sauce, and capellini
- CAPELLINI DI GAMBERI SCAMPI** 19.95
Sautéed shrimp, capellini, white wine sauce, sundried tomatoes, and spinach
- CAVATAPPI CON POLLO** 19.95
Grilled chicken breast, sundried tomatoes, pine nuts, pesto, and cream
- RIGATONI STRASCICATI ALLA LUCCHESE** 18.95
Italian sausage, tomato, peas, cream, fresh rosemary, red pepper flakes, and Parmesan
- TORTELLACCI ALLA PALIO** 19.95
Oversized veal stuffed tortelloni with shiitake mushrooms, and spinach in a light cream and veal demi-glace sauce
- TORTELLONI CON FORMAGGI** 18.95 V
Filled with Parmesan, ricotta, and mozzarella cheese, in a fresh basil pomodoro sauce

PESCE E CARNE

- *SALMONE PICATTA** 24.95
Grilled Atlantic salmon, lemon-caper butter sauce, roasted potatoes, artichoke, spinach, and heirloom tomatoes
- POLLO PARMIGIANA** 20.95
Breaded breast of chicken with Italian seasoning, three cheese blend, tomato sauce, and capellini pasta
- POLLO AL MARSALA** 24.95
Sautéed breast of chicken, porcini mushrooms, pancetta, onion, marsala wine sauce, roasted potatoes, and seasonal vegetables

DOLCI

- TIRAMISU** 8.95
mascarpone mousse, espresso soaked ladyfingers, shaved chocolate
- ESPRESSO CHOCOLATE CAKE** 7.95
espresso infused chocolate cake with chocolate-hazelnut mousse

*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. At times when the quality of a given product does not meet our standards, items on this menu will not be served.

COCKTAILS

TUSCAN MULE 9.95

New Amsterdam Vodka, Lazzaroni limoncello, Q Ginger Beer

VENETIAN MULE 9.95

Wheatley Vodka, Lazzaroni maraschino liqueur, lime juice, Q Ginger Beer

STADIUM BOULEVARDIER 10.95

Evan Williams Bottled in Bond Bourbon, Carpano sweet vermouth, Campari liqueur

SANGRIA

7.95 GLASS 22.95 PITCHER

Classic Red, White Peach, or Strawberry-Basil Limoncello

COSMO ITALIANO 10.95

New Amsterdam lemon vodka, Lazzaroni limoncello, triple sec, cranberry juice

PALIO MARTINI 10.95

Barrel-aged gin, dry vermouth, aromatic bitters, lemon peel

PALIO MANHATTAN 10.95

Buffalo Trace, Lazzaroni Amaretto, sweet vermouth, aromatic bitters

WINTER SPICED OLD FASHIONED 10.95

Evan Williams Bottled in Bond, Select Apertivo, housemade spiced-simple, orange bitters

VINI BIANCHI

	5oz	8oz	BOTTLE
105 MOSCATO, TERRA D'ORO, AMADOR COUNTY	8.50	12.95	40.00
104 RIESLING, CHATEAU GRAND TRAVERSE "SEMI-DRY," MICHIGAN	6.95	10.50	32.00
101 PINOT GRIGIO, MEZZACORONA, DOLOMITI IGT	6.25	9.50	28.00
103 PINOT GRIGIO, BARONE FINI, VALDADIGE DOC	7.75	11.75	36.00
107 SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH	8.50	12.95	40.00
106 SAUVIGNON BLANC, LOCATIONS BY DAVE PHINNEY "NZ", NEW ZEALAND			40.00
110 CHARDONNAY, WENTE, "ESTATE GROWN", LIVERMORE VALLEY	7.25	10.95	33.00
109 CHARDONNAY, PEDRONCELLI, DRY CREEK VALLEY	7.75	11.75	36.00

VINI ROSATO

	5oz	8oz	BOTTLE
112 ROSÉ, MEZZACORONA, DOLOMITI IGT	6.25	9.50	28.00
100 WHITE ZINFANDEL, MONTEVINA, AMADOR COUNTY	4.50	6.95	20.00

VINI ROSSI TOSCANI

	5oz	8oz	BOTTLE
201 CHIANTI DOCG, CASTELLO DI QUERCETO	7.50	11.50	34.00
202 CHIANTI CLASSICO RISERVA DOCG, MONSANTO			55.00
203 CHIANTI CLASSICO DOCG, GABBIANO	7.25	10.95	33.00
206 CHIANTI CLASSICO DOCG, BORGO SCOPETO	8.75	13.25	40.00
210 CHIANTI DOCG, DA VINCI			32.00
212 CHIANTI CLASSICO RISERVA DOCG, BANFI	10.50	15.95	50.00
311 TOSCANA IGT, BANFI "CENTINE"	7.25	10.95	34.00
310 TOSCANA IGT, VILLA ANTINORI "ROSSO"			46.00
312 TOSCANA IGT, MONSANTO "MONROSSO"			33.00
315 TOSCANA IGT, BRANCAIA "TRE"			45.00
306 ROSSO DI MONTALCINO DOC, CAPARZO			46.00
324 BRUNELLO DI MONTALCINO DOCG, CAPARZO			90.00

ALTRO VINI ROSSO

	5oz	8oz	BOTTLE
301 PINOT NOIR, MEZZACORONA, DOLOMITI IGT	6.25	9.50	28.00
302 PINOT NOIR, RODNEY STRONG, RUSSIAN RIVER VALLEY	9.25	13.95	43.00
303 MONTEPULCIANO D'ABRUZZO DOC, CANTINA ZACCAGNINI DOC			43.00
300 VALPOLICELLA RIPASSO DOC, LUIGI RIGHETTI "CAMPOLIETI"	9.25	13.95	43.00
304 MERLOT, BARONE FINI, TRENTINO DOC			36.00
305 MERLOT, MEZZACORONA, DOLOMITI IGT	6.25	9.50	28.00
326 RED BLEND, CHARLES WOODSON "INTERCEPT", PASO ROBLES	8.50	12.95	40.00
325 RED BLEND, LOCATIONS BY DAVE PHINNEY "I", ITALY			45.00
308 PETITE SIRAH, TERRA D'ORO, AMADOR COUNTY			42.00
329 RED BLEND, ORIN SWIFT "ABSTRACT", CALIFORNIA			70.00
307 TEROLDEGO, TERRA D'ORO, AMADOR COUNTY			42.00
314 CABERNET SAUVIGNON, MEZZACORONA, DOLOMITI IGT	6.25	9.50	28.00
320 CABERNET SAUVIGNON, JOEL GOTT "815," CALIFORNIA	9.50	14.50	45.00
313 RED BLEND, TORMARESCA "NEPRICA," PUGLIA IGT			34.00
316 PRIMITIVO, TORMARESCA, PUGLIA IGT			33.00
317 NERO D'AVOLA DOC, VILLA POZZI, SICILIA			33.00

MAGNUM BOTTLES (1.5L)

400 PINOT GRIGIO, MEZZACORONA, DOLOMITI IGT			44.00
402 CHIANTI DOCG, CASTELLO DI QUERCETO			49.00
403 PINOT NOIR, MEZZACORONA, DOLOMITI IGT			44.00
404 MERLOT, MEZZACORONA, DOLOMITI IGT			44.00
405 CABERNET SAUVIGNON, MEZZACORONA, DOLOMITI IGT			44.00

DRAFT WINE

	5oz	8oz	BOTTLE
PINOT GRIGIO, STEMMARI, SICILIA IGT	5.50	7.75	22.00
TOSCANA IGT, CASTELLO DI QUERCETO "TUSCAN RED"	5.95	8.25	24.00

VINI SPUMANTI E DOLCI

501 BRACHETTO D'ACQUI DOCG, BANFI "ROSA REGALE"	SPLIT	10.00	
503 PROSECCO DOC, MIONETTO	SPLIT	11.00	33.00
321 ZINFANDEL PORT, TERRA D'ORO, AMADOR COUNTY	3oz	6.95	40.00