

Mediterranean Apéritifs

The Classic Bellini	\$5.25
Refreshing blend of sparkling wine blended with White Peaches.	
Palo Lemoncello Martini	\$5.75
Premium Vodka and Italian Lemon Liqueur	
Iron Horse Brut <i>Fairy Tale Cuvée</i>	\$8.25
Sparkling Wine, Sonoma	

Palo Special Feature

<i>100 Years of Magic Wine</i>		
Fess Parker Chardonnay, Santa Barbara		
Bottled exclusively for 100 Years of Magic		
Celebration. Ripe fruit, crisp, with lively		
acidity and a toasty oak flavor.		
	\$8.00	\$38.00

Featured Wines

SPARKLING & CHAMPAGNE

	Glass	Bottle
Martini & Rossi Asti Spumante	\$4.75	\$22.00
Iron Horse Brut		
<i>Fairy Tale Cuvée</i> , Sonoma		
	\$8.25	\$39.00
Pommery Brut Rose N.V.	\$14.25	\$60.00
Veuve Clicquot Brut		
<i>Yellow Label N.V.</i> , Reims		
	\$16.25	\$65.00
Möet & Chandon Cuvée		
Dom Pérignon Epernay		
		\$170.00

WHITE VARIETALS

Pinot Grigio Grave, Pighin, Friuli	\$6.50	\$31.00
Moscato Gaierhof, Trentino	\$6.50	\$31.00
Arneis, Porta Rossa, Piedmont	\$9.50	\$45.00
Mondavi Fume Blanc, Napa	\$6.50	\$31.00
Benziger Chardonnay, Carneros		\$31.00
Beringer Private Reserve		
Chardonnay, Napa		
		\$56.00
Louis Jadot, Pouilly Fuissé		\$45.00

RED VARIETALS

Merlot della Venezi, Eco Domani	\$5.25	\$25.00
Dazante Sangiovese		\$25.00
Chianti Classico Riserva,		
Antinori		
	\$8.00	\$38.00
Barolo, Michele Chiarlo		\$70.00
Amarone Classico		
di Valpolicella, Masi		
		\$52.00
Brunello di Montalcino, Banfi		\$65.00
Moulin-à-Vent Cru		
Beaujolais, George Duboeuf		
		\$25.00
Châteauneuf-du-Pape,		
Château Mont-Redon		
		\$47.00
Chappellet Cabernet		
Sauvignon, Napa		
		\$45.00

RESERVE LIST

Tignanello		\$79.00
Ornellaia		\$128.00
Sassicaia		\$149.00
Les Cedres De Belle Brise, Pomerol		\$70.00

Pizzas

Prepared in our "on-stage" Oven

Herb-grilled Barbeque Chicken, Calamata Olives, and Spinach

Roasted Peppers, Arugula, and Goat Cheese

Our Chef's Specialty Pizza of the Day



Starters

Grilled Eggplant with Triple Tomato Balsamic Relish and Goat Cheese

Assorted Salad Greens with Balsamic Dressing and Parmesan Cheese

Smoked Trout with crisp Pancetta served with Basil Cream

Fresh Mozzarella and Tomatoes with Extra Virgin Olive Oil, Cracked Black Pepper, and Balsamic Vinegar

Lightly-fried Calamari with Tomato-Garlic Sauce

Grilled Portobello Mushroom and Polenta with a Roasted Shallot Sauce and Shaved Parmesan Cheese

Warm Shrimp Salad with Asparagus and Lemon Dressing

Minestrone – A Hearty Vegetable Soup

Traditional Italian Fish Soup – Flavored with Basil Leaves

Main Course

Chicken Breast filled with Vegetables and served with Rosemary Potatoes and Grilled Asparagus

Rack of Lamb served with Chianti Sauce and Baby Vegetables

Loin of Veal – Pan-seared and served with Wild Mushroom Sauce

Pumpkin-filled Raviolini with a Shrimp Sauce

Tortelloni – Freshly-made Stuffed Pasta with Crabmeat and Eggplant

Orecchiette – Small Pasta Shells with Fire-roasted Vegetables, Garlic, Basil, and Parmesan Shavings

Catch of the Day – Sautéed Fresh Fish on Risotto with Olive Tapenade

Homemade Ravioli with Artichoke, Ricotta Cheese, and Oven-dried Tomatoes

Risotto with Wild Mushrooms