

Palio d'Asti 2018 Private Dining Information



The San Pietro

Occupancies and Seating Configurations

- Seats up to 50 guests for a plated meal
- Fits up to 70 guests for a standing reception
- Accommodates up to 25 guests on crescent round tables with A/V (screen and projector available)
- Hollow square seating can fit up to 24
- Can accommodate up to 35 people for a light reception followed by a seated meal
- A very versatile space—other seating options are available
- Full access to adjacent private outdoor patio



Each room can accommodate a group breakfast, lunch or dinner. You can also use each space for an elegant reception with cocktails and appetizers. The entire restaurant is available for a buy out. Please inquire about food and beverage minimums and availability for specific dates.

The Enoteca

Occupancies and Seating Configurations

- This room seats up to 24 guests on one long rectangular table
- Accommodates up to 50 guests on smaller rectangular tables
- Seats 16 at one long table with A/V
- Up to 60 guests can use this dynamic space for a cocktail reception



The Enoteca is the perfect room for a cocktail reception or intimate dinner preceded by a cocktail hour, as it is adjacent to our full bar. There are many configurations available. Use this space in conjunction with the Campo del Palio room for a unique event flow and exciting guest experience.

The Bakery



Our fully private Bakery room is ideal for smaller groups. This quiet space is perfect for lunch or dinner meetings, as it is located in the back of the restaurant and features heavy doors for an optimal ambiance.

Use the adjoining private patio with this room for an unforgettable private dining experience.

This room is the ideal location for groups looking to hold presentations or meetings during lunch or dinner, as it is fully private.



Occupancies and Seating Configurations

- Can seat up to 20 guests at one long rectangular table
- Up to 30 guests can use this room for a reception
- Accommodates 20 for a presentation with A/V (tv monitor)
- Adjacent private patio

Bar/Lounge



Occupancy and Seating Configurations

- Can seat up to 24 guest at one long table for casual meals
- Up to 50 guest fit comfortably for a standing reception
- Can be booked together or separately

The bar and lounge areas are ideal for casual dining and cocktail receptions. The lounge overlooks our exhibition kitchen, and is a great semi-private space for happy hours and office celebrations. Use the bar in conjunction with the lounge for a more intimate event.



Campo del Palio

Occupancy and Seating Configurations

- Seats up to 125 guests
- Can accommodate up to 150 for a standing reception
- 100 guests can occupy the space for a standing reception followed by a seated three or four course meal



The Campo del Palio room is our most versatile space. There are endless possibilities for large events. Add the bar area and create an event that feels like a whole restaurant buy-out.

Palio Private Dining Menu Pricing

Two Course Meal

\$40 Per Person **Lunch Only**
select one salad and three entrees



Three Course Meal

\$46 Per Person Lunch

\$56 Per Person Dinner

select one salad, three entrees, and one dessert



Four Course Dinner

\$64 Per Person

Select one salad, two pastas, three entrees,
and one dessert



Salads and Individual Appetizers

(choose one, additional salad or individual appetizer options add \$5 per person to menu price)

- Insalata Cesare—classic chopped caesar salad, roasted garlic croutons, parmigiano regiano
- Insalata Romana (V)—romaine hearts, dates, walnuts, goat cheese, balsamic vinaigrette
- Insalata Mista (V)—mixed field greens, julienned vegetables, lemon vinaigrette
- Insalata Rucola (V)—arugula, fennel, shaved parmigiano regiano, lemon vinaigrette
- Cavalo Nero—tuscan black kale, apples, pine nuts, pickled onion, pancetta vinaigrette
- Carpaccio di Manzo—raw filet of beef, arugula, lemon aioli, fried capers, parmigiano shavings *(\$5 supplement per order)*
- Burrata (V)—creamy mozzarella, broccolini, olive tapenade *(\$5 supplement per order)*

Pasta

(optional, choose two with four course dinner)

- Risotto del Giorno—chef's choice of risotto
- Pesto Genovese (V)—penne, green beans, basil, pine nut sauce
- Ravioli di Spinachi (V)—spinach and ricotta ravioli, tomato sauce
- Rigatoni con Pollpette di Vitello—rigatoni, veal meatballs grana padano, smoked veal bacon, tomato sauce
- Polenta con Funghi (V)—creamy corn and buckwheat polenta, brown butter sage, wood oven braised wild mushrooms, fried sage
- Orecchiette con Salsiccia—little ear pasta, pork fennel sausage, broccoli rabe, chili flakes, breadcrumbs
- Ravioli di Piselli (V)—pea ravioli, mint butter sauce, peas
- Conchiglie di Granchio—little shell pasta, dungeness crab, spicy tomato sauce, breadcrumbs *(\$6 supplement per order)*

Entrees

(choose three, including selections from above pasta section)

- Pesce del Giorno—fresh catch of the day
- Pollo—lemon and herb marinated roasted chicken breast, sautéed spinach, garlic mashed potatoes, gambone mushroom sauce
- Stinchetti di Maiale Arrosto—braised pork shank, porcini, roasting jus, creamy polenta
- Contrafiletto—grilled New York strip, broccolini, horseradish cream *(\$7 supplement per order)*
- Vignarolla (V)—braised roman style ragu of peas, artichokes, fava beans, cipollini onions
- Cavolfiore Arrosto (V)—white wood oven roasted cauliflower, bagna rossa, three herb salsa verde

Desserts

(choose one, additional dessert options add \$5 per person)

- Tiramisu—classic “Pick Me Up” of lady fingers, espresso, rum zabaglione, mascarpone cheese
- Crostata Del Giorno—chef's choice seasonal fruit tart, whipped cream
- Cantucci di Mandorle—house-made almond biscotti, choice of plain or chocolate dipped
- Torta Caprese—flourless chocolate cake, grappa marinated strawberries, toasted almonds, amaretto zabaglione
- Cannoli—fried pastry shell, ricotta cream, candied citrus, and pistachio

Palio Standing Reception Menu

Passed Appetizers

half hour reception with choice of three items—\$18 per person

one hour reception with choice of three items—\$25 per person

add \$5 per person for each additional item

add \$8 per person for each additional half hour

Arancini di Riso (V)—fried saffron risotto balls stuffed with mozzarella
Fungo (V)—goat cheese stuffed mushroom with herbs
Uova con Granchio—crab stuffed deviled eggs
Calamari Fritti—lightly floured fried Monterey calamari with bagna rossa
Gamberi en Pancetta—pancetta wrapped shrimp stuffed with sage
Polpette di Vitello—milk-fed veal meatball lollipop
Spiedini di Pollo—grilled chicken breast with salsa verde
Spiedini di Manzo—grilled beef with horseradish cream
Speidini Caprese (V)—mozzarella, tomato and basil skewer
Prosciutto San Daniele—prosciutto wrapped dates
Polenta Squares (V)—fried polenta squares with aioli
Spuma di Mortadella—mortadella mousse on rosemary focaccia crostini, sea salt, and pistachio

Wood Oven Baked Pizzas

half hour station with choice of three pizzas \$10 per person

one hour station with choice of three pizzas \$17 per person

Add \$5 per person for each additional pizza selection

Add \$8 per person for each additional half hour

Pizza Margherita (V)—tomato sauce, mozzarella, oregano and basil
Pizza Rucola (V)—fresh corn, asiago, arugula, aged balsamic
Pizza Calabrese—spicy pork pepperoni pizza, mozzarella, oregano, tomato sauce
Pizza Siciliana—pork fennel sausage, fire roasted peppers, mozzarella, tomato sauce
Pizza Funghi(V)—wild mushroom, roasted garlic, fontina val d'aosta (no sauce)
Pizza Quattro Formaggi (V)—mozzarella, asiago, fontina, and cacciocavallo cheeses, balsamic reduction (no sauce)

Our pizzas are approximately 11 inches and cut into 8-9 slices



Additional Bites

Add additional bites to your happy hour or reception to enhance your private dining experience.
All items are served on large platters for your guests to share and enjoy.

Formaggi (V)—chef's choice of mixed cheeses, nuts, and seasonal fruit with crostini
\$12 per person

Salumi—chef's choice of mixed cured meats including mortadella, prosciutto, salami, soppressata
\$12 per person

Vegetable Crudite (V)—chef's choice of fresh seasonal vegetables with house dressing
\$6 per person

Dolce Mista—chef's choice of seasonal mini desserts
\$18 per person

Mini Cannoli or Mini Tiramisu—bite sized mini desserts ideal for reception events
\$4 each

Add a coffee and hot tea station to any event—\$6 additional per person

All items are priced per person and are charged based on the overall guest count, or as exceed by the guaranteed guest count provided.

Per-piece item pricing is available upon request.

Palio Private Dining Wine Selection

SPUMANTI (Sparkling)

Prosecco DOC, Mionetto, Valdobbiandene, Veneto, NV – \$48
Champagne, Veuve Clicquot, Yello Label, France, NV – \$90
Garganega Frizzante, Verona, 2015 – \$45

VINI BIANCHI (White wines)

Vermentino di Gallura, Mancini, Sardegna, 2013 – \$45
Verdicchio Classico, Bucci, Marche, 2014 – \$48
Pinot Grigio, Maso Cannali, Trentino, 2012 – \$45
Pinot Grigio, Barrone Fini, Valdadige, 2015 – \$42
Greco di Sannio, Perlingieri, Campania, 2014 – \$52
Sauvignon Blanc, Dry Creek, Sonoma, 2013 – \$46
Sauvignon Blanc, Atalon, Napa, 2013 – \$50
Riesling, Trefethen, Oak Knoll, Napa, 2013 – \$60
Chardonnay, Shannon Ridge, Lake County, 2014 – \$50
Chardonnay, Au Bon Climat, Santa Barbara, 2013 – \$56
Chardonnay, Trefethen, Napa, 2015 – \$52
Chardonnay, ZD, Napa, 2014 – \$56

VINI ROSSI (Red wines)

Pinot Noir, Meiomi, Coastal California, 2016 – \$48
Pinot Noir, La Crema, Russian River, 2013 – \$69
Montepulciano d'Abruzzo, La Quercia, Abruzzo, 2012 – \$46
Rosso di Montalcino, Il Poggione, Toscana, 2014 – \$64
Chianti Classico Felsina, Toscana, 2011 – \$65
Chianti, Querceto, Greve, Toscana, 2013 – \$44
Cabernet Sauvignon, Mario Perelli Minetti, Napa, 2014 – \$56
Cabernet Sauvignon, Cenay Bluetooth, Napa, 2013 – \$78
Syrah, Alienor, Lake County, 2009, – \$80
Super Tuscan, Modus, Ruffino Toscana, 2014 – \$72
Brunello di Montalcino, Conti Constanti, Toscana, 2011 – \$162
Barbaresco, Produttori del Barbaresco, 2011 – \$69
Amarone, Tedeschi, Veneto, 2012 – \$115

Wines for groups are served by the bottle only. Please pre-select wines for your group. In the event that wines are not chosen, our house wine selections will be served during your event, unless otherwise specified in advance. A variety of specialty wines are available for private events. Please inquire about availability. Corkage \$25 per 750 ML bottle.

Additional Notes on Private Dining

Terms of Room Use

To secure a private space at Palio, a contract including deposit must be received by Palio. Upon processing, the deposit is non-refundable. If the event is cancelled less than five business days prior to the event date, the full food and beverage minimum will be charged to the credit card provided for the deposit (exceptions apply for Holiday bookings). Final payment is due upon completion of the event via credit card, cashier check/money order or cash. All food, beverage, and other incurred costs are subject to 20% service charge and 8.5% California sales tax.

A group is considered no-call no-show if Palio has not received verbal confirmation of the group's tardiness within 45 minutes from the arranged arrival time. The full food & beverage minimum will be charged in this case. Late-stay policy also applies, as groups will be held to final departure time as outlined in their contract. 30-minute leeway is allowed, after that point the party will be asked to vacate the private space, or may incur a penalty of \$30 per staff person needed per half hour period, at the discretion of management.

Guest Count

To secure a private space at Palio your party's final guest count is requested three days prior to the event date. If no guest count is provided, the original guest estimation will be applied. An increase/decrease of up to 5 guests will be allowed for the event, and all final charges are based upon the guarantee provided, or the number of guests in attendance—whichever is greater.

Additional Requests

Palio is happy to coordinate entertainment, A/V, flowers or additional needs for your event. Any items contracted by Palio through an outside vendor are not applied toward the food and beverage minimum, and are subject to service charge and sales tax. Any outside food brought in by your party will be subject to \$3.50 per person cake-cutting fee. This includes but is not limited to wedding cakes, cupcakes and special order requests.

Please contact Valeria DiGrande, Director of Special Events with any questions, or to book a room by placing a deposit.

Email: specialevents@paliodasti.com Phone: (415) 647-2789