



PALAZZO REALE MENU

\$45 per guest

Includes our selection of house cured olives, house made breads, and olive oil for each table

Welcome to Frantoio!

We take great pride in sourcing only the finest ingredients to use in our menu. Locally produced fruit, vegetables, seafood and meat. This means you get the freshest ingredients available that not only taste amazing, they also help reduce the environmental impact of transporting food thousands of miles.

All dishes are prepared with our own award winning extra virgin olive oil, pressed at the restaurant, and all pastas, pizzas, breads and gelatos are made in house daily.

*All natural, all the time.
Buon appetito!*

Duilio Valenti, Chef



"a gem among Italian restaurants... will tantalize your taste buds."

Michelin Guide 2009



1st course - *choose one for the whole group*

ZUPPA DEL GIORNO

Daily seasonal vegetarian soup\

CUORI DI LATTUGA ALLA CAESAR

Hearts of romaine lettuce, parmigiano crisp, classic caesar dressing

INSALATA CAPRESE

Vine ripe tomato and fresh mozzarella with arugula and Frantoio extra virgin olive oil

INSALATA TRICOLORE

Radicchio, arugola and Belgian endive salad with balsamic vinaigrette and parmigiano

INSALATA DI SPINACI

Baby spinach, apple-wood smoked Zoe's bacon, cipolline onion, organic aged ricotta

CARPACCIO DI MANZO

Grass fed beef carpaccio, grilled radicchio salad, shaved parmigiano, lemon emulsion

SALMONE AFFUMICATO

House smoked organic salmon, fennel-orange-sweet onion salad

2nd course - *choose two for the whole group*

RIGATONI AL RAGU DI AGNELLO

Artisan rigatoni, Red Hill Farms lamb and diced vegetables ragù, pecorino

RAVIOLINI DI ZUCCHINE E CAPRINO

House made raviolini filled with zucchini Genovese and Sonoma goat cheese, puttanesca sauce with heirloom cherry tomato

CAPPELLI DI PRETE

House made black "priest hat" tortelli filled with day boat scallop, white wine and fresh cream sauce with shallot and capers

RISOTTO AI FUNGHI DI BOSCO

Carnaroli rice with seasonal wild mushrooms, truffle oil, Italian herbs, parmigiano

TONNO DEL PACIFICO

Seared Albacore or Ahi tuna dusted with sun dried Porcini mushroom, roasted wild mushroom relish, herb infused olive oil and crispy polenta

SALMONE ALLE LENTICCHIE

Roasted wild salmon, braised Umbrian lentils with diced vegetables, friséé, balsamic reduction

PAILLARD DI POLLO

Grilled free range chicken breast, sautéed spinach, polenta fries, herb infused jus

**FILETTO DI PORCELLO**

Roasted berkshire pork tenderloin, cauliflower puree, crispy onions, Sangiovese wine sauce

TAGLIATA DI MANZO ALLE ERBE

Delicately sliced organic beef flat iron steak with sautéed broccoli rabe, roasted potatoes, and herb infused jus

3rd course – *choose one for the whole group*

TIRAMISU ALLA GRAPPA

Ladyfingers with espresso, grappa and mascarpone cream

TORRE DI CIOCCOLATO

Moist Valrhona chocolate cake tower

PANNA COTTA ALLE FRAGOLE

Fresh cream custard with strawberries and balsamic syrup

GELATO E FRUTTA

House made vanilla gelato with seasonal fruit and berry sauce

Illy Italian Roast Coffee, selection of Mighty Leaf Organic teas



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