



Location

640 Sacramento Street, San Francisco between Montgomery and Kearny Streets in the center of the financial district; walking distance from major hotels

Chef/Owner

Daniel Scherotter

General Manager & Wine Director

Juli Gregg

Founder

Gianni Fassio

Event Manager

Abby Leutholdt

Event Captain

Katherine Prentice

Pastry Chef

Mimi Young



“Enoteca della Douja”

Décor and Feel

Housed in a building that dates back to 1907, the vast ground-floor space with mammoth concrete pillars suggests the streets and piazzas of the medieval city of Asti with its bright flags in the representative patterns and colors of the various clans and *quartieri* (*rioni* in Piemontese) flying overhead. The grand celebratory atmosphere draws crowds from San Francisco and beyond. *Il Palio* is an ancient bareback horse race that culminates a week of food festivals and wine competitions in the ancient city of Asti, in Italy’s Piemonte region. From Marco Sassone’s vivid 200 square foot mural, to the award winning restaurant design and exhibition kitchen, Palio’s Italian chic wears well.



“Campo del Palio”

PALIO D’ASTI

640 Sacramento Street, San Francisco, CA 94111

Phone 415.395.9800 Fax 415.362.6002 www.paliodasti.com

Reviews

Palio has not just survived since 1990, but has thrived. The Philosophy instilled by founder Gianni Fassio and continued by his “adopted” son, Chef Scherrotter, was to bring real Italian cuisine and service to San Francisco. The critics have agreed with the regular customers and the financial district’s *cognoscenti*. Caroline Bates of Gourmet Magazine states:

“In or outside the city, Palio d’Asti gets little press, perhaps because it’s never been a restaurant about hotshot chefs and the trends-of-the-month. But make no mistake: It’s one of the great restaurants of San Francisco.”

Following on the heels of that glorious review was one by Robin Davis of the San Francisco Chronicle/Examiner. She awarded three stars in all categories and concluded by saying “Such smooth service, so many delicious dishes and a wonderful wine bar: It can only mean good things for Palio – and for San Francisco Diners.”

Seated/ Standing Capacity

120/200 - Main dining room, Campo del Palio
 50/70 - Private dining room, San Pietro
 40/60 - Private dining room, Enoteca della Douja
 30/50 - Bar and lounge, Piazza Alfieri
 240/400 - The entire restaurant

Hours

Breakfast Meetings 7:00 a.m. to 10:30 a.m.
 Lunch 11:30 a.m. to 2:30 p.m. Monday through Friday
 Dinner 5:30 p.m. to 9:00 p.m. Monday through Friday
 Happy Hour 4:00 p.m. to 7:00 p.m.
 Monday through Friday Available nightly and on weekends for private functions.

Cuisine

Italian, more Northern in colder months, and more Southern in warmer months. Fish is more often Southern while Meat is more Northern. Dishes tell stories.



“Piazza Alfieri”

Bar

Full bar

Parking

Daytime parking, on weekdays only, is available at three public garages located directly across the street. These garages close early and two additional public garages are available at night within two blocks. Street parking is also possible at night. For weekends or private functions valet parking can be requested.

Payment

Visa, MasterCard, American Express, Diners Club, Carte Blanche and Discover

Other Services

We can assist you with floral arrangements, special decorations, audio/visual rental needs, transportation, music and live entertainment.

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Party Pricing Per Person

Three course meal (salad, main course and dessert)	45.00+
Four course meal (salad, pasta or risotto, main course and dessert)	55.00+
Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00+
Reception only (2 hours) with choice of seven hors d'oeuvres	35.00+

Prices are exclusive of sales tax, service charge and beverages. A 20% service charge will be added to all parties. Per person meal prices are for one predetermined choice of each course.

A pre-selected choice of two entrees is available. There will be a five dollar surcharge per person if guests have to select entrée on-site. If entrée choices are offered and counts supplied in advance, place cards or other form of identification is required in order to allow our wait staff to serve the entrée selected, to the correct guest. We must have a guaranteed head count and entree choices 48 hours in advance.

Food and Beverage Minimums

Palio does not charge room rental if certain food and beverage minimums are met (pre-service and pre-tax).

Evening events in either private room require a minimum of \$1,200, except in December when the minimum is \$1,500

Luncheon events in either private room require a minimum of \$800, except in December when the minimum is \$1,200

To buy out the entire restaurant on a weekday for lunch, the minimum is \$10,000

On a weeknight, the main dining room would require \$5,000

To buy out the entire restaurant on a weeknight for dinner, the minimums start at \$8,000*

Weekend buy-outs minimums start at \$6,500*

**Buyout Rates are for events taking place January-November. Food & Beverage minimums for December events vary. Please contact the Special Events Department for a quote.*

Menus

The menus change seasonally. If desired, our chef will be happy to prepare a custom menu.

“San Pietro”



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Chef Owner, Daniel Scherotter

In October of 1999, after a 5 year absence working for some of San Francisco's finest Hotels and Restaurants, Daniel Scherotter returned to Palio d'Asti as Executive Chef. Scherotter brought with him not only an appreciation for the lavish table of Bologna, Italy, where he worked for two years, but also an affinity for the exotic fusion of Sicily, where in 2003 he married his wife, Nina, in a secret civil ceremony set in a castle outside Cefalù, the setting for *Cinema Paradiso*. Chef Dan (as he's known to the *cognoscenti* in the financial district) decided to elope while on a business trip researching one of Italy's most mysterious and gastronomically intriguing regions. Nina imports Burgundy for a living.

Drawn to cooking while getting his Philosophy degree at The College of William and Mary in Virginia, Scherotter started his formal training at La Academia Italiana della Cucina in Bologna and in a number of that city's famed *trattorie* and *ristoranti*, and continued at the California Culinary Academy in San Francisco, graduating with honors. Scherotter interned for Gary Danko, at the Ritz Carlton, and worked for the likes of Bruce Hill, Craig Stoll, Tony Gulisano, Jody Denton, Reed Hearon and the Kimpton Group, all in San Francisco. In 2004, Scherotter became a full partner in Palio d'Asti, only to finish buying out Mr. Fassio in May of 2006.

Scherotter spends a great deal of time and money importing and preparing rare specialties for his guests in order to transport the diner to another time and another place. Fluent in Italian, Scherotter has a no-nonsense Italian sensibility that allows the best of ingredients to show off without being forced. Of the many Italian chefs in San Francisco, it is usually Scherotter that gets the call when the Italian American Museum or the Consul General of Italy or the Italian Trade Commission or the Italian Chamber of Commerce needs something to eat.

Scherotter, a 37 year old California native, currently resides in San Francisco. When he's not cooking at Palio, this seasoned, three star chef consults on the latest trends for multinational food companies, writes menus for fellow restaurateurs and enjoys Gin Martinis, Latin American literature, Puccini Opera and Improvisational Jazz. Now that he's married, he's started working on his first book, *The Bachelor's Guide to Cooking*, and serves as the Vice President of the Golden Gate Restaurant Association, promoting and protecting the entire industry.

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WINTER 2008 DINNER BANQUET MENUS

STUZZICHINI (HORS D'OEUVRES) MENU

Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00 pp
Reception only (2 hours) with choice of seven hors d'oeuvres	35.00 pp

STATIONS- *Stations are priced for 1 hour*

<i>Affettati Misti-</i> Sorpresata Salami, Wild Boar <i>Prosciutto</i> , Duck <i>Prosciutto</i> , Berkshire Pork <i>Culatello</i> and <i>Mortadella</i>	8.00 pp
<i>Formaggi Misti-</i> A Selection of Artisanal Italian Cheeses	9.00 pp
<i>Antipasti Misti-</i> Chefs Selection Of Meats, Cheeses, Giardineira Vegetables and House Cured Olives	15.00 pp
Pizza Station: Current Selection of Wood Oven Baked <i>Pizza</i>	8.00 pp
Dessert Station: Selection of Chef Selected Mini Desserts, includes Regular or Decaf Coffee Station	10.00 pp

Crostini (on Toasted Bread)

Caponata, Sicilian Eggplant Relish with Pine Nuts, Raisins, Olives and Capers
Wild Mushroom Pate
Spicy Tuna "Tartar" with Olives and Capers
Steak "Tartar" with Capers and Dijon Mustard

Spiedini (on Skewers)

Seared Ahi Tuna with Citrus Aioli
Grilled Chicken Breast with *Salsa Verde*
Grilled Beef with a Horseradish Cream

Fritti

Deep Fried Butternut Squash *Ravioli*
Crab Croquettes
Arancini: Saffron *Risotto* and *Mozzarella*
Fried *Calamari* with Lemon Pepper

Apribocche (Mouth Openers)

Mushroom Caps Filled with Spinach and Goat Cheese
Endive Leaves filled with *Gorgonzola* Cheese, Pears and Almonds
Venetian Crab Stuffed Deviled Eggs
Pancetta-Wrapped Shrimp Grilled with Sage
Prosciutto-Wrapped Seasonal Fruit
Veal Meatballs

Premium Specials (\$5 extra per person per Selection)

Seared Scallop Lollipops
Crostini: Sonoma Foie Gras with Mustard Fruits



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SAMPLE BANQUET DINNER MENU - SUBJECT TO SEASONAL AVAILABILITY

Three Course Meal 45.00+

(One from Insalate or Primi, One from Secondi (*) and One from Dolci)

Four Course Meal 55.00+

(One from Insalate, One from Primi, One from Secondi (*) and One from Dolci)

*Choice of Two Entrees (Plus vegetarian option *add \$5.00 to price*)

Insalate (Basic Salads)

Insalata Mista alle Erbe-Baby Greens with Julienne Vegetables, Herbs and Parmigiano Croutons; Lemon Vinaigrette

Insalata Romana- Hearts of Romaine with Walnuts, Dates and Goat Cheese; Balsamic Vinaigrette

Insalata Cesare - Caesar Salad with Our Own Toasted Garlic Croutons,

Insalata Rossa- Chioggia Beets, Radicchio, Orange, White Anchovies, Green Olives and Aged Sherry Vinaigrette

Insalata Stagionale (Seasonal Salad for an additional charge of \$2 per person)

Primi -available as first or second course (½ order) or main course (full order)

Ravioli di Zucca-House Made Pumpkin Ravioli with Brussels Sprouts, Sage Brown Butter, Grana Padana and Amaretti Crumbs

Orecchiette alla Pugliese- Spicy Little Ears with Broccoli Rabe, Garlic, Extra Virgin Olive Oil

Taragna e Funghi Porcini- Sautéed Porcini Mushrooms on a bowl of Sage Scented Corn and Buckwheat Polenta

Primi Speciali *add \$2.00 pp*

Scampi e Capesante- Appetizer of Broiled Spicy Prawns and Scallops, Roasted Garlic and Fennel, Smoked Paprika and

Lemon *Fregula con Granchio*- Sardinian Saffron Pasta with Dungeness Crab, San Marzano Tomato Sauce, Chilies and

Breadcrumbs *Mezzehune alla Monferrina*- Half-Moon Ravioli Filled with Almonds and Fontina; Spinach and Truffle Essence

Strozzapreti alla Cacciatora- "Priest Stranglers" with Pot Roasted Duck, Braised Wild Mushrooms with Rosemary and Garlic

Tortiglione Bolognese-Spiral edged tube Pasta with Traditional Meat Sauce Trinity of Veal, Beef and Pork, Parmigiano

Reggiano *Rigatoni con Polpette e Pancetta di Vitello*- Pasta with Veal Meat Balls, Smoked Veal Bacon, Tomato Sauce,

Fresh Marjoram and Parmigiano Reggiano

Secondi (Entrees)*

Dentice alla Genovese- Roasted Local Snapper with Sicilian Chard and Salsa Verde

Trota alla Salvia- Sage Roasted Boneless Rainbow Trout with a Winter Ragout of Cipollini Onions, Salsify, Baby Carrots, Turnips and Fresh Grated Horseradish Cream

Petto di Pollo alla Marsala-Pan Roasted Marsala Glazed Chicken Breast with Sicilian Spinach and Polenta

Secondi Speciali *add \$5.00 pp*

Branzino Picatta- Roasted Local Sea Bass with Swiss Chard and Roasted Potatoes, Lemon Caper Butter

Tonno 'alla Siracusana'-Grilled Rare Ahi Tuna Steak, Smashed Sicilian Olives and Fried Capers, Caramelized Cauliflower and Cipollini Onions with Citrus, Chilies, Garlic and Mint

Contrafiletto alla Toscana- Grilled Prime New York Steak, served medium rare with Radicchio, Uccelletto Beans with Guanciale and Porcini Mushrooms

Ossobuco con Polenta- Braised Milk-Fed Free Range Veal Shank, Sage Scented Buckwheat Polenta, Gremolata

Dolci (Desserts)

Cassata Moderna al Forno-Ricotta and Mascarpone Cheesecake baked with Candied Citrus, Brandied Cherries, and Bittersweet Chocolate, topped with Whipped Cream, Crushed "Cannoli Shells" and Toasted Pistachio

Torta di Cioccolato e Caramello-Warm Flourless Chocolate Cake with Salted Caramel Truffle served with Crème Anglaise and Whipped Cream

Tiramisù-Classic "Pick Me Up," Layers of Lady Fingers, Rum Zabaglione and Mascarpone Cheese

Panna Cotta-Buttermilk Acacia Honey "Custard" with Tangerine, Cara Cara and Blood Orange Compote

Sinfonia degli Dolci- Dessert Reception: Selection of mini desserts *add \$6.00 pp*

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SAMPLE LUNCH BANQUET MENU

<i>The "Express" Lunch</i>	\$33.00 per person Choice of Two from Secondi or Insalatoni, & One from Dolci
<i>The "Power" Lunch</i>	\$40.00 per person Select One from Insalate, Choice of Two from Secondi or Insalatoni, & One from Dolci

** vegetarian option available at no extra charge*
**Add Beverage Package (soda, lemonade or ice tea with lunch, coffee or decaf with dessert) add \$5.00 to price*

Family Style Platters - Choice of two add \$ 7.00 pp, Choice of three add \$10.00 pp

-Calamari Fritti e Bagna Rossa- Lightly Fried Monterey Squid with Lava Salt, Lemon and Roasted Pepper Sauce
-Robbiola Scioglia con Salame di Fichi- Warm Melted Piemontese Goat Cheese, Toasted Walnut Bread and Fig 'Salami'
-Scampi e Capesante- Appetizer of Broiled Spicy Prawns and Scallops, Roasted Garlic and Fennel, Smoked Paprika & Lemon
-Pizze- Selection of Wood Oven Baked Pizzas

Insalate (Basic Salads)

Insalata Mista alle Erbe- Baby Greens with Julienne Vegetables, Herbs and Parmigiano Croutons; Lemon Vinaigrette
Insalata Romana- Hearts of Romaine with Walnuts, Dates and Goat Cheese; Balsamic Vinaigrette
Insalata Cesare - Caesar Salad with Our Own Toasted Garlic Croutons

Insalatoni (Entrée Salads)

Insalata di Manzo- Prime New York Steak Salad with Grilled Greens, Cannellini Beans and Smoked Tomato Dressing
Insalata di Pollo Arrosto- Roasted Chicken, Gorgonzola Dolce, Crispy Pancetta, Frisée, Radicchio & Red Wine Vinaigrette
Insalata Rossa- Red Salad of Chioggia Beets, Radicchio, Orange, White Anchovies, Green Olives and Aged Sherry Vinaigrette

Secondi (Entrees)*

Ravioli di Zucca- House Made Pumpkin Ravioli with Brussels Sprouts, Sage Brown Butter, Grana Padana and Amaretti Crumbs
Orecchiette alla Pugliese- Spicy Little Ears with Broccoli Rabe, Garlic, Extra Virgin Olive Oil
Fregula con Granchio- Fregula with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Breadcrumbs
Mezzelune alla Monferrina- Half-Moon Ravioli Filled with Almonds and Fontina; Spinach and Truffle Essence
Rigatoni con Polpette e Pancetta di Vitello- Rigatoni with Milk-Fed Veal Meatballs, Smoked Veal Bacon, Tomato Sauce, Fresh Marjoram and Parmigiano Reggiano
Trota alla Salvia- Sage Roasted Boneless Rainbow Trout with a Winter Ragout of Cipollini Onions, Salsify, Baby Carrots, Turnips and Fresh Grated Horseradish Cream
Petto di Pollo alla Marsala- Pan Roasted Marsala Glazed Chicken Breast with Sicilian Spinach and Polenta

Secondi Speciali - add \$5.00 pp

Tonno 'alla Siracusana'- Grilled Rare Ahi Tuna Steak, Smashed Sicilian Olives and Fried Capers, Caramelized Cauliflower and Cipollini Onions with Citrus, Chilies, Garlic and Mint
Branzino Picatta- Roasted Local Sea Bass with Swiss Chard and Roasted Potatoes, Lemon Caper Butter
Contrafiletto alla Toscana- Grilled Prime New York Steak, served medium rare with Radicchio, Uccelletto Beans with Guanciale and Porcini Mushrooms
Osso Buco con Polenta- Braised Milk-Fed Free Range Veal Shank, Sage Scented Buckwheat Polenta, Gremolata

Dolci (Desserts)

Cassata Moderna al Forno- Ricotta and Mascarpone Cheesecake baked with Candied Citrus, Brandied Cherries, and Bittersweet Chocolate, topped with Whipped Cream, Crushed "Cannoli Shells" and Toasted Pistachio
Torta di Cioccolato e Caramello- Warm Flourless Chocolate Cake with Salted Caramel Truffle served with Crème Anglaise and Whipped Cream
Tiramisù- Classic "Pick Me Up," Layers of Lady Fingers, Rum Zabaglione and Mascarpone Cheese
Panna Cotta- Buttermilk Acacia Honey "Custard" with Tangerine, Cara Cara and Blood Orange Compote

P A L I O D ' A S T I

Special Event Bar Packages

WELL PLUS PACKAGE

- One Hour Unlimited Consumption*: \$10.00 per person (*prior to a sit-down event only*)
- Two Hour Unlimited Consumption: \$18.00 per person
- Three Hour Unlimited Consumption: \$24.00 per person
- Four Hour Unlimited Consumption: \$30.00 per person

Includes:

Vodka – **Seagram's**, Skyy, Skyy 90
Gin – **Seagram's**, Beefeater, Bombay
Rum – **Castillo silver**, Mount Gay, Captain Morgan
Tequila - **Jalisco**, Hacienda Vieja, Jose Cuervo
Whiskey – **Early Times**, Jim Beam, Wild Turkey, Wild Turkey Rye
Canadian Whiskey – Seagram's 7
Scotch – **Grant's**, J&B, Johnny Walker Red Label
Aperativi – Dry Vermouth, Sweet Vermouth, Campari, Southern Comfort
Cognac – Prunier VSOP
Brandy – Christian Brothers

Others – Midori, Cassis, Galliano, Triple Sec, SOHO Lychee, Peach Schanpps, Sour Apple

Mixers: Coke, Diet Coke, 7-UP, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Tomato Juice, Lime/Lemon Juices and Pineapple Juice.

House Domestic and Imported Wine & Beer Selection

PREMIUM PACKAGE

- One Hour Unlimited Consumption*: \$13.00 per person (*prior to a sit-down event only*)
- Two Hour Unlimited Consumption: \$25.00 per person
- Three Hour Unlimited Consumption: \$34.00 per person
- Four Hour Unlimited Consumption: \$42.00 per person

Includes all above Well Plus Package *plus*:

Vodka – Absolute, Absolute Citron, Absolute Mandarin, Stolichnaya, Kettle One
Gin – Damrak, Hendricks, Tanqueray
Rum – Bacardi Silver, Malibu
Tequila – Casadores, Patron Silver
Whiskey – Jack Daniels, Makers Mark, Jameson (Irish)
Canadian Whiskey – Seagram's VO, Crown Royal
Scotch – Johnny Walker Black, Dewar's White Label, Glenfiddich
Cognac – Prunier Axle Gay Grand Champagne
Degestivi – Frangelico, Baliey's, Kahlua
Others – Chambord, Cointreau, Elderflower, PAMA Pomegranate
Selection of Premium Level Domestic and Imported Wine & Beer

Packages must be purchased for your entire party. Rates do not include bar set-up fee of \$125, service charge of 20% or tax of 8.5%. All prices and products are subject to change without notice.

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Banquet Wines



Sparkling

Prosecco Brut di Valdobbiadene, Bisol, Crede	31
Prosecco Brut di Valdobbiadene, Bisol, Jeio	45

White Wines

Soave Classico, Suavia, Fitta' Di Soave, 2005	31
Falanghina, Feudi Di San Gregorio, Campania, 2005	50
Arneis, Vietti, Roero, 2005	33
Greco di Tufo, Mastrobernardino, Nova Serra, 2006	36
Pinot Grigio, Livio Felluga, Collio, 2006	40
Chardonnay, Oddero, Collaretto, Langhe, 2005	47
Chardonnay, Sonoma Cutrer, Russian River Ranch, 2005	36
Chardonnay, ZD, Napa Valley, 2005	57
Chardonnay, Shafer Red Shoulder Ranch, Napa, 2004	57
Sauvignon Blanc, Chalk Hill Sonoma County, 2003	51
Sauvignon Blanc, Les Neris, Venezia Giulia, 2006	37

Red Wine

Barbera d'Asti, Luigi Coppo, Camp du Rouss, 2003	33
Dolcetto, Pecchenino, Siri D' Jermu, Dolcetto di Dogliani, 2004	42
Nebbiolo, Sandrone, Valmaggiore, Alba, 2004	55
Barbaresco, Produttori del Barbaresco, 2003	45
Barolo, Prunotto, 2000	68
Brunello di Montalcino, Argiano, 2003	60
Chianti, Isole e Olena, Toscana, 2001	30
Chianti Classico, Fonterutoli, Classico, 2004	40
Super Tuscan, Torrione, Petrolo, 2002	48
Super Tuscan, Castello di Monastero, Infinito, 2000	61
Super Tuscan, Perlato del Bosco, Tua Rita, 2002	59
Pinot Noir, Benton Lane, Willamette Valley, 2005	37
Pinot Noir, Surh Luchtel, Gary's Vineyard, Santa Lucia, 2004	63
Merlot, Provenance, Napa Valley, 2004	35
Merlot, Shafer, Napa Valley, 2003	62
Zinfandel, Seghesio, Sonoma, 2004	31
Cabernet Sauvignon, Hall, Napa Valley, 2003	50
Cabernet Sauvignon, ZD, Napa Valley, 2003	59
Primitivo, Torcicoda, Tormaresca, Salento, 2003	35

Additional choices are available. Juli Gregg, our wine director, is available to assist with your wine menu. Please let us know if you would like her to select your wines or offer her suggestions.

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Breakfast Meetings



The San Pietro Room, with its floor-to-ceiling windows, is available for group breakfast meetings, Monday-Friday from 7:00am-10:30am. The room can accommodate a variety of setup configurations for up to 40 guests. Full Audio Visual services are available and can be arranged through our special events department.

"The Continental"

\$11.50 per person

Selection of House Made Breakfast Breads
Fresh Orange Juice
Coffee, Decaf, and Tea

"The Eye Opener"

\$14.00 per person

Selection of House Made Breakfast Breads
Seasonal Frittata
Fresh Orange Juice
Coffee, Decaf, and Tea

For an additional charge the following items can be added to the above menus:

Selection of Seasonal Fruit *\$3.00 per person*

Pancetta *\$4.00 per person*

Bagels & Cream Cheese *\$3.00 per person*

Bagels & Cream Cheese, Smoked Salmon, Red Onions & Capers *\$5.00 per person*

Yogurt and House made Granola *\$2.00 per person*

Pastries & Muffins *\$2.00 per person*

The prices are exclusive of service charge and CA sales tax.

A 20% service charge and then 8.5% CA sales tax will be added to the final bill.

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