



PALENA

Salad - Soup - Starters

Fritto Misto – ramps, spring onion, fennel, asparagus, lemon, panisse, shrimp and halibut	14
Café Salad – roasted beets, hazelnuts	10
Caesar Salad – organic romaine Palena’s way	12
Provolone sul Legno – provolone piccante baked on a cedar plank with toasted bread and mustard fruits	13
Asparagus and Reggiano Soup – with herbs, organic barley and a poached hen egg	14
Provencal Style Fish Soup – Manila clams, grilled mackerel and garlic toast	14
Crudo ~ Wild Striped Bass ~ with radish, pickled ramps and almonds	14
Strawberry Gazpacho – a garnish of red mullet en saor and marcona almonds	16
Morel Mushroom and Chervil Veloutè – with Atlantic fluke	18
Calamaretti Sicilian Style – baby squid quick cooked with tomato, caperberries and Sardinian pasta	14
Soft Shell Crab – Virginia cabbage, ramps and spinach; Aggie’s kimchi	18

Pasta

Yukon Gold Potato Gnocchi – with fresh garbanzo beans, our pancetta, marjoram and creamy goat cheese. A drizzle of aged balsamico	15
Linguine – with fresh Florida rock shrimp, Calabrian chilis and lemon toasted bread crumbs	15
Faretto – spelt flour spaghetti with ramps, capers, and our lightly smoked salmon	15
Bacon and Eggs – goose egg ravioli, our lightly smoked pork belly, shiitakes and nettle	15

Wood Fired Oven

Palena Chicken – lemon braised greens	20
Chapel Hill Randall Lineback Rose - Veal – the shoulder braised with ramps and fava beans	26
Stuffed Lamb Breast – a salad of fava beans and Pantaleo cheese served with a piquillo pepper	18
Paccheri Ripieni – large tube shaped pasta stuffed with spring greens and ricotta	16

Wood Fired Grill

Grill Frites	27
• Wild Alaskan King Salmon	
• Angus Beef	
Both with shoestrings and a warm balsamico/anchovy vinaigrette	
A salad to begin: Boston bibb lettuce, Pt. Reyes blue cheese, croutons and sherry vinegar	
The Palena Cheese Burger – pickles	13
Atlantic Black Sea Bass, “Ghiotta” – Sicilian style braise made with pine nuts, olives and capers	26
Café Mixed Grill – Gilson Martin’s Lamb - Marinated loin, liver wrapped in pancetta, heart with wilted lettuce, favas and Vidalia onion	26
Selection of Artisanal Cheeses With Tyrolean Almond Bread	12
House baked breads with lightly salted butter	3

Sides - \$8

Northern Neck Greens sautéed with anchovy, garlic and oregano • Wood roasted artichokes with farro • Wood roasted local asparagus with fennel seed and balsamico • Shoestring fries

Tavola di Perpetua e Felicità - \$65 per person – 6 person minimum

A head to tail feast featuring locally raised beef
Served family style
(Requires 24 hour advance reservation)