



P A L E N A

Salad - Soup – Starters

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| Café Salad – roasted beets, hazelnuts | 9 |
| Caesar Salad – organic romaine Palena’s way | 10 |
| Fritto Misto – ramps, spring onion, fennel, asparagus, lemon, panisse, shrimp and halibut | 14 |
| Northern Neck Asparagus Salad – Burata and arugula with an anchovy-garlic dressing | 14 |
| Provencal Style Fish Soup – with Manila clams, grilled sardines and garlic toast | 14 |
| Crudo ~ Wild Striped Bass ~ – with radish, pickled ramps and almonds | 14 |
| Calamaretti Sicilian Style – baby squid quick cooked with tomato, caperberries and Sardinian pasta | 14 |

Paste, Etc.

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| Mezze Rigatone –with our fennel scented sausage, Northern Neck Farm’s kale and Provolone picante | 14 |
| Linguine – fresh Florida rock shrimp, spring garlic, Calabrian chilis, lemon toasted bread crumbs | 15 |
| Yukon Gold Potato Gnocchi – with fresh garbanzo beans, our pancetta, marjoram and creamy goat cheese. A drizzle of aged balsamico | 15 |
| Faretto – spelt flour spaghetti with ramps, capers, and our lightly smoked salmon | 15 |
| Soft Shell Crab – Steve’s Northern Neck Spinach, caramelized shallots, and hazelnuts | 18 |

Pizze

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|---|-----------|
| Tomato Mozzarella | 13 |
| - add salami | 14 |
| - add pepperoni | 14 |
| Bianco – Calabrian chilis, wood roasted onions, smoked mozzarella | 14 |
| Asparagus – wood-oven roasted Vidalia, our coppa, fava bean pesto, and ricotta | 14 |
| Spinach – spinach, lemon, ricotta | 13 |
| Anchovy – oven-dried tomatoes, capers, chilies and reggiano | 13 |
| Polpettini - little meatballs in an Abbruzzese style sauce with Fontina | 14 |

Contorni

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| Wood Roasted Artichokes with Farro | 8 |
| Northern Neck Greens - Sautéed with Garlic and Oregano | 8 |
| Foccacia with Rosemary and Olive Oil | 4 |

Dolci

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| Almond Rhubarb Cake | 7 |
| Grapefruit Frangipane Tart | 7 |
| Chocolate Meringue Torte | 7 |