

Guest Chef Teddy Diggs
Executive Chef

Il Palio Ristorante at the Siena Hotel, Chapel Hill, NC

August 7, 2014

Reservations online at nasher.duke.edu or by calling 919-684-6032

PRIX FIXE: \$38

menu subject to change depending on availability

First

500 Day Aged Prosciutto
Local Cantaloupe
9

9 Herb Salad
Baby Arugula – Shallots - Lemon
10

Heirloom Tomato
House Made Ricotta
10

Second

Braised Pork and Veal Meatballs
Soft Polenta – Sugo Finto – Parmigiano-Reggiano
24

Sicilian Style Calamari
Olives – Capers – Currants – Hot Peppers – Mint
23

Eggplant “Parmigiana”
Straccchino Cheese – Basil – Pomodoro Sauce
19

Third

Chocolate Torta
Amarena Cherries – Crème Fraiche
9

Goat Cheese Panna Cotta
Blueberries – Lavender Salt
9

NASHER

MUSEUM CAFE

BEVERAGES

- Perrier Sparkling**
3
- Orange Juice**
3
- Coke, Diet Coke, Sprite,
Ginger Ale, Club Soda**
2
- Napoleon Traditional Iced
Tea (Sweetened or
Unsweetened)**
2
- Mighty Leaf Hot Teas**
3
- Chai Tea (Hot or Iced)**
3
- Joe Van Gogh Drip Coffee**
2
- Joe Van Gogh Americano
(Iced or Hot)**
2.5
- Joe Van Gogh Espresso**
2.50
- Cappuccino / Latte
(Iced or Hot)**
4
- Mocha (Iced or Hot)**
4.5
- Hot Chocolate**
3

WHITES

Castellblanch, Cava Brut:
Spain
7 gl / 28 btl
Make into a Mimosa 9

**Cantina Frentana,
Cococciola: Abruzzo Italy,**
2013

7 / 28 btl
- notes of orange and lemon
with earthy herbs and
minerals, followed by tart
citrus and stone fruit-

**Finca La Linda,
Chardonnay: Mendoza,**
Argentina 2012
8 / 32 btl
- unoaked and hearty with
apple and melon undertones-

**Fornas, Pinot Grigio: Friuli
Italy 2012**
7 / 28 btl
- fresh fruit flavors with a
lovely, crisp acidity and a
long refreshing finish-

**Twin Islands, Sauvignon
Blanc: Marlborough, New
Zealand 2013**
8 / 32 btl
-crisp and refreshing with
flavors of citrus and grass-

**NxNW, Riesling:
Washington 2011**
8 / 32 btl
-crisp and clean with notes of
peach and tangerine-

**Vecchia Torre, 'Leverano'
Rose: Puglia, Italy, 2013**
-fresh with hints of liquorice
and ripe summer fruits-
9 / 36 btl

REDS

**Fattoria Casabianca,
Coppaia: Tuscany, Italy**
2011
7 / 28 btl
-light and spicy with notes of
white pepper and plum-

**Sant'Evasio, Barbera D'
Asti: Piedmont, Italy 2012**
8 / 32 btl
-dry, medium bodied with
ripe red cherry aromas and
hints of mineral and vanilla-

**Chateau Saint Sulpice,
Bordeaux: Bordeaux,
France 2010**
9 / 36 btl
-dry and medium bodied with
ripe cherry aromas and hints
of minerals and vanilla-

**Rock & Vine, Cabernet
Sauvignon: North Coast,
California 2011**
9 / 36 btl
- Bold and fruit forward with
notes of black cherry and
spice-

BEER

**Highland Brewing
Company, Asheville, NC:**

Gaelic Ale

St. Terese's Pale Ale

Kashmir IPA

Black Mocha Stout

Guest Chef Teddy Diggs **Executive Chef, Il Palio Ristorante at the Siena Hotel, Chapel Hill**

Teddy Diggs arrived in Chapel Hill by way of Martha's Vineyard and Washington, DC. A 2004 graduate of the CIA, Hyde Park, Chef Teddy Diggs has been distinguished as a Rising Star Chef in New England, and prepared dinner for the President and First Lady.

At *Il Palio* you will find regional Italian classics as well as Chef Diggs' vision of Italian cooking, created from the best local and Italian ingredients. They serve deliciously simple food that tastes as good as you remember from your last visit to Italy, and represents the best of the Italian culture of hospitality.