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”  
Stracchino Cheese – Basil – Pomodoro Sauce  
19

**Third**

Chocolate Torta  
Amarena Cherries – Crème Fraiche  
9

Goat Cheese Panna Cotta  
Blueberries – Lavender Salt  
9
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: Fruili 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-

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

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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.