PALLADIO
RESTAURANT

THE OCTAGON LUNCH

SUNDAY, DECEMBER 6, 2026

PÂTÉ DI MAIALE
ESTATE BERKSHIRE PORK PÂTÉ WRAPPED IN PROSCIUTTO DI PARMA
ASIAN PEAR JAM & TOASTED HOUSE BRIOCHE
GOODLOW VINEYARD NEBBIOLO 2021

RISOTTO CON OSSO BUCO
CLASSIC PARMIGIANO REGGIANO RISOTTO
BRAISED OSSO BUCO & SAFFRON-BONE MARROW CREAM SAUCE
OCTAGON 200TH ANNIVERSARY EDITION

STUFATO DI CODA DI BUE
OXTAIL STEW
LEEKS, CIPOLLINI ONIONS, PARSNIP, CELERY ROOT, CARROTS, BUTTERNUT SQUASH
SAGE, PORCINI MUSHROOMS & CREAMY POLENTA
OCTAGON 50TH ANNIVERSARY EDITION
OCTAGON 40TH ANNIVERSARY EDITION

CASATELLA TERRACINESE
HOUSEMADE RICOTTA TART WITH COFFEE & CINNAMON
SAMBUCA CHANTILLY SAUCE
PAXXITO 2015

– EXECUTIVE CHEF MICHAEL CLOUGH –