



Palio

OUR KITCHEN INSPIRED BY SICILIAN CUISINE AND
SUN-SOAKED INGREDIENTS FROM THE FARMS OF
PUERTO RICO, MAKES A NATURAL HARMONY OF TASTES,
CREATING AS UNIQUE AS IT IS UNFORGETTABLE.

Palio

Palio is a warm and inviting Italian classic that ignites curiosity and a longing to explore its distinctive and elegant indoor settings.

Designed for memorable group gatherings, this restaurant blends authentic Sicilian-style cuisine with the lush charm of the Caribbean. Led by Chef Charles Davis, the menu celebrates bold, rustic flavors crafted from locally sourced produce, meats, and seafood.

Group menus feature thoughtfully curated multi-course meals, including antipasti, handmade pastas, fresh seafood, and rich desserts, designed to bring people together through the shared joy of food and storytelling.



FOUR COURSE MEAL N°1

\$110.00

PER PERSON

CHOICE OF ONE PER PERSON

FIRST COURSE

TUNA & GRAPEFRUIT CRUDO (GF)

Blood Orange + Caper Vinaigrette, Cucumber,
Lemon Crispy Lentils, Fennel Pollen

SICILIAN CAESAR

Parmigiano Reggiano, Anchovies & Crouton

ARANCINI DI PISELLI (VE)

DOP Mozzarella di Buffala & Creamy Green
Peas Filling, Spicy Salsa Remolada

SECOND COURSE

TAGLIOLINI (V)

Olive Oil, Parsley, Garlic, Chili, and Breadcrumbs

LUMACHE WITH SAFFRON

Lumache Pasta, Creamy Astrattu di Palermo,
Calabrese Spread, Pecorino Siciliano

BUCATINI CACIO E PEPE AL

TARTUFO (VE) (FG)

Pecorino Siciliano, Black Truffle Shavings, Black
Pepper

THIRD COURSE

BISTECCA AL GORGONZOLA

DOLCE (GF)

14oz of succulent Striploin Steak with a
Generous Crust of DOP Gorgonzola +
Rosemary Chianti Sauce

CHICKEN PARMIGIANA

Pomodoro, Mozzarella di Buffala, Basil,
Parmigiano Reggiano

SEA BASS (N)(GF)

Caviar, Blood Orange Garlic Crema, Pinenuts
Gremolata

FOURTH COURSE

PISTACHIO SEMIFREDDO

Luscious frozen Italian mousse layered
with the rich, nutty essence of roasted
pistachios, a vibrant raspberry granita

CARIBBEAN BABA

Rum-soaked sponge cake infused with
the flavors of pineapple and passion
fruit, finished with a touch of island
sweetness

Menu designed by Chef Charles Davis consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Menu is subject to change. For food allergen advice or diet preference, please ask a member of our staff. Please note that food and beverage pricing is subject to the current local sales tax. A 22% service charge will be included for all semi-private and private events.

FOUR COURSE MEAL N°2

\$120.00

PER PERSON

CHOICE OF ONE PER PERSON

FIRST COURSE

BURRATA (VE) (GF)

Tangerine Citrus, Basil, Pickled Organic Heirloom
Tomatoes & White Truffle Oil

SICILIAN CAESAR

Parmigiano Reggiano, Anchovies & Crouton

ARANCINI DI PISELLI (VE)

DOP Mozzarella di Buffala & Creamy Green
Peas Filling, Spicy Salsa Remolada

SECOND COURSE

TAGLIOLINI (V)

Olive Oil, Parsley, Garlic, Chili, and Breadcrumbs

GNOCCHI SANCIPIRELLESE (VE)

Pesto Citrus Cream, Sun-dried Tomatoes,
Spinach & Basil, Garlic Crumb

BUCATINI CACIO E PEPE AL TARTUFO

(VE) (FG)

Pecorino Siciliano, Black Truffle Shavings, Black
Pepper

THIRD COURSE

FILETTO DI MANZO AL BAROLO DI FUNGHI

Tender Fillet Mignon, paired with sautéed
mushrooms in a delicate Sugo di Barolo wine
sauce

CHICKEN PARMIGIANA

Pomodoro, Mozzarella di Buffala, Basil,
Parmigiano Reggiano

SEA BASS (N)(GF)

Caviar, Blood Orange Garlic Crema, Pinenuts
Gremolata

FOURTH COURSE

PISTACHIO SEMIFREDDO

Luscious frozen Italian mousse layered
with the rich, nutty essence of roasted
pistachios, a vibrant raspberry granita

CARIBBEAN BABA (V) (GF)

Rum- soaked sponge cake infused with
the flavors of pineapple and passion
fruit, finished with a touch of island
sweetness

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CHAMPAGNE & SPARKLING

"LA MARCA, PROSECCO, ITALY 59
Fruity notes of green apple, peach, lemon, grapefruit, and raspberry, as well as hints of minerality and toast. The finish is light, refreshing, and dry or extra dry."

"TASHA, ROSÉ SPARKLING, BORDEAUX, FRANCE 79
Expressive with aromas of grapefruit and citrus, perfectly balanced and with an addictive softness. Generous, with broad body and with fine persistent bubbles."

"VOCATION, BRUT, CHAMPAGNE, FRANCE 119
Blanc de Noirs, pinot noir and pinot meunier, brings fresh fruity citric notes to your palate with elegant bubbles."

"PIPER-HEIDSIECK, BRUT, CHAMPAGNE 119
Notes of almond and fresh hazelnut. It is lively, subtle and light, fresh pear and apple and a delicate hint of citrus fruits."

"LAURENT-PERRIER, BRUT, CHAMPAGNE, FRANCE, NV 133
A perfume nose with hints of citrus and white fruits. Fresh and easy on the palate with a creamy mousse and notes of honeysuckle, ripe peach."

"VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE 189
Intensity and fresh notes of red fruits, fresh blueberries and a small amount of quince. Blend pinot noir, pinot meunier and chardonnay."

"PIPER-HEIDSIECK, BRUT ROSÉ, CHAMPAGNE, FRANCE 173
Awakening red fruits senses, with wild violet and licorice notes to follow. Fine and full On the palate, 50% Pinot Noir, 30% Meunier, 20% Chardonnay."

WHITES

"PLACIDO, PINOT GRIGIO 2021, ITALY 55
Dry, white wine naturally low in acidity. Pinot Grigio wines showcase signature flavors and aromas of stone fruit, citrus, honeysuckle."

"LOLO, ALBARIÑO 2021, RÍAS BAIXAS, SPAIN 60
Medium-high intensity highlights green apple and lemon peel. Hints of white plum. Palate is fresh, where repeated citrus and is a reminder of herbs."

WHITEHEAVEN, SAUVIGNON BLANC 2020, NEW ZEALAND 65
Flavours of white peach, boxwood, citrus and wet river stone. The palate is concentrated yet elegant with flavour density and a lingering, textured finish.

"CHATEAU STE MICHELLE, RIESLING, WASHINGTON 63
Scents of apricot, green apple and white peach. Fresh fruit flavors perfectly balanced by a racy acidity and a fine, mineral character."

"LOUIS LATOUR "ARDECHE", CHARDONNAY, FRANCE 65

Burgundian white, presents itself with a brilliant straw hue, revealing aromas of green apple that develop into more honey and almond notes."

"EL ENEMIGO, SEMILLON, MENDOZA ARGENTINA 59
Aromas of tropical fruit, spicy notes and toasted touches. On the palate it is rich, creamy, and delicate. 100% Semillon."

"SLING & SPEAR, CHARDONNAY, RUSSIAN RIVER CALIFORNIA 73

Critic tasting note with a spicy entry of cinnamon and toasted oak, this is a simple moderately ripe white that is approachable in its softness and depth."

"FAMILLE HUGEL, GEWURZTRAMINER, ALSACE FRANCE 67

On the palate we find all the charm of this grape variety. While remaining dry, it caresses and flatters with richness of flavour. 100% Gewurztraminer"

"LE ROCHER DES VIOLETTES, CHENIN BLANC, FRANCE 67

A very elegant Chenin Blanc with notes of apple and pear plus hints of lime zest, crushed stone and honey. A lacy mineral core."

"BUCCI VERDICCHIO, CLASSICO DEI CASTELLI DI JESI, ITALY 69

Pleasingly fruity and persistent bouquet, notes of apples and almonds. Good body on the palate, well balanced, elegant, with silky texture."

"MATROT, BOURGOGNE BLANC, CHARDONNAY 90

This white wine offers aromas of ripe, exotic and citrus fruits and flavors full of lemon, pear and peach. 100% Chardonnay"

"BELONDRADO Y LURTON, VERDEJO, SPAIN 106

Elegant toasty aromas with mineral notes and spicy fruit. Delicious mouth filling and toasty with mature and exotic fruit working in harmony with the oak."

"GAVI DI GAVI CORTESE, FONTANAFREDA PIEDMONTE, ITALY 79

This Gavi di Gavi displaying classic flavours of citrus, almonds and fresh herbs a refreshing white wine made from the Cortese grape grown in Piedmont."

"FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY, CALIFORNIA 99

Notes of lemon oil, orange blossom, and honeysuckle, with just touch of toastiness, beautifully balanced, medium to full-bodied."

"HILICK & HOBBS, DRY RIESLING, SENECA LAKE, NEW YORK 97

A fresh, high-pitched style, with pippin apple, fennel and lime pitch notes backed by a twinge of slate on the finish."

REDS

"MONTE ANTICO, RED BLEND, TOSCANA ITALY Blend of Sangiovese, Merlot and Cabernet Sauvignon, shows medium build followed by bright notes of cherry and wild berry. The mouthfeel is smooth and spicy."	50	"ART DE VIVRE, RED BLEND, FRANCE Gérard Bertrand Art de Vivre is nicely textured. Varietals: Grenache, Syrah and Mourvèdre This wine shows up with aromas and flavors of black fruit and savory spices."	69
"PROPHECY, PINOT NOIR, CALIFORNIA Aromas of red fruit with a touch of Tahitian vanilla and toasted coconut. The palate is refreshing with layers of cherry and raspberry underscored by accents of spice"	55	"CHARLES KRUG, MERLOT, NAPA VALLEY, CALIFORNIA This medium-bodied wine delights with subtle creamy texture and flavors of cherry and red currant. It concludes with black cherry and toasted oak notes that."	82
"LOUIS MARTINI, CABERNET SAUVIGNON, CALIFORNIA Strong yet balanced tannin profile. Opens with dark fruits, ripe cherry, black currant, and some faint tobacco notes."	55	"PENFOLDS BIN 28, SHIRAZ, AUSTRALIA Full-bodied and multi-dimensional. An assortment of flavours, including blackcurrant. Mid-palate fruit sweetness, aligned with solid, firm tannins. 100% Shiraz."	99
"LOUIS JADOT, BEAUJOLAIS, FRANCE This plump, juicy wine has fresh aromas and flavors of strawberries and black cherries offset by lively, peppery notes. 100% Gamay Noir."	58	"PULENTA ESTATE XI, CABERNET FRANC, MENDOZA ARGENTINA It's herbal and foresty, with a soft mouthfeel and herbal berry flavors, the palate is sweet and smooth, due to the presence of round and ripe tannins. 100% Cabernet Franc"	99
"DECOY, MERLOT, SONOMA COUNTY, CALIFORNIA This alluring Merlot offers juicy layers of black cherry, raspberry and plum. On the palate, the flavors are pure and polished, to a luxurious, fruit-filled finish."	62	"BRAMARE, CABERNET SAUVIGNON, MENDOZA ARGENTINA It's sweet aroma is subtle and fresh. In the mouth, this Cabernet Sauvignon fills the palate with exquisite notes of red berries and spices. 100% Cabernet Sauvignon."	119
"MACMURRAY, PINOT NOIR, RUSSIAN RIVER CALIFORNIA Aromas of lavender, cherry, and boysenberry. Notes of pomegranate and strawberry emerge. Flavors of red fruits coated in dark chocolate and hints of smoke and tobacco."	65	"NAVIGATOR, PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA Navigator Pinot displays beautiful aromas of ripe red fruits and cola notes. The delicious palate is very smooth with ripe red cherry and cranberry."	68
"ROCCA DELLE MACIE, CHIANTI RISERVA, TOSCANA, ITALY Lively ruby red. Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels."	70	"THE PRISONER, RED BLEND, NAPA VALLEY, CALIFORNIA Aromas of raspberry, blueberry, and crushed violets. Flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced wine that's uplifting."	129
"PULENTA, MALBEC, MENDOZA ARGENTINA Very sweet, impressively seductive and deep black fruit wrapped in a cloak of fine, smoky, mocha coffee-tinged oak with a great minty ripeness at its core."	63	"SITO MORESCO, RED BLEND, PIEDMONT ITALY Features dark red varietals including Zinfandel and Petite Sirah. It is rich, complex and approachable with lush flavors of cherries and baking chocolate."	155
"MATARROMERA, RIBERA DEL DUERO, SPAIN Aromas of blueberry and orange zest, flavors of black cherry, pomegranate, salted caramel and milk chocolate. Silky tannins and a slightly salty finish."	74	"DOMINIO DEL PIDIO, TEMPRANILLO, RIBERA DEL DUERO SPAIN Floral, very typical liquorice nuances and a very intense acidity. Lactic scent It clearly defines a more fruity, elegant and fresh innovating wine 5% Albillo 95% Tinto Fino."	149
"DIEZ CABALLERO, RIOJA, SPAIN Delivers a pure cassis and blueberry nose with some light leafy, herbal notes, licore and spicy oak. The palate nicely arranged with a plush and intense of spice-laced black cherries."	67	"FONTANAFREDDA SERRALUNGA D'ALBA BAROLO, PIEDMONT, ITALY Dry and tannic, but with velvety texture and great balance. It has notes of vanilla spices withered roses and underbrush. balance. The finish is very long-lasting."	125
"BANFI, ROSSO DI MONTALCINO, ITALY Aromas of blackberries and raspberry meet coffee and tobacco hints. 100% Sangiovese In the mouth the structure is wide, harmonious and well balanced by the typical acidity."	69		

"SHAHER TD-9, RED BLEND 2017, NAPA VALLEY, CALIFORNIA 167

An aromatic feast of summer berries, rose petal, rhubarb, raspberry, and black cherry jam. In the mouth this racy red blend is all juicy, briary red and black berry"

"CABREO IL BORGO, CABERNET SAUVIGNON, TOSCANA ITALY 145

Flavors of black cherry, plum, blackberry, iron, vanilla coffee, and tobacco, supported by lively acidity and dense, refined tannins."

"PAUL HOBBS, PINOT NOIR, RUSSIAN VALLEY, CALIFORNIA 199

Medium ruby-purple, opens with broody cranberries and blackberries. Palate is a bit brighter than the nose with a grainy, fresh frame and gregarious, spicy fruits."

"GRGICH HILL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 179

Dark ruby color with aromatic dark fruits, tobacco, and anise aromas. On the palate it's medium-bodied balanced and elegant with cassis, blackberry flavors."

DARIOUSH, RED BLEND, NAPA VALLEY, CALIFORNIA 169

Aromatics accentuated with gunflint, cigar wrapper, and forest floor, black currant, 32% Cabernet Sauvignon 23% Merlot 22% Petit Verdot 17% Cabernet Franc 6% Shiraz

"IL POGGIONE BRUNELLO DI MONTALCINO, ITALY 239

This Brunello leads with black cherry, black currant and violet aromas, augmented by flavors of iron, tobacco and spice. Dusty tannins emerge on the lingering finish."

"PRATS & SYMINGTON, CHRYSEIA 2019, DOURO PORTUGAL 265

Has the beautiful dense and vivid color typical of the Douro's reds. Touriga Franca provides a solid structure with an aromatic plum, soy and spice. 100% Touriga Nacional"

"ISOSCELES JUSTIN, RED BLEND, PASO ROBLES, CALIFORNIA 149

Bordeaux styled blend, fragrant aromas of cassis. Cherry, currant and a hint of plum evolve into layers of chocolate, balanced by flavors of spicy French oak."

"LA RIOJA ALTA GRAN RESERVA 904, RIOJA, SPAIN 229

Aromas of tobacco, brioche, ground coffee, caramel, cedar and cinnamon blossom. The alcohol and acidity are elegantly balanced on the palate. 90% Tempranillo 10% Graciano"

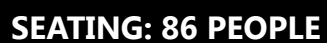
"MATTHEW WALLACE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 239

Aromatic notes suggest pine bough, leather and violet oil. The palate experience is layered with notes of forest floor, blackberries, tart red fruit framed by a hint of spicy oak complexity."

"FARNIENTE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 399

A silky-smooth texture launches forth with notes of creamy vanilla and hints of rich milk chocolate! Bold dark fruits include black cherry, plum, cassis, sage"

FLOOR PLAN





Dear Guest,

At our resort restaurants like Palio Restaurant, Roots Coastal Kitchen Restaurant, and Iguanas Cocina Puertorriqueña Restaurant we take pride in curating exceptional dining experiences. To ensure that all guests can be part of such an experience in an effective manner, we have implemented the following cancellation fee policy:

1. Cancellation Notice:

We understand that plans can change. If you need to cancel your reservation, please do so at least 24 hours in advance. Cancellations made within this period will not incur any fees.

2. Late Cancellations and No-Shows:

If a reservation is canceled less than 24 hours prior to the reservation time, or if you do not show up for your reservation, a cancellation fee of \$35 per guest will be charged to the credit card on file.

Our cancellation fee policy allows us to manage our reservations and guest dining experience more effectively, ensuring we can provide the highest level of service to all our guests. When a reservation is canceled on short notice or a guest does not show up, it impacts our ability to accommodate another guest who may have wanted to dine with us.

We appreciate your understanding with this policy. If you have any questions or need to make changes to your reservation, please do not hesitate to contact our Restaurant Reservation desk at (787)-888-6000 ext. 5220 or via email.

Email: restaurants@wyndhamriomar.com