



**PALOMINO**

RESTAURANT & BAR

**DOWNTOWN CINCINNATI RESTAURANT WEEK**

*Includes a starter, entree, dessert and a glass of Sycamore Lane Chardonnay or Cabernet Sauvignon*

{ 35 }

**PRIMI**

**PORTABELLA MUSHROOM SOUP**  
caramelized onions, leeks, sherry cream

**THE PALOMINO CHOP CHOP**  
smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette

**ORGANIC FIELD GREENS**  
chèvre, pumpkin seeds, EVOO veg

**SECONDI**

**ORGANIC ROTISSERIE CHICKEN**  
cauliflower mashed potatoes, toasted garlic green beans, roasted chicken jus - *your choice of white or dark meat* - **gf**

**CHEF'S SEASONAL SALMON\***  
ask your server about today's selection served with seasonal accompaniments

**BAKED FOUR CHEESE ROTINI**  
fontina, mozzarella, parmesan, asiago, mascarpone, toasted breadcrumbs **veg**

**GRILLED FILET MIGNON\***  
Roquefort blue cheese risotto cake, roasted seasonal mushrooms, crispy onion strings, cabernet demi-glace

**DOLCE**

**PALOMINO CHOCOLATE TIRAMISU**  
espresso infused chocolate cake, mascarpone, zabaglione, crumbled biscotti

**ORANGE RICOTTA DONUTS**  
sugar dusted gluten free dough, orange zest, housemade raspberry sauce, warm nutella **gf**

**SELECTION OF LOCALLY MADE GELATO OR SORBET, BISCOTTI**

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

**veg** Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.*



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