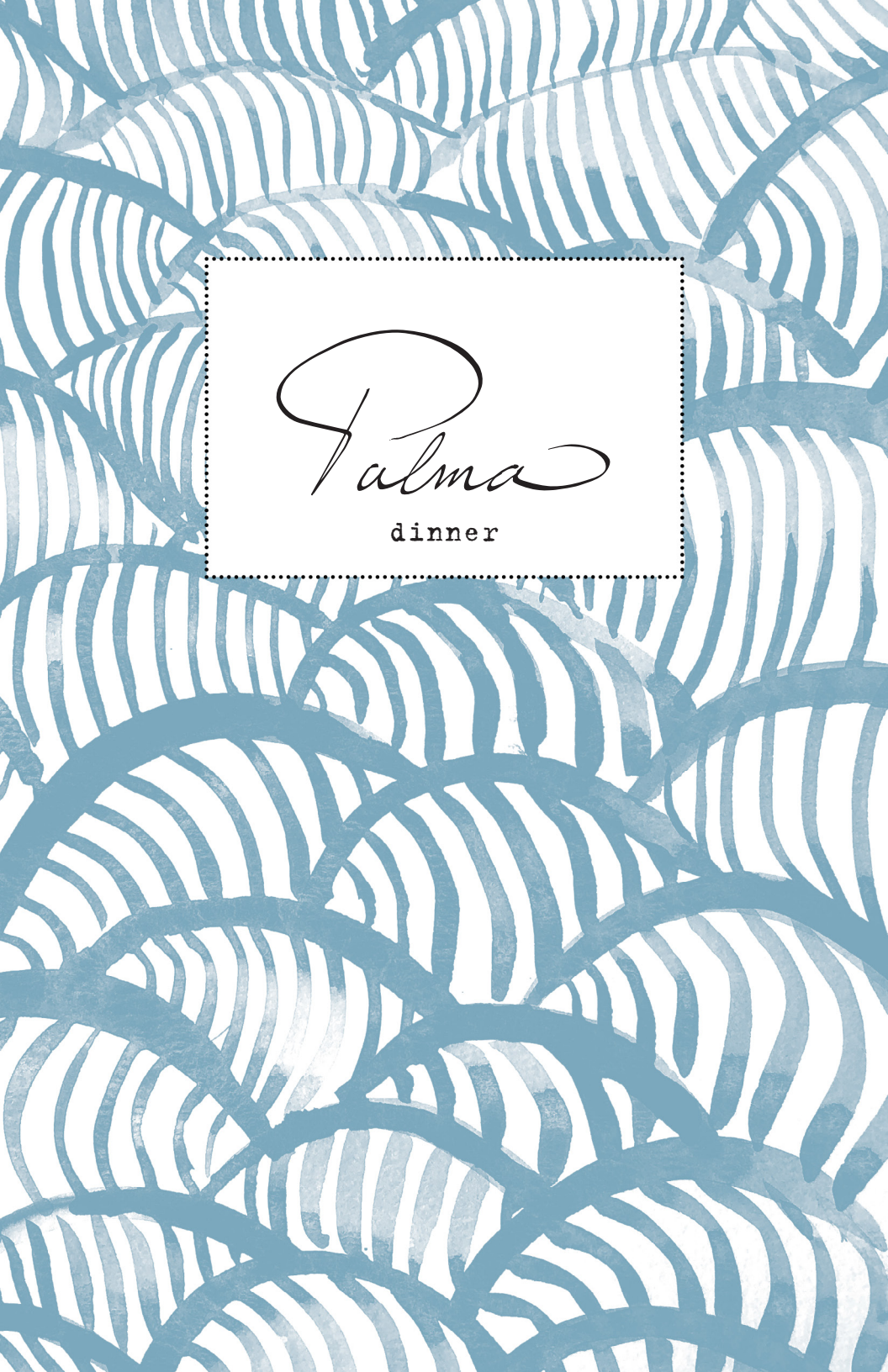


The background of the entire image is a dense, repeating pattern of blue and white stripes. The stripes are curved and wavy, creating a sense of movement and depth. They vary in thickness and are arranged in a way that fills the entire frame.

Palma

dinner

We do not use canola oil in our kitchen.
The dishes on this menu are cooked with
extra virgin olive oil & butter. All
fried items are fried in high oleic
sunflower oil imported from Italy.

Focaccia vegan

homemade sourdough focaccia, made with
Italian mother yeast, imported Italian
flour, extra virgin olive oil from
Puglia & Maldon sea salt..... 9

*per fare la
scarpetta!**



Cecina gluten free & vegan

homemade, traditional Tuscan
chickpea bread, rosemary & Maldon sea salt.... 9

* **fare la scarpetta** - the act of using a piece
of bread to gather up the sauce on your plate

FRITTI



Carciofi Fritti gluten free & vegetarian

crispy artichokes, parsley & parmigiano..... 24

Arancini gluten free & vegetarian

crispy risotto bites filled with san
marzano tomato sauce, imported mozzarella,
taleggio, provolone & parmigiano..... 24

Fritto Misto dairy & gluten free

fried calamari, rock shrimp & zucchini
with lemon & sage..... 28

ANTIPASTI



Tagliere Misto* gluten free
La Salumina 24-month aged prosciuttello,
finocchietta, coppa, imported pecorino
dolce & castelvetro green olives..... 34

Polpettine gluten free
beef, pork and veal meatballs in a roasted
tomato & basil sauce, topped with fresh
buffalo ricotta & basil..... 22

Puntarelle alla Romana dairy & gluten free
fresh imported italian chicory, anchovy,
garlic & lemon..... 28

Crudo di Dentice* dairy & gluten free
raw, wild red snapper, crispy fried capers,
lemon, basil, extra virgin olive oil &
Maldon sea salt..... 30

Insalata di Polpo dairy & gluten free
Mediterranean octopus, string bean & potato
confit.....32

Insalata di Cappone dairy & gluten free
little gem lettuce, shredded capon chicken,
raisins, pomegranate, extra virgin olive
oil & apple cider vinegar..... 32

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

PRIMI

Our fresh pastas are all handmade using imported Italian flour, prepared the same way for centuries with authentic traditional recipes. All of our Parmigiano Reggiano is imported from Italy & aged for 24 months



Tortellini in Brodo

classic handmade pasta with a traditional filling of prosciutto crudo, mortadella & parmigiano, served in a rich chicken broth.. 34

Gnocchi Ripieni ai Funghi vegetarian

handmade gnocchi filled with buffalo ricotta & wild mushrooms, topped with fresh black truffle..... 36

Tortelli Burro e Salvia vegetarian

homemade pasta filled with imported italian ricotta di bufala, spinach, butter & sage.... 34

Ravioli Cacio e Pepe gluten free & vegetarian

handmade gluten-free ravioli filled with imported pecorino romano, finished with vermont butter & freshly cracked pepper..... 33

* While we use designated tools to prepare & cook our gluten-free pastas, we are not a certified gluten-free facility.

Our gluten-free pasta is an original recipe that we created over a decade ago. The pastas below can be served with our homemade gluten-free fettuccine or boxed gluten-free brown rice spaghetti or penne.

Fettuccine ai Funghi e Tartufo

gluten free & vegetarian

homemade gluten-free fettuccine with
roasted mushrooms & black truffle..... 34

Orecchiette con Cime di Rapa vegan

homemade ear-shape pasta, bitter broccoli
rabe, garlic, breadcrumbs, parsley,
peperoncino & extra virgin olive oil..... 32

Spaghetti all'Astice dairy free

half Maine lobster, artisanal pasta from
Gragnano, vesuvian vine tomato sauce
& peperoncino..... 42

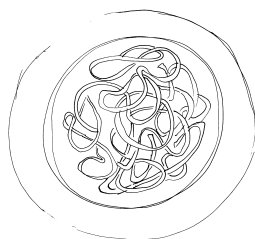
Pappardelle alla Bolognese

homemade pasta, beef, veal & pork ragù..... 34

Candele Spezzate alla Genovese

artisanal candle-shaped pasta, neapolitan
style beef, veal & onion ragù..... 34

*la pasta
non aspetta!*



SECONDI

We feature wild fish as well as humanely raised meat & eggs from small happy farms whenever possible.

Pesce Selvatico



please ask your server..... MP

Zuppa di Pesce dairy free (only available during Dinner)

homemade lightly spiced, tomato based
lobster broth, calamari, clams, mussels,
prawns, fish of the day, lobster, white
wine, peperoncino & flat bread crust..... 55

Spezzatino di Manzo gluten free

(only available during Dinner)

Slow cooked beef with maitake, shitake
& oyster mushrooms, mirepoix, red wine &
herbs, served with taragna polenta..... 46

Agnello Scottadito gluten free

lamb chops from Elysian Farms in
Pennsylvania, served with choice of two
Contorni..... 65

Pollo alla Milanese

pan fried, pounded organic chicken breast,
market salad & lemon..... 39

Parmigiana di Melanzane

gluten free & vegetarian

thinly sliced, fried organic eggplant,
layered with tomato sauce, fior di latte,
provola & parmigiano..... 35

CONTORNI

Verdure Arrosto gluten free & vegan
roasted vegetables from the Union Square
Farmer's Market.....14

Spinaci gluten free & vegan
sautéed spinach & garlic..... 14

Purè di Patate gluten free & vegetarian
purée of german butterball potatoes.....14

@palmanyc | www.palmanyc.com

to celebrate your private event
with us, please submit an
inquiry through our website at
palmanyc.com/private-events



Love is Forever

Allergen information for menu items is available. Ask an employee for details.