

A watercolor-style floral illustration featuring large, vibrant pink peonies with detailed orange and red centers. The flowers are surrounded by various shades of green leaves, some with soft, ethereal halos. The overall composition is delicate and artistic, set against a plain white background.

Palma

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.

INIZIA QUI

*per fare la scarpetta!**

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



Focaccia Barese vegan
homemade potato focaccia, tomato, black olives & rosemary..... 12

Cecina gluten free & vegan
homemade, traditional Tuscan chickpea bread, rosemary & Maldon sea salt.... 8

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

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

FRITTI

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

Carciofi Fritti gluten free & vegetarian
crispy artichokes, parsley & parmigiano..... 24



INSALATE

Insalata Siciliana gluten free & vegan
fennel, radicchio & fresh citrus..... 24

Insalata di Rucola gluten free & vegetarian
baby arugula & shaved parmigiano..... 20

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

ANTIPASTI

Crudo di Pesce* dairy & gluten free
sushi grade wild fish, crispy fried capers,
lemon, basil, extra virgin olive oil
& maldon sea salt..... 30

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

Cavolfiore vegan
sautéed cauliflower, caramelized onions,
currants, pinenuts & toasted breadcrumbs..... 26

* 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 alla Crema

traditional handmade meat-filled pasta, cream of parmigiano, finished with 25-year aged balsamic vinegar imported from modena.. 34

Cappelletti Burro e Salvia vegetarian

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

Fettuccine ai Funghi e Tartufo

gluten free & vegetarian

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

Ravioli Cacio e Pepe gluten free & vegetarian

handmade gluten-free ravioli filled with imported pecorino romano, finished with vermont butter & freshly cracked pepper..... 34

* 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.

Trofie al Pesto vegetarian
artisanal pasta, basil pinenut pesto,
string beans & potato..... 34

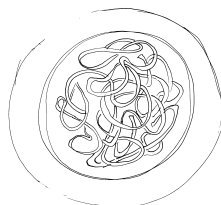
Gnocchi alla Sorrentina vegetarian
handmade potato & parmigiano gnocchi, fresh
imported buffalo mozzarella, tomato sauce
& fresh basil..... 34

Orecchiette con Cime di Rapa vegan
handmade ear shaped 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

*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

Tagliata di Manzo gluten free

sliced, pan-seared, grass-fed, pasture-
raised sirloin & arugula..... 72

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

Insalata di Stagione gluten free & vegan
seasonal greens, extra virgin olive oil &
red wine vinegar..... 16

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

Patate Schiacciate gluten free & vegan
crispy pressed potatoes.....14

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to celebrate your private event
with us, please submit an
inquiry through our website at
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Love is Forever



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