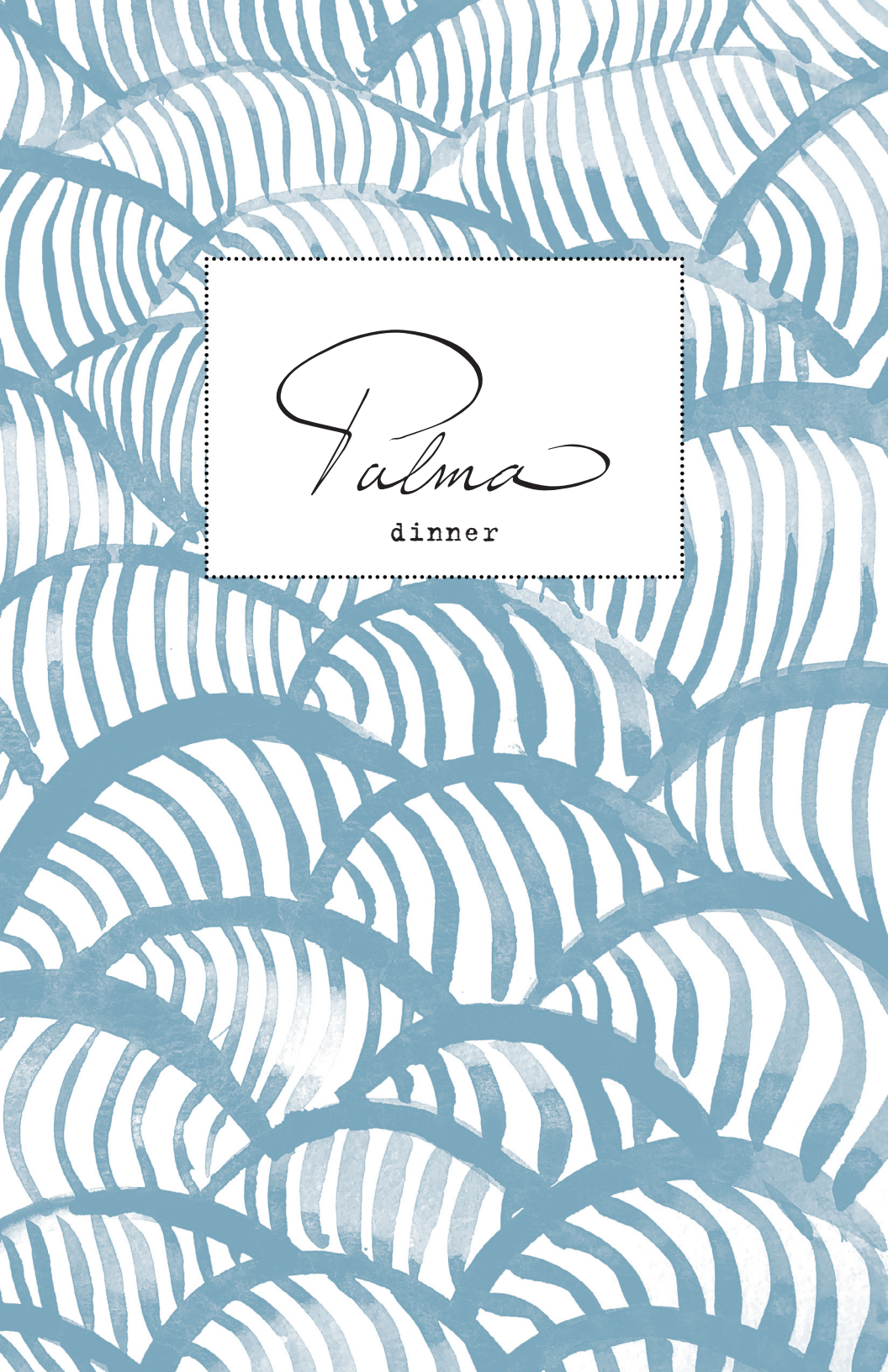


The background of the entire image is a dense, overlapping pattern of blue and white stripes. The stripes are of varying widths and are oriented in different directions, creating a complex, organic texture. In the center of the image, there is a white rectangular box with a dotted border. Inside this box, the word "Palma" is written in a large, elegant, black cursive script. Below "Palma", the word "dinner" is written in a smaller, black, lowercase sans-serif font.

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 *per fare la  
scarpetta!\**

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



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

**Cecina** gluten free & vegan

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

**FRITTI**



**Carciofi Fritti** gluten free & vegetarian

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

**Arancini** vegetarian

crispy risotto bites, dusted with parsley  
& parmigiano..... 24

**Fritto Misto** dairy & gluten free

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

**Fiori di Zucca** gluten free & vegetarian

fried zucchini blossoms filled with buffalo  
ricotta, parmigiano & herbs..... 26

# ANTIPASTI



**Tagliere Misto\*** gluten free  
24-month aged prosciutto di Parma,  
finocchiona, culatello, 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

**Carpaccio di Barbabietole**  
gluten free & vegetarian  
thinly sliced roasted beets, pistacchio,  
goat ricotta, watermelon radish, golden  
beets & pearl onions..... 26

**Crudo di Ombrina\*** dairy & gluten free  
raw, wild ombrina, 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 Panzanella** vegan  
heirloom cherry tomatoes, cucumber, red  
onion, dried bread, basil, oregano, extra  
virgin olive oil & red wine vinegar..... 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

classic handmade pasta with a traditional filling of prosciutto crudo, mortadella & parmigiano, served in cream of parmigiano, finished with 25-year aged balsamic vinegar imported from Modena..... 34

## Gnocchi Ripieni al Pesto vegetarian

homemade gnocchi filled with a classic Genovese pesto, finished with parmigiano & fresh basil..... 33

## Fettuccine ai Funghi e Tartufo

gluten free & vegetarian

homemade gluten-free fettuccine with roasted mushrooms & black truffle..... 33

## 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 four pastas below can be substituted with our homemade gluten-free fettuccine.

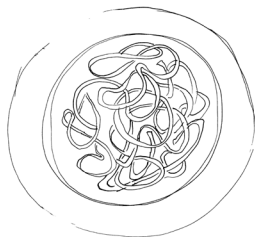
**Spaghetti alla Nerano** vegetarian  
artisanal spaghetti from Gragnano, fried  
zucchine, provolone del Monaco, basil  
& extra virgin olive oil..... 32

**Orecchiette alla Crudaiola** vegetarian  
handmade ear-shaped pasta, fresh heirloom  
tomatoes, buffalo mozzarella, garlic, basil  
& extra virgin olive oil..... 34

**Spaghettoni 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

**Agnello Scottadito** gluten free

lamb chops from Elysian Farms in  
Pennsylvania, served with grilled wild  
asparagus, carrot puree & onion agrodolce.... 65

**Pollo alla Milanese**

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

**Tagliata di Manzo** gluten free

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

**Zuppa di Pesce** dairy free

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

**Parmigiana di Melanzane**

gluten free & vegetarian

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