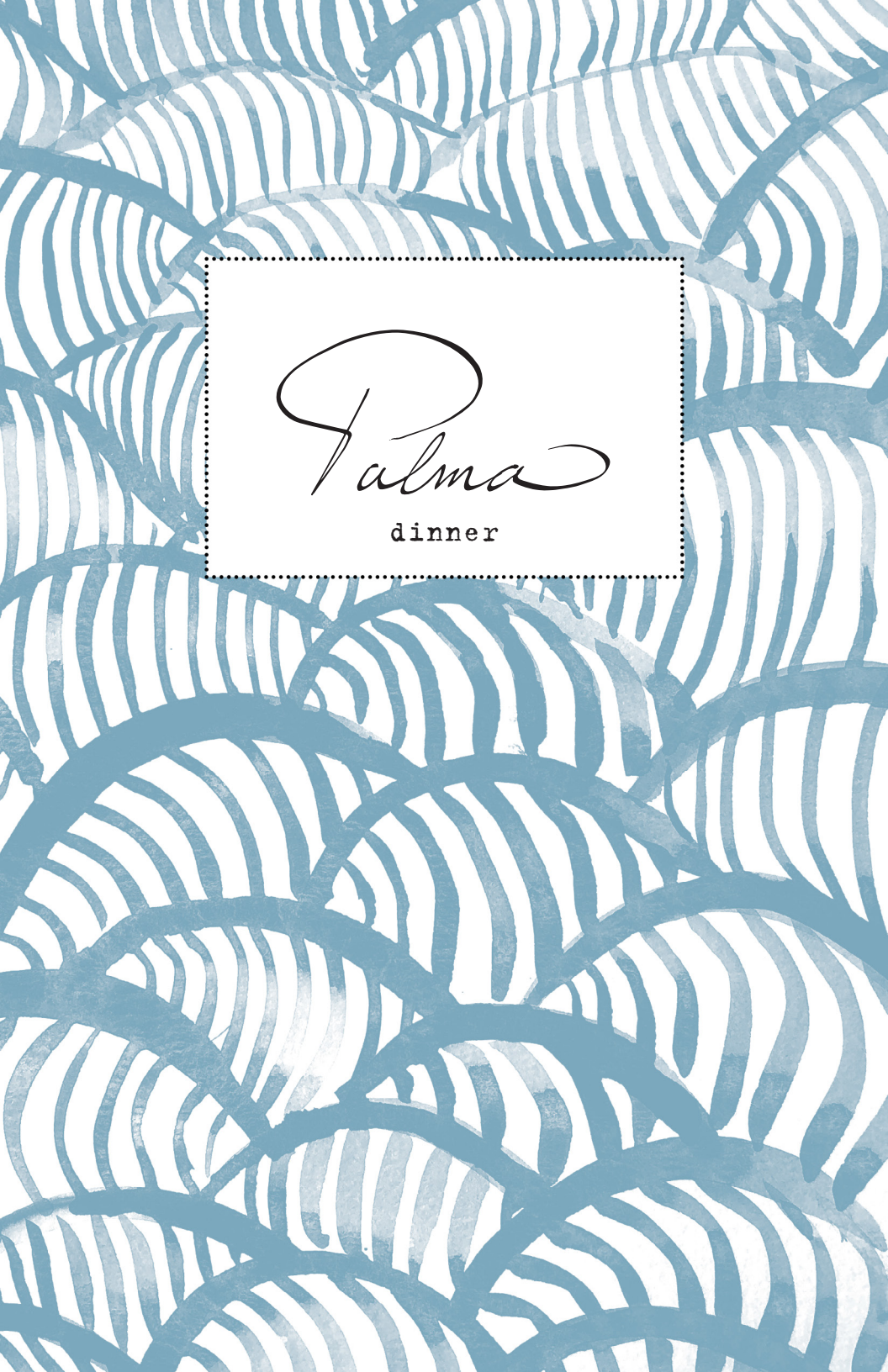


The background of the entire image is a dense, overlapping pattern of blue and white stripes. The stripes are of varying widths and are arranged in a way that creates a sense of depth and movement, resembling a stylized, abstract representation of foliage or a textured fabric. In the center of the image, there is a white rectangular box with a thin, dotted blue border. Inside this box, the word "Palma" is written in a large, elegant, cursive script. Below "Palma", the word "dinner" is written in a smaller, simple, 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

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

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.

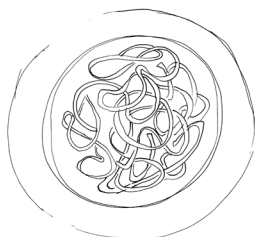
Spaghetti alla Nerano vegetarian
artisanal spaghetti from Gragnano, fried
zucchine, provolone del Monaco, basil
& extra virgin olive oil..... 32

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