

A watercolor-style floral background featuring large, vibrant pink peonies with detailed petals and various shades of green leaves. The composition is centered around a white rectangular box with a dotted border. Inside this box, the name 'Palma' is written in a fluid, black cursive script. The overall aesthetic is soft and elegant, typical of a personalized stationery or gift tag design.

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.

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## 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

### **Focaccia di Recco** vegetarian

thin, crisp ligurian cheese filled flat-bread from the town of recco..... 16  
 .....con prosciutto..... 20  
 ..... con tartufo..... 24

### **Degustazione di Pane** vegetarian (for two)

taste of sourdough focaccia, focaccia barese, cecina & focaccia di recco..... 24

\*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 di Anguria** gluten free & vegetarian  
watermelon, radish, feta, mint & red onion.. 24

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

**Insalata di Astice** dairy & gluten free  
maine lobster, celery, fennel, arugula,  
lemon zest, pink peppercorn & extra virgin  
olive oil..... 34

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

# ANTIPASTI

**Prosciutto Melone** dairy & gluten free  
la salumina 24-month aged prosciuttello  
& fresh imported italian cantaloupe from  
zerbinati family farm in lombardia..... 30

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

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

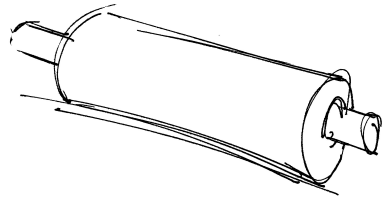
**Gran Tagliere** gluten free  
la salumina 24-month aged prosciuttello,  
finocchietta, coppa, imported pecorino  
dolce & castelvetro green olives..... 34

\* 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

## **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.

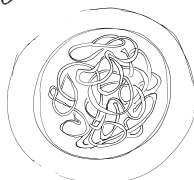
**Trofie al Pesto** vegetarian  
artisanal pasta, basil pinenut pesto,  
string beans & potato..... 34

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

**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 Verde** gluten free & vegan  
seasonal greens, extra virgin olive oil &  
red wine vinegar..... 16

**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  
[palmanyc.com/private-events](http://palmanyc.com/private-events)

*Love is Forever*



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