



Palma

lunch

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.

*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



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

IL PANINO

Served on our homemade sourdough focaccia



Prosciutto e Mozzarella

24-month aged prosciutto di Parma, fresh
buffalo mozzarella & salsa verde..... 24

ANTIPASTI

Tagliere Misto* gluten free

La Salumina 24-month aged prosciuttello,
finocchietta, coppa, imported pecorino
dolce & castelvetrano green olives..... 34

Polpettine gluten free

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

Tartare di Tonno* dairy & gluten free

red tuna tartar, smoked tomato, basil &
crispy fried capers..... 30

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.

FRITTI

Fritto Misto dairy & gluten free
fried calamari, rock shrimp & zucchini
with lemon & sage..... 28

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

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



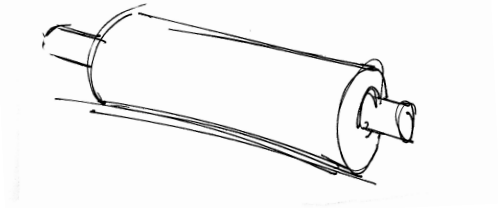
INSALATE

Insalata di Radicchio gluten free & vegetarian
radicchio, arugula, fresh figs, walnut,
blu di capra, extra virgin olive oil
& red wine vinegar..... 24

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

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

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..... 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.

Candele Spezzate alla Genovese

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

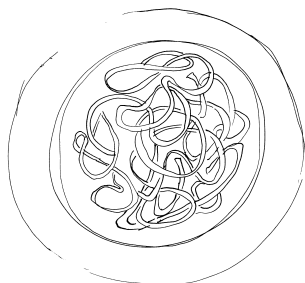
Pappardelle alla Bolognese

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

Pasta al Pomodoro vegan

artisanal spaghetti from Gragnano, san marzano tomato, garlic & basil..... 26

*la pasta
non aspetta!*



SECONDI

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

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

Pesce Selvatico gluten free

please ask your server..... MP



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