



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



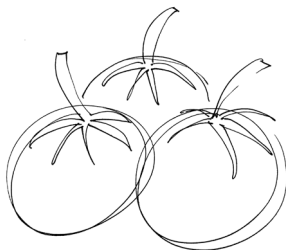
\* **fare la scarpetta** - the act of using a piece  
of bread to gather up the sauce on your plate

### **Focaccia Barese** vegan

homemade potato focaccia, tomato, black  
olives & rosemary..... 12

### **Cecina** gluten free & vegan

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

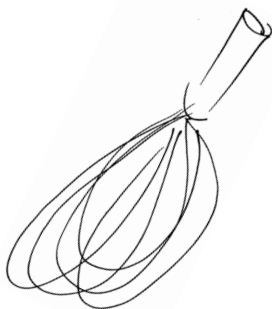


# IL PANINO

Served on our homemade sourdough focaccia

## Prosciutto e Mozzarella

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



## TORTE SALATE

### Pizza di Scarole dairy free

homemade pizza dough, escarole, taggiasca  
black olives, italian pinenuts & anchovy..... 14

### Pierre's Provençal Tomato Tart

vegetarian

homemade pâte brisée with thinly sliced  
tomato, gruyère, mustard & thyme..... 8

### Pissaladière

homemade pâte brisée, caramelized onions,  
taggiasca black olives, anchovy & thyme..... 8

*from the french  
side of the family*

# ANTIPASTI

## Tagliere Misto\*

24-month aged prosciutto di Parma,  
finocchiona, culatello, 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

## Insalata Siciliana gluten free & vegan

shaved fennel, orange supreme, taggiascha  
black olives & extra virgin olive oil ..... 24

\* 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** vegetarian  
crispy risotto bites, dusted with parsley  
& parmigiano..... 24

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



# CARPACCIO

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

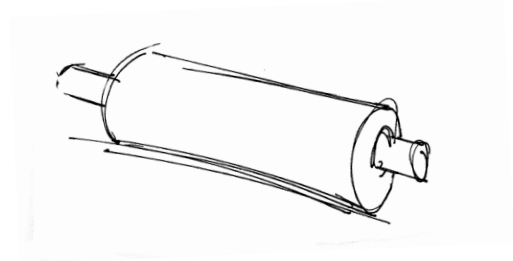
**Crudo di Ombrina\*** dairy & gluten free  
raw, wild ombrina, crispy fried capers,  
lemon, basil, extra virgin olive oil &  
Maldon sea salt..... 30

**Carpaccio di Manzo\*** dairy & gluten free  
thinly sliced, raw beef, arugula, shaved  
parmesan, lemon, extra virgin olive oil  
& 25-year aged balsamic vinegar from Modena. 30

\* 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



## 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

homemade 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.

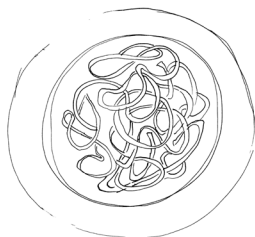
Our gluten-free pasta is an original recipe that we created over a decade ago. The three pastas below can be substituted with our homemade gluten-free fettuccine.

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

**Linguine alle Vongole**    dairy free  
artisanal pasta from Gragnano, clams, white  
wine & extra virgin olive oil..... 36

**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.

### 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

sauteed spinach & garlic..... 14