

The background of the image is a dense, repeating pattern of wavy, brush-stroke-like lines in various shades of blue and green. The lines are thick and have a soft, watercolor-like texture, creating a sense of movement and depth. The colors range from light, airy blues to deeper, more saturated greens and blues.

Palma

*I know a cake that can feed the world  
It's a cake baked with love  
Because love is the one ingredient  
That no matter how much you give  
It only gets bigger*

*– my daughter, age 7*

*Palma*

## ANTIPASTI & INSALATE

### Tartare di Tonno\*

yellowfin tuna tartare with crispy capers and avocado..... 25

### Arancini

crispy risotto bites ..... 17

### Carciofi alla Romana

baby artichokes braised in extra virgin olive oil with  
garlic and mint..... 20

### Insalata di Cicoria

chicory salad with pomegranate and apple cider vinaigrette..... 18

### Cavolfiore alla Siciliana

sautéed cauliflower florets with caramelized onion, currants,  
pinenuts and breadcrumbs..... 17

### Antipasto

prosciutto di parma, culatello cotto, finocchiona,  
mozzarella di bufala, olives and our focaccia..... 25

### Polpettine

beef, pork and veal meatballs in a roasted tomato and basil sauce... 18

### Fritto Misto

fried calamari, rock shrimp and zucchini with lemon and sage..... 21

\* *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# PRIMI

*Our fresh pasta is handmade, prepared the same way for centuries with authentic traditional recipes.*

*Our gluten-free pasta is an original recipe that we created, and it is very popular; however, our kitchen is not strictly gluten-free.*

## **Pappardelle allo Spezzatino d’Agnello**

pappardelle with slow-roasted lamb, olives, rosemary and pecorino sardo ..... 29

## **Agnolotti Ricotta e Spinaci**

pasta filled with spinach and imported buffalo ricotta, served in a tomato and basil sauce ..... 28

## **Spaghetti all’Astice**

half maine lobster with artisan pasta from gargnano and vesuvian vine tomato sauce..... 38

## **Fettuccine Funghi e Tartufo**

homemade gluten-free fettuccine with wild mushrooms and black truffle ..... 29

## **Ravioli Cacio e Pepe**

homemade gluten-free pasta filled with imported pecorino romano, finished with vermont butter and freshly cracked pepper..... 29

## SECONDI

### **Risotto al Tartufo e Funghi di Bosco**

risotto with black truffle, wild chanterelle, hen of the woods and  
black trumpet mushrooms and parmigiano..... 45

### **Ossobuco**

tomato-braised veal shank over parmigiano polenta..... 47

### **Ribeye Piemontese**

piemontese ribeye with confit marble potatoes,  
braised pearl onions and red wine jus..... 58

### **Zuppa di Pesce**

lobster, mussels, clams, shrimp and fish of the day in tomato broth,  
under a flatbread crust..... 42

### **Capesante**

pan-seared scallops with roasted fennel and fennel-potato purée..... 44

### **Astice**

whole grilled lobster brushed with lemon, herbs and olive oil..... 49