



boutique catering & off-site events  
212 691 1866  
doraziofoodevents.com  
palmany.com

**aperitivo**  
di palma  
piccoli piatti  
30 cornelia street

# dinner

## ANTIPASTI E INSALATE

### Arancini

crispy risotto bites .. 15

### Polpettine

beef, veal and pork  
meatballs with roasted  
tomato sauce and  
basil ..... 17

### Fritto Misto

fried calamari, rock  
shrimp and zucchini,  
lemon and mint ..... 21

### Polpo alla Genovese

grilled octopus, yukon  
gold potatoes, haricot  
vert..... 19

### Carciofi

crispy baby artichokes,  
parmigiano and parsley.17

### Antipasto

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

### Tartare di Tonno

yellowfin tuna tartare\*  
with capers and avocado  
..... 21

### Cavolfiore Palma

sautéed cauliflower  
with pine nuts,  
currants, caramelized  
onion, breadcrumbs  
..... 16

### Barbabietole

organic roasted and  
marinated red beet,  
toasted goat cheese,  
pistachios ..... 17

## PRIMI

### Gnocchetti al Pesto

handmade potato  
gnocchetti with a  
traditional pesto  
sauce  
.....21

### Pappardelle allo

#### Spezzatino d'Agnello

homemade pappardelle with  
slow roasted lamb, olives,  
rosemary and  
pecorino sardo..... 26

### Fettuccine ai Funghi

homemade gluten free  
fettuccine with wild  
mushrooms and black  
truffle pâté. .... 26

### Spaghetti all'Astice

half maine lobster and  
artisan pasta from  
gragnano, with a sauce  
of organic vine  
tomatoes from mount  
vesuvius national park,  
naples ..... 37

### Agnolotti Ricotta e Spinaci

homemade pasta with  
spinach and buffalo  
ricotta, served with a  
basil and tomato sauce  
.....25

### Ravioli Cacio e Pepe

homemade gluten free  
pasta with imported  
pecorino romano,  
finished with vermont  
butter and freshly  
cracked pepper  
.....25

## SECONDI

### Branzino

whole oven roasted,  
mediterranean sea bass  
with asparagus and  
cherry tomatoes..... 37

### Pollo al Mattone

pan roasted organic  
chicken infused with  
lemon, garlic, rosemary,  
served with sautéed  
broccoli rabe  
..... 29

### Cotoletta alla Milanese

veal chop in crisp golden  
breadcrumbs, served with  
fresh garden greens  
..... 39

### Zuppa di Pesce

lobster, mussels, clams,  
calamari, scallops  
and shrimps sautéed in  
a light tomato broth,  
then baked under a  
flatbread crust..... 36

### Tagliata di Manzo

grilled, sliced new york  
strip with arugula and  
salsa verde  
..... 37

## CONTORNI

Our side dishes include clean, seasonal produce from  
local farmers. Offers change daily; ask your server  
..... 10

*\*our gluten-free menu items are made using dedicated  
tools; however, they are prepared in the same kitchen as  
the rest of our dishes.*

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

