

# dinner

## ANTIPASTI E INSALATE

### Arancini

crispy risotto bites  
.....16

### Carciofi Croccanti

crispy baby artichoke  
hearts with parmigiano  
and parsley.....17

### Polpettine

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

### Cavolo Riccio

Kale, apple, carrot,  
pomegranate, pumpkin  
seeds, apple cider  
vinaigrette.....17

### Antipasto

prosciutto di parma,  
culatello, finocchiona,  
mozzarella di bufala,  
olives and our focaccia  
.....24

### Tartare di Tonno

yellowfin tuna tartare\*  
with capers and avocado  
.....20

### Cavolfiore Palma

sautéed cauliflower  
with italian pine nuts,  
currants, caramelized  
onion, breadcrumbs  
.....17

### Fritto Misto

fried calamari, rock  
shrimp and zucchini  
with lemon and mint  
.....20

## PRIMI

### **Agnolotti di Zucca**

homemade pasta with  
a butternut squash  
filling, served with  
brown butter and sage  
.....24

### **Pappardelle allo**

#### **Spezzatino d'Agnello**

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

### **Gnocchi alla Sorentina**

homemade potato  
gnocchi with cherry  
tomato, basil and  
buffalo mozzarella  
.....26

### **Spaghetti all'Astice**

half Maine lobster  
with artisan pasta  
from gragnano, in a  
sauce of organic vine  
tomatoes from Mount  
Vesuvius National  
Park, Naples .....36

### **Ravioli Ricotta e**

#### **Spinaci**

gluten free homemade  
pasta filled with  
spinach and buffalo  
ricotta, served in  
a basil and tomato  
sauce .....26

### **Fettuccine ai Funghi**

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

## SECONDI

### **Branzino alla Griglia**

whole grilled  
imported sea bass  
with sautéed spinach  
and roasted potatoes  
.....36

### **Ossobuco**

slow roasted veal  
shank, served with  
soft polenta and  
classic gremolata  
sauce .....36

### **Merluzzo**

pan seared cod and  
lobster over sautéed  
kale, served with  
clams, vine tomatoes  
confit and basil.....36

### **Agnello**

grilled colorado lamb  
chops served with  
whipped potatoes,  
garlic, butter and  
sage .....46

### **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, parmigiano  
and salsa verde  
.....38

## CONTORNI

mashed potatoes

caramelized fennel

brussels sprouts with  
orange and garlic

brussels sprouts with  
orange and garlic.....10

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

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



Palma

restaurant & bar  
28 cornelia street  
212 691 2223  
palmanyc.com

**D'ORAZIO**  

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**FOOD EVENTS**

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

**aperitivo**

di palma

piccoli piatti  
30 cornelia street