



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

**D'ORAZIO**  
**FOOD EVENTS**

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

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

**dinner**

**ANTIPASTI E INSALATE**

**Arancini**

crispy risotto bites .. 15

**Summer Salad**

Watermelon, cucumber,  
 rainbow radish, extra  
 virgin olive oil,  
 primosale

.....15

**Polpettine**

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

**Market Salad**

Field greens, corn,  
 heirloom cherry  
 tomatoes, lemon  
 basil vinaigrette  
 ..... 13

**Polpo alla Genovese**

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

**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

**Fritto Misto**

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

**Carciofi Croccanti**

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

### Orecchiette alla Checca

handmade orecchiette  
with local heirloom  
tomato, italian buffalo  
mozzarella, fresh basil\*  
.....24

### 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

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

*\*this is a no-cook heirloom sauce; it is traditionally served room temperature to let the flavors shine. The pasta contains italian buffalo ricotta.*

## SECONDI

### Branzino

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

### Pollo alla Diavola

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

### Cotoletta alla Milanese

veal chop in crisp golden  
breadcrumb, 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  
..... 38

## CONTORNI

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

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