

The roots of La Palma Restaurant come from an amazing island situated in the South of Italy!

We are proud to be a family-run business that has been using generations of family authentic recipes that are loved and enjoyed by our lovely customers.

We have a wide range of fabulous meals that will let you enjoy Sicily's cuisines without having to fly to this famous island. Also importing the simple but effective ingredients we use such as our homemade olive oil from our olive trees and almonds grown from our almond trees really takes your tastebuds through the bustling streets of Palermo.

# STARTERS In Sicily we say Pane e panelle fanno i figli belli



# **VEGETARIAN**

GARLIC	BREA	D		5.5	0

Small pizza dough with olive oil & garlic.

# GARLIC BREAD MOZZARELLA 5.95

Small pizza dough with olive oil, garlic, mozzarella & oregano.

#### GARLIC BREAD TOMATO 5.95

Small pizza dough with olive oil, garlic, tomato & oregano.

#### GARLIC BREAD TOMATO & MOZZARELLA .. 6.95

Small pizza dough with olive oil, garlic, mozzarella, tomato sauce.

# BRUSCHETTA DELLA NONNA 6.95

Small pizza dough topped with chopped fresh tomato, basil, garlic, olive oil, salt & oregano.

#### FUNGHI GIOVANNA 9.95

Baked flat mushrooms with a garlic, chilli, fresh rosemary, white wine & butter sauce.

#### CAPRESE 8.95

Fresh tomato, mozzarella, basil & olive oil.

#### **VEGETALI ALLA GRIGLIA E CAPRINO 9.95**

Mixed grilled vegetables served with goat's cheese.

#### CAESAR SALAD 8.95

Salad with croutons, black olives, shaved grana padana cheese, topped with chef's sauce.

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GREEN JALAD	·	D. J.	U.

MIVER	CALAR	)	E O	6
MIXED	JALAL		5.7	Ю

# **FISH**

#### COPPA REALE 10.95

Prawn cocktail served with a homemade pink sauce and parsley served with homemade bread.

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Mussels cooked with garlic, lemon, black pepper, white wine sauce.

# COZZE AL POMODORO 10.95

Mussels cooked with garlic, white wine, tomato sauce, black pepper and parsley served with homemade bread.

#### GAMBERONI "LA PALMA" 11.95

Pan fried prawns in a garlic, butter and limoncello sauce.

#### GAMBERONI ARRABBIATI 11.95

Pan fried prawns in garlic, chilli, white wine, butter and parsley sauce.

### CALAMARI FRITTI 10.95

Deep fried calamari rings served with lemon, salad and homemade tartare sauce.

#### SARDINE ALLA GRIGLIA 11.95

Grilled whole sardines served with salad, lemon and a homemade salsa verde.

#### CAPESANTE E PANCETTA 12.95

Pan fried scallops wrapped in Italian smoked pancetta served with peas puree.

# MEAT

#### MELANZANE DELLA MAMMA 10.95

Thin aubergine slices rolled with ham and cheese baked in tomato sauce and mozzarella.

# POLPETTINE IN SUGO 10.95

Homemade beef meatballs cooked in tomato sauce served with homemade bread.

#### CAESAR SALAD WITH CHICKEN 13.95

Grilled chicken breast, with croutons, black olives, shaved grana padana cheese, topped with chef's sauce.

# ALLA CARRONARA 1205

# VEGETARIAN

SPAGHETTI AL POMODORO II.95 Olive oil, garlic, basil and tomato sauce.

LINGUINE AL PESTO 12.95

Linguini pasta with traditional pesto Genovese.

PENNE ALL'ARRABBIATA 12.95
Olive oil, garlic, chilli, parsley & tomato sauce.

PENNE ALLA NORMA 12.95

Olive oil, garlic, aubergine, basil and tomato sauce.

PENNE DELL'ORTO 12.95

Mixed grilled vegetables, garlic & olive oil, parsley and a touch of cream sauce.

FETTUCCINE AI FUNGHI 13.95

Olive oil, garlic, white wine, mixed mushrooms, and black pepper.

# **FISH**

SPAGHETTI AL VONGOLE 14.95

Clams cooked in olive oil, garlic, white wine, black pepper, parsley and cherry tomato sauce.

SPAGHETTI AL CARTOCCIO 14.95

Prawns, calamari, clams, mussels and mixed seafood in olive oil, garlic, chilli, white wine, parsley and tomato sauce wrapped in foil.

SPAGHETTI AI GAMBERONI 15.95

Prawns cooked in olive oil, garlic, chilli, white wine, parsley & tomato sauce.

PENNE LIDO 14.95

Swordfish chunks cooked in olive oil, garlic, aubergine, mint & tomato sauce.

LINGUINE MARE E MONTI 16.95

Prawns, calamari, clams, mussels, mixed seafood, courgette, cherry tomato & mixed mushrooms in garlic, white wine & parsley sauce.

SPAGHETTI ALL'ASTICE 18.95

Half a lobster with prawns cooked in garlic, parsley, cherry tomato & a touch of tomato sauce.

LINGUINE SCOGLIO 16.95

Linguini pasta served with clams, squid, baby prawns, mussels, chilli, fresh cherry tomatoes in olive oil and white wine sauce.

# MEAT

SPAGHETTI ALLA CARBONARA ..... 12.95

Italian smoked pancetta, black pepper, whole egg and cheese.

SPAGHETTI ALLA BOLOGNESE 13.95

Slow cooked minced beef in onion, celery, carrot, red wine and tomato sauce.

SPAGHETTI ALLE POLPETTE 13.95

Homemade beef meatballs cooked in tomato sauce.

FETTUCCINE POLLO E SPINACI 14.95

Chicken, onion, spinach and tomato sauce.

PENNE AL GORGONZOLA 13.95

Gorgonzola cheese, pancetta, cream and pine nuts.

LASAGNA 13.95

Baked pasta layers with bolognese sauce, béchamel and parmesan cheese.

FETTUCCINE ROSSE 14.95

Chicken, mixed peppers, sundried tomato pesto and tomato sauce.

PENNE AMATRICIANA 13.95

Italian smoked pancetta, onion, black pepper and tomato sauce.

# RISOTTI

RISOTTO AI FUNGHI 13.95

Arborio rice, olive oil, garlic, white wine, mixed mushrooms, black pepper and parsley.

RISOTTO AI FRUTTI DI MARE 15.95

Arborio rice with prawns, calamari, clams, mussels and mixed seafood, cooked in olive oil, garlic, white wine, parsley and tomato.

RISOTTO "LA PALMA" 13.95

Arborio rice with Italian smoked pancetta, olive oil, baby prawns, artichokes, white wine & parsley.

A wide range of pastas can be served gluten free. Please ask the waiter for details.



MEAT POLLO CRISTIAN 16.95	. FILLETO AI FUNGHI 28.95 : Mixed mushrooms, red wine reduction & gravy
Pollo Cristian 16.95  Pan fried chicken breast in white onion, bacon, white wine and cream sauce topped with crispy bacon served with rosemary roasted potatoes and vegetables.	sauce.  FILLETO AL GORGONZOLA 28.95  Gorgonzola and cream sauce.
POLLO AI FUNGHI  Pan fried chicken breast in garlic, rosemary, mixed mushrooms, touch of cream and white wine sauce served with rosemary roasted	FILLETO "LA PALMA" 28.95  Grilled plain with olive oil, basil, red wine and balsamic served on the side topped with crispy bacon.
potatoes and vegetables.	RIB-EYE STEAKS
POLLO ALLA MILANESE 16.95 Pan fried chicken breast coated in egg and breadcrumbs and tomato sauce served with tomato spaghetti and lemon wedge.	BISTECCA AL PEPE VERDE 23.95 Green peppercorn, brandy, cream and gravy sauce.
FEGATO ALLA GRIGLIA 18.95 Finely sliced calf liver and grilled with Italian	BISTECCA AL VINO ROSSO 23.95 Red wine reduction and gravy sauce.
smoked pancetta served with rosemary roasted potatoes and spinach and vegetables.	BISTECCA AI FUNGHI 23.95 Mixed mushrooms, red wine reduction & gravy sauce.
AGNELLO "LA PALMA" 19.95  Pan fried cutlets of lamb with red onion, wholegrain mustard, touch of honey and red wine sauce served with rosemary roasted	BISTECCA AL GORGONZOLA 23.95 Gorgonzola and cream sauce.
potatoes and vegetables.  VITELLO ALLA ROMANA 19.95	BISTECCA "LA PALMA" 23.95 Grilled plain with olive oil, basil, red wine and balsamic just served on the side topped with
Pan fried veal escalope in butter, white wine, flour, sauce topped with sage and san daniele ham served with rosemary roasted potatoes	crispy bacon.  FISH
and vegetables.	TONNO GRIGLIATO 21.95
VITELLO AL LIMONE 19.95 Pan fried veal escalope in lemon, white wine,	Grilled fresh tuna steak served with rosemary roasted potatoes and vegetables of the day.
flour, butter sauce served with rosemary roasted potatoes and vegetables.	SPADA ALLA SALVO 21.95 Baked fresh sword fish coated in bread crumbs
VITELLO ALLA PIZZAIOLA 19.95 Pan fried veal escalope in garlic & oregano, served with rosemary roasted potatoes and vegetables	served with salad and potatoes.  CODA DI ROSPO DI AGRIGENTO 21.95  Pan fried monk fish in cherry tomatoes, garlic,
VITELLO AI FUNGHI 19.95  Pan fried veal in garlic, rosemary, mixed mushrooms with a touch of cream and white	white wine and parsley sauce served with rosemary roasted potatoes and vegetables of the day.
wine sauce served with rosemary potatoes.	<ul><li>MISTO PESCE GIOVANNA 26.95</li><li>House Speciality. Selection of shellfish, served</li></ul>
VITELLO ALLA MILANESE 19.95  Pan fried veal escalope coated in egg and breadcrumbs served with tomato spaghetti and lemon wedge.	with half lobster, king prawns, clams, mussels, squid, olive oil, garlic, white wine, spicy tomato sauce, parsley, served with grilled bread with olive oil and oregano.
FILLET STEAK	BRANZINO ADRIATICO 20.95
FILLETO AL PEPE VERDE 29.95 Green peppercorn, brandy, cream and gravy	Pan fried seabass fillets served with spinach and porcini and cherry tomato sauce.
sauce.  FILETTO AL VINO ROSSO 28.95  Red wine reduction and gravy sauce.	MIXED GRILLED SEAFOOD 28.95  Tuna, sword fish, fillet of sea bass, salmon, and king prawns, served with salad.

All mains are served with rosemary roasted potatoes and vegetables of the day.

**MARGHERITA** 



16.95

MARGHERITA 10.75	TROTTI DI MARL
Tomato, olive oil, mozzarella, oregano.	Tomato, mozzarella, mixed shellfish, squid & king prawns.
PROSCIUTTO II.95	
Tomato, olive oil, mozzarella, ham.	ORTOLANA - V 13.95
	Vegetarian pizza - tomato, smoked cheese,
	aubergine, roasted peppers, mushrooms and
NAPOLETANA 12.95	olive oil.
Tomato, olive oil, mozzarella di bufala, basil, anchovies.	
	CILIEGINA - V 13.95
	Tomato, mozzarella di bufola, olive oil, rocket,
CAPRICCIOSA 13.95	cherry tomatoes, shaved parmesan.
Tomato, olive oil, mozzarella, mushrooms, artichokes, ham, black olives, wurstel.	
artichores, hain, black offices, wurster.	AMERICANA 13.95
	Tomato, mozzarella and pepperoni sausage.
QUATTRO STAGIONI 13.95	Tomaro, montant and Poppor on cancergo.
Tomato, olive oil, mozzarella, mushrooms, ham,	
pepperoni sausage, black olives.	CALZONE 13.95
	Folded pizza - tomato sauce, mozzarella,
REGINA 12.95	artichokes, ham, mushrooms, blue cheese.
Tomato, olive oil, mozzarella, olives, ham,	
mushrooms.	HAWAIIANA 12.95
	Mozzarella, pineapple and ham.
PIZZA LA PALMA 15.95	
Tomato, olive oil, mozzarella, parma ham	QUATTRO FORMAGGI 12.95
pepperoni sausage, olives, artichokes,	Mozzarella, blue cheese, parmesan cheese,
mushrooms.	smoked cheese.
SAN DANIELE 15.95	
Tomato, olive oil, mozzarella, rocket, san daniele	MESSICANA I 1:11: 1:4.95
ham, cherry tomatoes, shaved parmesan.	Tomato, mozzarella, ham, chilli, onions, red and green peppers with grilled and diced chicken.
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10.95

FRUTTI DI MARE.

A 10% service charge will be added to your bill for 6 people and over.