

3 Palms



In various parts of Europe and the Mediterranean, the palm is an ancient unit of measurement used by stone workers and tradesmen. This age-old term is equal to the width of a worker's hand. The makers of our pizza oven still use this measurement to size their ovens today. Our pizza oven was built by master craftsmen in Naples, Italy. Since 1892 they have been building wood-fired ovens, constructed specifically for the cooking of true Neapolitan pizza.

MEATBALL PLATES

Fresh meatball served with choice of sauce and Kim's daily house made ciabatta bread and house made ricotta cheese

Choice of Meatball:

Traditional:

Fresh ground blend of beef, pork, and veal / Parmesan / herbs \$9.75

Turkey & Chicken:

Blend of fresh ground turkey & rotisserie chicken / fennel seed / herb / Parmesan \$9.75

Vegetable:

Impossible burger / herbs / Parmesan \$10.25

Choice of Sauce:

San Marzano Tomato Marinara:

Classic sauce / basil

Sunday Gravy:

Pork bones cooked all day in our classic tomato sauce (Add +\$1)

Wild Mushroom Gravy:

Wild mushrooms / Parmesan cheese / cream (Add +\$1)

Pistachio Pesto:

Toasted pistachios blended with basil / extra virgin olive oil / garlic / Parmesan cheese (Add +\$1)

STARTERS

Chef's Charcuterie Board

Imported cheeses from Italy / salami / prosciutto / toast / fig balsamic jam / marcona almonds / pickled veggies \$15.50

Fresh Baked Bread Plate

Tuscan extra virgin olive oil / Parmesan cheese / aged balsamic vinegar / cracked peppercorn \$8.75

Calamari

Crispy calamari / pickled banana peppers / tomato marinara sauce / shaved Parmesan / basil \$13.50

Sautéed Jumbo Gulf Shrimp

Lemon / butter / white wine / parsley / bread crumbs \$14.75

Crispy Fried Artichokes

Imported Italian artichokes / lemon roasted garlic aioli / shaved Parmesan cheese / crispy capers \$12.50

Bruschetta

Choose any three: \$15
No Substitutions Please

Artichoke / Arugula / Goat Cheese

Tomato / Basil / Aged Balsamic

Ricotta / Fig Jam / Crispy Prosciutto

Wild Mushroom / Garlic / Gorgonzola

Wild Arugula / Fresh Mozzarella / Tomato / Crispy Prosciutto

Brie / Fig Jam / Apple / Honey

SALADS

The Chopped Italian Salad

Local greens / grated provolone cheese / salami / grape tomatoes / pickled peppers / prosciutto crisp / imported olives / red wine vinaigrette
\$7.50 Half or \$13.25 Full

Caprese Salad

Heirloom tomatoes / buffalo mozzarella cheese / basil infused olive oil / 12 year old balsamic vinegar / sea salt / cracked black pepper
\$8.75 Half or \$14.75 Full

3 Palms Salad

Local greens / gorgonzola cheese / dried cranberries / toasted pine nuts / champagne vinaigrette
\$7.50 Half or \$13.25 Full

+ADD TO ANY SALAD
Chicken \$6.5
Shrimp \$9

Arugula Salad

Parmesan / evoo / lemon
\$7.50 Half or \$13.25 Full

Caesar Salad

Romaine lettuce / cherry tomatoes / Parmesan cheese / white anchovies / Caesar dressing
\$7.50 Half or \$13.25 Full

PIZZAS

Our Italian built wood burning oven is the heart and soul of 3 Palms. The brick oven imparts the characteristic flavor of a true Neapolitan style pizza. Crafted with the finest Italian ingredients, our hand-tossed dough chars and blisters beautifully under the scorching heat of a wood fire. This process makes each pizza unique and delicious.



Marinara

San Marzano tomato sauce / garlic / oregano / basil / evoo \$12.75

**Traditional with no cheese*

Margherita

San Marzano tomato sauce / fresh mozzarella cheese / garlic / Parmesan cheese / basil / evoo \$14.75

Margherita D.O.P.

San Marzano tomato sauce / buffalo mozzarella cheese / garlic / Parmesan / basil / evoo \$17.75

Diavola

Spicy Toscano salami / San Marzano tomato sauce / fresh mozzarella cheese / Parmesan cheese / chili oil / red pepper flakes / basil \$16.50

Bianco and Verde

Roasted garlic sauce / house made ricotta cheese / arugula / Parmesan cheese / evoo \$15

Polpettina

Sliced traditional meatballs / San Marzano tomato sauce / garlic / mozzarella cheese / Parmesan cheese / basil / evoo \$17.50

Picante Pepperoni

Spicy San Marzano tomato sauce / pepperoni / fresh mozzarella cheese / garlic / Parmesan cheese / basil / evoo \$16.50

Carne Supreme

Italian sausage / prosciutto ham / pepperoni / salami / San Marzano tomato sauce / fresh mozzarella cheese / garlic / Parmesan cheese / basil \$18.75

Formaggio Di Capra

Local goat cheese / prosciutto di parma / basil / evoo / garlic / fresh cherry tomatoes (added at the end) \$17

Buffalo Chicken Pizza

Buffalo sauce / shredded mozzarella / gorgonzola cheese / chicken / sliced celery \$17.75

Veggie Supreme Pizza

San Marzano tomato sauce / shredded mozzarella / black olives / wild mushrooms / raw onion / sliced tomatoes \$17.75

American Style / The Bambino

House sauce / shredded mozzarella cheese instead of fresh mozzarella \$13.75
+ Add toppings as desired

+ PIZZA ADD-ONS

- \$3.50 ea.** Sliced Tomatoes / Wilted Spinach / Caramelized Onions / Raw Onion / Black Olives
- \$4.50 ea.** Wild Mushrooms / Dressed Arugula / Tomato Medley / Kalamata Olives / Artichokes / Pepperoni / Sausage
- \$4.50 ea.** Gluten Free Crust
- \$6.50 ea.** Rotisserie Chicken

PASTAS & CHICKEN

All pastas can be made Gluten Free by substituting Zucchini Noodles for an additional \$1

Carbonara*

Fresh pasta / English peas / prosciutto / shallots / garlic / egg / Parmesan cheese \$16.75

Pasta Marinara

Fresh pasta / San Marzano tomato marinara sauce / Parmesan / basil / finished with mozzarella cheese \$15.25
+add a meatball for \$5.5

Pasta Pesto

Fresh pasta / pistachio pesto sauce / Parmesan cheese \$15.75

Pasta ai Funghi

Fresh pasta / creamy wild mushroom sauce / ricotta / topped with seared mushrooms and Parmesan \$16.75

Polpettes Pasta

Fresh pasta / Sunday gravy / choice of traditional or turkey meatball / basil / topped with Parmesan / parsley \$18.50

Substitute veggie meatball for +\$1.50

Rotisserie Chicken

All-natural chicken / slow roasted with lemon, garlic and herbs / served with fingerling potatoes and Parmesan cheese / broccolini \$19.75



* These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.