

SANDWICHES

Chicken Avocado Sandwich

Rotisserie organic chicken / avocado / aged provolone cheese / arugula / roasted chili, lemon aioli / house made bread / plus an ancient grain salad \$13

Fire Roasted 7 Vegetable Sandwich

Melted smoked mozzarella / pistachio pesto / house made bread / plus a simple green salad \$12

3 Palms Italian Sub

prosciutto / salami / pepperoni / asiago cheese / chopped romaine / fresh tomatoes / red wine vinaigrette / fresh ciabatta bread / side of fingerling potatoes with parmesan \$14

ENTREES

Rotisserie Chicken GF

Organic chicken / slow roasted with lemon, garlic and herbs / served with fingerling potatoes and parmesan cheese / broccolini \$18

Carbonara

Pasta / English peas / prosciutto / shallots / egg / parmesan cheese \$14
 • add Rotisserie Chicken +\$5
 • add Sautéed Jumbo Shrimp +\$8

Pasta of the Day House made pasta or ravioli of the day \$ Daily Price

BAKERY

Daily fresh baked bread is available for sale in our bakery. We also feature fresh made pastries, cookies, desserts, and more

* These items are cooked to order. These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

9/16



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.

3 PALMS / CROCKER PARK

281 MAIN STREET / WESTLAKE, OH 44145

440-455-1443

www.3palmspizzeria.com

STARTERS

The Meatball Plates

Fresh meatball served with choice of sauce and daily house made ciabatta bread and house made ricotta cheese \$8

Choice of Meatball:

Traditional -fresh ground blend of beef, pork, and veal with parmesan and herbs

Turkey & Chicken -blend of fresh ground turkey & rotisserie chicken, fennel seed, herb parmesan

Grass Fed Lamb -fresh ground lamb with mint, parmesan cheese and red pepper

Vegetable -blend of mushrooms, lentils, and roasted vegetables ^{GF}

Choice of Sauce:

San Marzano Tomato Marinara -classic sauce with basil

Sunday Gravy -pork bones cooked all day in our classic tomato sauce (+ .50¢)

Wild Mushroom Gravy -wild mushrooms, parmesan cheese and cream (+ .50¢)

Pistachio Pesto -toasted pistachios blended with basil, virgin olive oil and parmesan cheese

Italian Cheese Selection

3 Imported cheeses with toast / black mission fig balsamic vinegar jam / Marcona almonds \$12

Salami & Prosciutto Plate

2 Daily selections of salami and prosciutto / pickled veggies \$14

Antipasto Plate ^{GF}

Wood roasted seasonal vegetables / little bites of cheese / sopressata / tomato aioli \$13

Daily Fresh Baked Bread Plate

With Tuscan extra virgin olive oil / parmesan cheese / aged balsamic vinegar / cracked peppercorn \$5

Beans & Greens ^{GF}

Cannellini beans cooked with braised escarole / prosciutto / parmesan \$6

Crispy Fried Artichokes ^{GF}

Imported Italian artichokes / with lemon roasted garlic dipping sauce / shaved parmesan cheese / crispy capers \$10.5

Sautéed Jumbo Gulf Shrimp

With lemon / butter / white wine / parsley / bread crumbs \$13.5

Fire Roasted Hot Peppers ^{GF}

Wood Roasted banana peppers / parmesan cheese / evoo / sea salt \$7.5 • with Marinara \$9

SALADS

Arugula Salad

Parmesan/evoo/emon \$5.5 Half or \$8.5 Full

Panzanella Salad

Croutons / baby tomatoes / Mackenzie creamery goat cheese / cucumbers / herb white balsamic vinaigrette \$5.5 Half or \$8.5 Full

Caprese Salad ^{GF}

Ripe tomatoes / buffalo mozzarella cheese / basil infused olive oil / 12 year old balsamic vinegar / sea salt / cracked black pepper \$6.5 Half or \$12 Full

Kale Salad ^{GF}

shaved cauliflower / local goat cheese / strawberries / toasted sunflower seeds / champagne vinaigrette \$6 Half or \$11 Full

The Chopped Italian Salad ^{GF}

Mixture of lettuces / grated provolone cheese / salami / grape tomatoes / pickled peppers / prosciutto crisp / imported olives / red wine vinaigrette \$6 Half or \$11 Full

3 Palms Salad ^{GF}

Lettuces / gorgonzola cheese / dried cranberries / toasted pine nuts / champagne vinaigrette \$6 Half or \$11 Full

Caesar Salad

Romaine lettuce / cherry tomatoes / parmesan cheese / white anchovies / caesar dressing \$6 Half or \$11 Full

Add On To Any Salad: Rotisserie Chicken \$5.5 • Sautéed Jumbo Shrimp \$9

PIZZAS

Our Italian built wood burning oven is the heart and soul of 3 Palms. It generates scorching heat that make's our pizzas taste incredible. The way the oven stores heat, the way the flavor is intensified by the wood, and the speed at which it cooks are all keys to producing a great Neapolitan style pizza.

There are strict rules to ensure the authenticity of a Neapolitan pizza. The dough must be shaped and rolled by hand for each pizza. Only the finest flour, extra virgin olive oil, fresh mozzarella cheese and San Marzano tomatoes can be used. And the pizzas must be cooked in a wood burning, bell shaped brick oven. These factors make each pizza unique in size and character.

Marinara

San Marzano tomato / slivered garlic / oregano / basil / evoo \$11
*traditional with no cheese

Margherita

San Marzano tomato / mozzarella cheese / parmesan cheese / basil / evoo \$13

Margherita D.O.P.

San Marzano tomato / buffalo mozzarella cheese / parmesan / basil / evoo \$16

Diavola

San Marzano tomato / fresh mozzarella cheese / parmesan cheese / spicy salami / chili oil / basil / evoo \$14

Puttanesca

San Marzano tomato / gaeta olives / anchovies / chili flakes / garlic / fresh mozzarella cheese / parmesan cheese / basil / evoo \$14

Bianco and Verde

Roasted garlic sauce / house made ricotta cheese / parmesan / arugula / evoo \$13

Rapini

San Marzano tomato / slivered garlic / house made pork sausage / broccoli rabe / fresh mozzarella cheese / basil / evoo \$14.5

Polpettina

Sliced meatballs / San Marzano tomato / fresh mozzarella cheese / parmesan cheese / basil / evoo \$15

Funghi

Wild mushrooms / cipolini onions / house smoked mozzarella cheese / parmesan cheese / thyme / evoo \$14.5

Frutti Di Mare

Shrimp / braised calamari / mussels / San Marzano tomatoes / slivered garlic / fresh mozzarella & parmesan cheese / basil / evoo \$16.5

Formaggio Di Capra

Local goat cheese / prosciutto di parma / basil / evoo / slivered garlic / fresh cherry tomatoes (added at the end) \$14.5

American Style Pizza / The Bambino

San Marzano tomatoes, shredded mozzarella cheese instead of fresh mozzarella. Add toppings as desired. \$12

Add-Ons \$2.5 Each

Oil Cured Anchovies • Fresh Tomatoes • Olives • Pepperoni • Roasted Eggplant • Wilted Spinach • House Pickled Banana Peppers

Add-Ons \$3.5 Each

Fire Roasted Cremini Mushrooms • Sopressata • Italian Sausage • Arugula

Add-Ons \$4 Each

Prosciutto Di Parma • Rotisserie Chicken • ^{GF} Make any Pizza Gluten Free • Substitute Buffalo Mozzarella Cheese to any Pizza

^{GF} Denotes Gluten Free Items *Not Prepared in a Gluten Free Environment