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Palmina By Puglia

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Menu Prices — October 24, 2026

Palmina By Puglia menu with prices in United States, updated August 2022:
46 items across 7 categories, prices from $6.00 to $45.00.

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Palmina By Puglia Menu with Prices (United States)

Palmina By Puglia menu with prices in United States, updated August 2022: 46 items across 7 categories, prices from $6.00 to $45.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/palmina-by-puglia

Menu categories: Most Ordered · Pizza · Pasta and Entrées · Antipasti, Salads and Soup · Soft Drinks · Specials · Desserts

Most Ordered

ITEM	PRICE
17. Rigatoni Bolognese Our homemade bolognese sauce with grass fed ground beef and ground pork in tomato sauce with Italian herbs and spices, o...	**$29.00**
Margherita Un hommage à l'authenticité avec des tomates San Marzano fraîches, de la mozzarella onctueuse, et des feuilles de basili...	**$25.00**
Spicy Salami Une pizza margherita garnie de tranches fines de salami piquant.	**$30.00**
5. Insalata Mista Vegetarian, gluten free. Spring mix and arugula, topped with tomatoes, olives, balsamic glaze and extra virgin olive oil...	**$12.00**
6. Arugula Caprese and Burrata Vegetarian, gluten free. Organic arugula topped with premium creamy burrata, tomatoes, olives, balsamic glaze and extra...	**$22.00**
28. Chicken Piccata Two thin sliced chicken breast lightly floured (with GMO free flour), cooked in white wine and extra virgin olive oil wi...	**$33.00**
16. Midnight Pasta (Aglio, Olio E Peperoncino) Vegetarian. Spaghetti tossed in extra virgin olive oil with roasted garlic, parsley and chili pepper.	**$24.00**
Tiramisù Espresso-soaked ladyfingers, layered with mascarpone cheese and dusted with cocoa. Traditional preparation.	**$14.00**
Lemon Italian Cream Cake Delicate lemon-infused Italian cream cake, topped with a lemon slice and drizzled with caramel sauce.	**$12.00**
Spring Pizza Margherita-based, topped with fresh mushrooms and artichokes.	**$30.00**
Palmina Pizza Pesto base, mozzarella cheese, bresaola, cherry tomatoes, and creamy burrata cheese.	**$38.00**
Pizza Prosciutto and Burrata Tomates San Marzano fraîches, feuilles de basilic et mozzarella fraîche se rencontrent sur cette pizza. Garnie de Prosci...	**$35.00**

Pizza

ITEM	PRICE
Margherita (Pizza) Faite végétarienne, cette pizza classique combine les tomates San Marzano fraîches, des feuilles de basilic parfumées et...	**$25.00**
Spicy Salami (Pizza) Margherita-based, topped with thin-sliced spicy salami.	**$30.00**
Palmina Pizza (Pizza) Pesto base, mozzarella cheese, bresaola, cherry tomatoes, and creamy burrata cheese.	**$35.00**
Spring Pizza (Pizza) Margherita-based, topped with fresh mushrooms and artichokes.	**$30.00**
Pizza Prosciutto and Burrata (Pizza) The traditional, fresh san marzano tomatoes, basil leafs and fresh mozzarella cheese. Prosciutto di Parma 24 months and...	**$35.00**
Pizza Volcano Pesto base, mozzarella cheese, Robiola soft Italian cheese, Soppressata Italian spicy salami, and mushrooms. Double pizz...	**$45.00**

ITEM	PRICE
Pizza Gladiator Fresh mozzarella cheese, mushroom, guanciale , pecorino cream, and cherry tomatoes.	**$38.00**
Pizza Pappone EVOO, fresh tomatoes, fresh mozzarella, prosciutto cotto, pecorino	**$38.00**

Pasta and Entrées

ITEM	PRICE
17. Rigatoni Bolognese (Pasta and Entrées) Our homemade bolognese sauce with grass fed ground beef and ground pork in tomato sauce with Italian herbs and spices, o...	**$29.00**
28. Chicken Piccata (Pasta and Entrées) Tranches de poulet finement coupées et légèrement enfarinées, mijotées dans du vin blanc et de l'huile d'olive extra vie...	**$33.00**
16. Midnight Pasta (Aglio, Olio E Peperoncino) (Pasta and Entrées) Spaghetti agrémenté d'huile d'olive extra vierge, accompagné d'ail rôti, de persil frais et de piment pour une touche ép...	**$24.00**
14. Spaghetti Pomodoro Vegetarian. Spaghetti pasta with our rich tomato sauce (very thin diced celery, onions, carrots, herbs and spices).	**$20.00**
House Ravioli Homemade Ravioli , call for fresh ravioli of the day	**$35.00**
Spaghetti Zito Our Signature seafood Pasta, a reduction of white wine, lemon zest, diced tomatoes , parsley and wild Shrimp.	**$35.00**
15. San Giovanni Vegetarian. Our homemade tomato sauce tossed with imported olives and cappers over spaghetti.	**$26.00**
Pasta al Pesto Linguine pasta enveloped in a homemade basil pesto sauce, enriched with Parmesan cheese, pine nuts, and a drizzle of ext...	**$33.00**
Soup of the Day Chef's choice soup, made fresh daily with the finest ingredients.	**$15.00**

Antipasti, Salads and Soup

ITEM	PRICE
4. Tagliere Di Salumi Un assortiment sans gluten de charcuteries comprenant le cacciatorino doux, le salami épicé de Calabre et le prosciutto...	**$35.00**
5. Insalata Mista (Antipasti, Salads and Soup) Vegetarian, gluten free. Spring mix and arugula, topped with tomatoes, olives, balsamic glaze and extra virgin olive oil...	**$12.00**
9. Spring Plate Vegetarian, gluten free. Artichokes, sun dried tomatoes, grilled eggplant and bell peppers with potatoes, onion, tomatoe...	**$35.00**
6. Arugula Caprese and Burrata (Antipasti, Salads and Soup) Vegetarian, gluten free. Organic arugula topped with premium creamy burrata, tomatoes, olives, balsamic glaze and extra...	**$22.00**
2. Prosciutto E Burrata Gluten free. Extremely thin sliced aged prosciutto crudo di Parma with a delicious creamy burrata cheese drizzled with e...	**$22.00**

Soft Drinks

ITEM	PRICE
Lemonade Refreshing citrus beverage.	**$8.00**
Iced Tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	**$8.00**

ITEM	PRICE
Coke The cold, refreshing, sparkling classic that America loves.	**$6.00**
Lauretana Sparkling Water 1 liter.	**$9.99**
Sprite The cold, refreshing flavors of lemon and lime, perfectly blended.	**$6.00**
Diet Coke A crisp, refreshing taste you know and love with zero calories.	**$6.00**

Specials

ITEM	PRICE
Black Truffle Gnocchi Fresh potatoes gnocchi infused with black truffle, tossed in extra virgin olive oil with roasted garlic Italian parsley...	**$36.00**
Fish Special Filet Faux-filet de poisson d'une fraîcheur exceptionnelle, veuillez appeler pour connaître la disponibilité.	**$36.00**

Desserts

ITEM	PRICE
Tiramisù (Desserts) Espresso-soaked ladyfingers, layered with mascarpone cheese and dusted with cocoa. Traditional preparation.	**$14.00**
Chocolate Mosaic Cake Un dessert captivant avec des morceaux de gâteau au chocolat incrustés dans un onctueux ganache, formant un motif en mos...	**$12.00**
Lemon Italian Cream Cake (Desserts) Delicate lemon-infused Italian cream cake, topped with a lemon slice and drizzled with caramel sauce.	**$12.00**
Cannolo Crispy, tube-shaped pastry filled with a sweet ricotta mixture, often enhanced with chocolate chips or pieces of candied...	**$12.00**