



The Authentic Southern Italian Food Experience

MENU

Scoglio
2024

APPETIZERS & PIZZA

ARRET | POLPETTE
Beef Meatballs with Tomato Sauce

CI'IE | FAVE E CICORIE **v**
Puree of Fava Beans with sautéed Dandelions Greens and Crostino

PUGLIA | PIZZA **VEG**
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano DOP 24mo

FESTA DEI BARESI | SALAD **VEG • GF**
Mixed Greens, Fennel, Apple, Seed, Lemon Juice

PASTA & MAIN COURSE

ROSA | SAN GIUANNID **VEG**
Fresh Capunti with-wood fired Tomato, Pecorino, Bread crumbs, Oregano, Caper

NONNO VITO | CAVATELLI AI FRUTTI DI MARE
Cavatelli with Seafood

DESSERT

LACAPAGIRA | TIRAMISÙ **VEG**
Italian Chantilly Cream, Lady Fingers, Coffee, Cacao

\$60 p.p. (20% banquet fee, drinks & taxes not included)

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V = Vegan • VEG = Vegetarian • GF = Gluten Free • DF = Dairy Free

Made at LA Puglia with 100% **ORGANIC** Flour, Milk, Eggs, Fruit, Produce & Extra Virgin Olive Oil