



The Authentic Southern Italian Food Experience

MENU Trabucco

APPETIZER

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG • GF**
Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP

ENZA | BRUSCHETTA **VEG**
Burrata, roasted Cherry Tomato

M'RACCOMANN | BOMBETTE DI CISTERNINO
Beef Rolls w/Italian Ham, Smoked Mozzarella, Pecorino Cheese, Garlic, Parsley, Roasted Potatoes, Black Pepper

UAGLIÒ | CAPPESANTE AL BALSAMICO DI MODENA **GF**
Wood-fired sea scallops marinated in Balsamic, Garlic and EVOO

D'ASSI MATT | TARTARE DI TONNO **GF**
Yellow fin Tuna Tartare with Olives, Capers, Lemon and Passion Fruit

MAIN COURSE

FESTA DEI BARESI | SALAD **VEG**
Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

NONNO VITO | PACCHERI AI FRUTTI DI MARE
Paccheri with Seafood

ALESSIA | CAPUNTI AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA **VEG**
Capunti with Artichokes, Olives and Gorgonzola Cheese sauce

MARTA | LASAGNA
Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

PINO | TAGLIATA DI MANZO
Ribeye Steak served with Cherry Tomatoes, Arugula and Balsamic Vinegar

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE
Baked Branzino fillet with minced Zucchini, Bread crumbs, EVOO

LEONE | SCAMPI ARRAGANATI
Langoustines with Garlic, Parsley, Bread Crumbs, Black Pepper, Mixed Greens, Cucumber and Pomegranate

DESSERT

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

PINOCCHIO | PANETTONE **VEG**
Italian Handmade Artisanal Panettone served with Chantilly and Chocolate Cream

IL MIRACOLO | GELATO **VEG • GF**

\$105 p.p. (20% banquet fee, drinks and taxes not included)

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

Made at LA Puglia with 100% Organic Flour, Milk, Fruit, Produce & Apulian Extra Virgin Olive Oil