



MENU

Happy Valentine's Day!



February 14, 2024

FIRST COURSE

LE CORNE CA TINE | GAMBERI CROCCANTI ALLE MANDORLE **DF**
Almond-Crusted Shrimps

CI'IE | FAVE E CICORIE **V**

Puree of Fava Beans with Sautéed Dandelion Greens

NON CRED | IMPEPATA DI COZZE E VONGOLE **GF • DF**
Steamed Mussels and Clams with Garlic, Cherry Tomatoes

VOLARE (NEL BLU DIPINTO DI BLU) | BRUSCHETTA **V**
Prosciutto Crudo San Daniele, Cherry Tomato, Stracciatella, Black Pepper

LE PANARE | SALAD **V • GF**
Quinoa, Cherry Tomato, Chickpea, Black Olive, Red Onion, Green Bean

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

PIA | SPAGHETTI ALLA CHITARRA CON GAMBERI BLU
Guitar Spaghetti with Blue Shrimps and Cherry Tomato

SANDRA | TROFIETTE AL RADICCHIO **VEG**
Trofiette with Radicchio, Parmigiano, Walnuts and Smoked Scamorza

MARTA | LASAGNA
Fresh Lasagna with Ground Beef, Tomato sauce and Mozzarella

SECOND COURSE

UCCIO | FILETTO AL PRIMITIVO
Beef Tenderloin, Primitivo reduction, Purple Cauliflower, Black Pepper

FRANCO | SALMONE IN CROSTA DI PISTACCHIO **GF • DF**
Pistachio crusted Salmon fillet with sautéed Cauliflower

LEONE | SCAMPI ARRAGANATI **DF**
Langoustines, Garlic, Parsley, Bread Crumbs, Black Pepper and Salad

ZUMBARIDD | FORMAGGI & LATTICINI **VEG • GF**
Cheese plate with Pecorino, Truffle Pecorino, Black Pepper
Cheese, Burrata, Mozzarella, Ricotta, Walnut, Jam

DESSERT

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

GALANTUOMINI | PANNA COTTA **GF**
Sweetened Cream flavored with Strawberry sauce

IL MIRACOLO | GELATO **VEG • GF**
Housemade Gelato & Sorbet

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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

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*\$115 p.p. includes one item for each Course
(20% service fee, drinks & taxes not included)*