



## MENU

### Melograno

#### APPETIZER

- IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG**  
Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP
- ENZA | BRUSCHETTA **VEG**  
Burrata, roasted Cherry Tomato
- ZUMBARIDD | CHEESE PLATE **VEG**  
Fresh Truffle Cheese, Festuca, Ubriaco, Pecorino, Spicy Pepper Fresh Cheese, Walnuts
- D'ASSI MATT | TARTARE DI TONNO  
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
- CARNEVALE DI PUTIGNANO | SALAD **VEG**  
Mozzarella, Campari Tomato, Basil
- PATTY | FUSILLI CON SALSICCIA, CICORIELLE E PECORINO  
Fusilli with Beef Sausage, Dandelion Greens and Pecorino Cheese
- MANU | CAVATELLI AL PESTO **VEG**  
CAVATELLI, PESTO, WALNUTS, PARMIGIANO REGGIANO DOP
- MARTA | LASAGNA CLASSICA  
Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella
- NICOLA | BRANZINO IN CROSTA DI ZUCCHINE  
Baked Branzino fillet with minced Zucchini, Bread crumb topping, EVOO

#### DESSERT (not included)

- LACAPAGIRA | TIRAMISÙ **VEG**  
Italian Chantilly Cream, Lady fingers, Coffee, Cacao
- DA CHE PARTE STAI | CANNOLO **VEG**  
Sicilian Cannolo with Ricotta, Chocolate Chips and Orange zest
- IL MIRACOLO | GELATO **VEG + GF**

\$75 p.p. (20% banquet fee, drinks and taxes not included)

V = Vegan • VEG = Vegetarian