



The Authentic Southern Italian Food Experience

MENU

Scoglio

2023

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

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG**

Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP 24mo

GABRI | RAPE STUFATE **V • GF**

Sautéed Broccoli Rabe

FESTA DEI BARESI | SALAD **VEG**

Mixed Greens, Fennel, Apple, Seeds, Lemon Juice

PASTA & MAIN COURSE

ROSA | SAN GIUANNID **VEG**

Fresh Capunti with-wood fired Tomatoes, Pecorino, Bread crumbs, Oregano and Capers

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

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