



MENU












Happy Valentine's Day!



February 14, 2025

FIRST COURSE

Suggested Wine Pairing

LE CORNE CA TINE GAMBERI CROCCANTI ALLE MANDORLE DF Almond-Crusted Shrimps	 MARESCO SPARKLING WHITE 18 66 Spumante Brut Bombino Bianco · Polvanera · 2021
ANGOR TORTA SALATA Mediterranean Quiche with Italian Ham and Mozzarella	 CRÈ WHITE 20 72 Minutolo Bianco IGP Salento · Vetrere 2023
LE PANARE SALAD V · GF Quinoa, Cherry Tomato, Chickpea, Black Olive, Red Onion, Green Bean	 CALAFURIA ROSÉ 18 66 Rosato IGT Salento · Tormaresca · 2023
D'ASSI MATT TARTARE DI TONNO GF · DF Ahi Tuna Tartare, Green Onion, Olive, Caper, Passion Fruit	 ECLISSE RONCAIA WHITE 23 85 Sauvignon, Picot IGT · Roncaia · Friuli Venezia Giulia · 2022
ARANCINI RICE BALLS Rice balls with Ragù, Pea, Mozzarella	 EDDA WHITE 19 69 Chardonnay IGT Salento · San Marzano · 2022
FESTA DEI BARESI SALAD VEG · GF Mixed Greens, Fennel, Pecorino, Apple, Seed, Lemon	 DONNADELE ROSÉ 17 62 Negroamaro Rosato IGT Puglia · Alberto Longo · 2023
ARRET POLPETTE AL POMODORO Meatballs with Tomato Sauce	 ETTAMIANO RED 18 66 Primitivo IGT Puglia · Cantine Due Palme · 2022
NON CRED IMPEPATA DI COZZE E VONGOLE GF · DF Steamed Mussels and Clams with Garlic, Cherry Tomato	 GAVI WHITE 22 72 Cortese · Villa Sparina · Piedmont · 2023
PIA SPAGHETTI ALLA CHITARRA CON GAMBERI BLU Guitar Spaghetti with Blue Shrimps and Cherry Tomato	 PINOT GRIGIO WHITE 23 85 Pinot Grigio · Jermann · Friuli Venezia Giulia · 2023
ROSA SAN GIUANNID VEG Capunti with-wood-fired Tomato, Pecorino, Bread crumbs, Oregano and Caper	 MASSERIA MAIME RED 23 85 Negroamaro IGT Puglia · Tormaresca · 2018
EMILIO CAPUNTI AL RAGÙ DF upon request Capunti with Beef Ragù	 F RED 25 93 Negroamaro IGP Salento · San Marzano · 2021
MANUELA GNOCCHI AL PESTO Gnocchi with Walnut and basil pesto	 TANCA FARRÀ RED 24 89 Cannonau Cabernet SAUVIGNON DOC · Sella & Mosca · Sardinia · 2018

SECOND COURSE

UCCIO FILETTO AL PRIMITIVO Beef Tenderloin, Primitivo reduction, Purple Cauliflower	 ANNIVERSARIO 62 RISERVA RED 30 115 Primitivo Di Manduria DOP · San Marzano · 2018
FRANCO SALMONE IN CROSTA DI PISTACCHIO GF · DF Pistachio crusted Salmon fillet with Salad	 BAROLO RED 30 99 Nebbiolo · Mauro Veglio · Piedmont · 2020
LEONE SCAMPI ARRAGANATI DF Langoustines, Garlic, Parsley, Bread Crumbs, Black Pepper, Salad	 NATURE SPARKLING 23 85 Spumante Brut Minutolo IGT Salento · Alberto Longo · 2014
GIANNI ZUPPA DI PESCE Seafood Soup with Langoustine, Shrimp, Sea Scallop, Clam, Mussel, Squid, Octopus	 VINTAGE TUNINA WHITE 40 145 Sauvignon, Chardonnay, Ribolla Gialla · Malvasia · Jermann Friuli Venezia Giulia · 2022
TITTI FRITTURA MISTA DI PESCE Fried Shrimp, Squid, Octopus, Smelt Fish	 A SPARKLING ROSÉ 18 66 Spumante Brut Rosé Aglianico · Polvanera · 2021
ZUMBARIDD FORMAGGI & LATTICINI VEG · GF Cheese plate with Pecorino, Truffle Pecorino, Black Pepper Cheese, Burrata, Mozzarella, Ricotta, Walnut, Jam	 ORANZ ORANGE 18 68 Bianco · Venezia Giulia IGT · Friuli Venezia Giulia · 2022

DESSERT

Suggested Drink Pairing

LACAPAGIRA TIRAMISÙ VEG Italian Chantilly Cream, Lady fingers, Coffee, Cacao	 WINSPEARE ESPRESSO MARTINI 18 Vodka, Espresso, Coffee liquor, Sugar
GALANTUOMINI PANNA COTTA GF Sweetened Cream flavored with Strawberry sauce	 ROTA OLD FASHIONED 18 Bourbon, Sugar, Bitter, Orange
SPORCAMUSS VEG · GF Italian Custard Cream, Pastry, Strawberry, Chocolate	 VIN SANTO 20 75 Chianti DOC Toscana · Castelnuovo Berardenga · Borgo Scopeto · 2014
IL MIRACOLO GELATO VEG · GF Housemade Gelato & Sorbet DF	

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

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

\$125 p.p. includes one item for each Course (20% service fee, drinks & taxes not included)