LA Puglia
SANTA MONICA

ITALIAN RESTAURANT OF THE YEAR
GAMBERO ROSSO

MENU

Happy Holidays!

December 24 & 25, 2024

APPETIZERS

A'CCI APPARTÌINE | ZUPPA DI CIPOLLE VEG
Onion Soup with Scamorza, Parmigiano and homemade Bread

BELL'FATT | BURRATA CAPRESE VEG • GF
Burrata, Campari Tomato, gold Beet, Basil and Walnut

LA SCAMICIATA | SALAD VEG • GF
Mixed Greens, Seeds, Pomegranate, Cranberries, Cucumber

MANG E STAT CIT | CARPACCIO DI WAGYU CON PERE E PARMIGIANO GF
Wagyu Carpaccio with Red Pear, Walnuts and Parmigiano Reggiano DOP

VIENI A BALLARE IN PUGLIA | BRUSCHETTA
Smoked Salmon, Spicy Pepper Cheese

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

TITTI | FRITTURA MISTA DI PESCE DF
Deep fried Shrimp, Squid, Octopus

PASTA

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

ALESSIA | ORECCHIETTE AI CARCIOFI, OLIVE E GORGONZOLA VEG
Orecchiette with Artichoke, Olive and Gorgonzola Cheese

PIA | CAPUNTI AI GAMBERI BLU DF
Fresh Capunti with Blue Shrimp and wood-fired Tomato

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

TINA | BRODO PIENO
Soup with Fregola Pasta, Egg, small Meatballs, Mortadella, Scamorza, Parmigiano, Broth

MAIN

GIGI | COSTOLETTE DI AGNELLO ALL'ARANCIA GF • DF
Lamb Chops marinated in Orange sauce and served with Mixed Green Salad, Cherry Tomato, Onion, Olive

PINO | TAGLIATA DI MANZO GF
Ribeye Steak served with Cherry Tomato, Arugula and balsamic Vinegar

FRANCO | SALMONE IN CROSTA DI PISTACCHIO GF • DF
Pistachio crusted Salmon fillet with salad

LEONE | SCAMPI ARRAGANATI DF
Langoustines with Garlic, Parsley, Olives, Red Chili Pepper and salad

ZUMBARIDD | FORMAGGI & LATTICINI VEG • GF
Italian Cheese Selection

DESSERT

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

PINOCCHIO | PANETTONE CON CREMA CHANTILLY E FRUTTI DI BOSCO VEG
Italian Handmade Artisanal Panettone with Chantilly Cream

GALANTUOMINI | PANNA COTTA VEG • GF
Sweetened Cream flavored with Strawberry sauce

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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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$85 p.p. (Your selection of Appetizer, Pasta and Dessert)
$110 p.p. (Your selection of Appetizer, Main and Dessert)
Drinks, Taxes & Service are not included

424.2295902
www,lapuglia.us

@lapugliafoodexperience

1621 Wilshire Blvd
Santa Monica, CA