



MENU

Lamia

2023

APPETIZER

UAGLIÒ | CAPESANTE AL FORNO **GF • DF**

Wood-fired Sea Scallops marinated in Balsamic Vinegar of Modena PGI, Parsley, Garlic

PUGLIA | PIZZA **VEG**

Crushed Tomato, Mozzarella, Basil, Parmigiano Reggiano DOP 24mo

FESTA DEI BARESI | SALAD **VEG • GF**

Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

SGUINCIO | TAGLIERE DI SALUMI **GF • DF**

Meat Plate with Prosciutto Crudo San Daniele, Italian Ham, Mortadella, Salame

FOCARA **VEG • GF**

Red & Gold Beets, Burrata, Mint, Lemon Juice

PASTA & MAIN COURSE

MARTA | LASAGNA

Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

ROSA | SAN GIUANNID **VEG**

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

NONNO VITO | CAVATELLI AI FRUTTI DI MARE **DF**

Cavatelli with Seafood

NINNI | BRACIOLE AL RAGÙ **GF**

Beef Rolls with Pecorino Cheese and Tomato Sauce

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE **DF**

Baked Branzino fillet with minced Zucchini, Bread crumb topping

LEONE | SCAMPI ARRAGANATI **DF**

Langoustines with Garlic, Parsley, Bread Crumbs, Black Pepper, Mixed Greens, Cucumber and Pomegranate

DESSERT

LACAPAGIRA | TIRAMISÙ

Italian Chantilly Cream, Lady fingers, Coffee, Cacao

L'ANIMA GEMELLA | MILLEFOGLIE

Layers of delicate pastry with Italian Chantilly Cream and Blackberries

\$95 p.p. (20% banquet fee, drinks & taxes not included)

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

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

The Authentic Southern Italian Food Experience