



The Authentic Southern Italian Food Experience

MENU

(Single plated)

APPETIZER

(Selection of one)

LEONE | SCAMPI ARRAGANATI

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

D'ASSI MATT | TARTARE DI TONNO

Yellow fin Tuna Tartare with Olives, Capers, Lemon and Passion Fruit

INSIST | CARPACCIO DI MANZO

Beef tenderloin, dijon mustard, wild arugula, Parmigiano Reggiano DOP, EVOO

SALAD

FESTA DEI BARESÌ | SALAD **VEG**

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

PASTA

(Selection of one)

ALESSIA | ORECCHIETTE AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA **VEG**

Orecchiette with Artichokes, Olives and Gorgonzola Cheese sauce

ELENA | SPAGHETTI ALLA CHITARRA AI GAMBERI BLU

Guitar Spaghetti with Blue Shrimps

PATTY | CAPUNTI CON SALSICCIA, CICORIE E PECORINO

Capunti with Beef Sausage, Dandelion Greens and Pecorino Cheese

MAIN

(Selection of one)

FRANCO | SALMONE IN CROSTA DI PISTACCHIO **GF**

Pistachio crusted Salmon fillet with Cauliflower

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE

Baked Branzino fillet with minced Zucchini and Bread crumb topping

DESSERT

(Selection of one)

L'ANIMA GEMELLA | TORTA ALLE MANDORLE E GELATO

Almond Cake Served with Homemade Gelato **VEG + GF**

GALANTUOMINI | PANNACOTTA

Cooked Cream with Chocolate or Strawberry Sauce

\$155 p.p. (20% banquet fee, drinks & taxes not included)

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

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