



The Authentic Southern Italian Food Experience

MENU
Trabucco
2023

APPETIZER

- IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE VEG • GF
Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP
ENZA | BRUSCHETTA VEG
Burrata, roasted Cherry Tomato
M'RACCOMANN | BOMBETTE DI CISTERNINO
Beef Rolls w/Italian Ham, Smoked Mozzarella, Pecorino Cheese, Garlic, Parsley, Roasted Potatoes, Black Pepper
UAGLIÒ | CAPPELANTE AL BALSAMICO DI MODENA GF • DF
Wood-fired sea scallops marinated in Balsamic, Garlic and EVOO
D'ASSI MATT | TARTARE DI TONNO GF • DF
Yellow fin Tuna Tartare with Olives, Capers, Lemon and Passion Fruit

MAIN COURSE

- FESTA DEI BARESI | SALAD VEG
Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice
NONNO VITO | PACCHERI AI FRUTTI DI MARE DF
Paccheri with Seafood
ALESSIA | CAPUNTI AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA VEG
Capunti with Artichokes, Olives and Gorgonzola Cheese sauce
MARTA | LASAGNA
Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella
PINO | TAGLIATA DI MANZO DF
Ribeye Steak served with Cherry Tomatoes, Arugula and Balsamic Vinegar
NICOLA | BRANZINO IN CROSTA DI ZUCCHINE
Baked Branzino fillet with minced Zucchini, Bread crumbs, EVOO
LEONE | SCAMPI ARRAGANATI DF
Langoustines with Garlic, Parsley, Bread Crumbs, Black Pepper, Mixed Greens, Cucumber and Pomegranate

DESSERT

- L'ANIMA GEMELLA | MILLEFOGLIE VEG
Layers of delicate pastry with Italian Chantilly Cream and Blackberries
IL MIRACOLO | GELATO VEG • GF
Housemade Gelato & Sorbet

\$105 p.p. (20% banquet fee, drinks and 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