



The Authentic Southern Italian Food Experience

MENU

Trullo

2023

APPETIZER

PUGLIA | PIZZA **VEG**

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

ENZA | BRUSCHETTA **VEG**

Burrata, roasted Cherry Tomato

TARANTA | SALAD

Panzanella Bread salad with Tuna in Olive Oil, Cherry Tomatoes, Green Beans, Red Onion

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG • GF**

Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP 24mo

ARRET | POLPETTE

Meatballs with Tomato Sauce

PASTA & MAIN COURSE

ROSA | SAN GIUANNID **VEG**

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

MARTA | LASAGNA

Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

TERESA | CAVATELLI CON COZZE E VONGOLE

Cavatelli with Mussels, Clams and Cherry Tomato

NINNI | BRACIOLE AL RAGU **GF**

Beef Rolls with Pecorino Cheese and Tomato Sauce

LA SCAMICIATA | SALAD **VEG • GF**

Mixed Greens, Seeds, Pomegranate, Cranberries, Cucumber, Apple Juice, EVOO

DESSERT

SALOMÈ | ZUCCOTTO

Frozen combination of Dark Chocolate and Hazelnut Gelato and Sponge Cake

\$70 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