



## Menu Scoglio

### Appetizers & Pizza

ARRET | POLPETTE  
Beef Meatballs with Tomato Sauce

CI'IE | FAVE E CICORIE **V**  
Puree of Fava Beans with sautéed Dandelions Greens and Crostino

PUGLIA | PIZZA **VEG**  
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano DOP

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG**  
Eggplant Parmigiana with Mozzarella, crushed Tomato, Grana Padano DOP

GABRI | RAPE STUFATE  
Sautéed Broccoli Rabe

FESTA DEI BARESÌ | SALAD **VEG**  
Mixed Greens, Fennel, Apple, Seeds, Lemon Juice

### Pasta

ROSA | SAN GIUANNID **VEG**  
Fresh Capunti with-wood fired Tomatoes, Pecorino, Bread crumbs, Oregano and Capers

NONNO VITO | CAVATELLI AI FRUTTI DI MARE  
Cavatelli with Seafood

### Dessert

GALANTUOMINI | PANNACOTTA  
Cooked Cream with Chocolate Sauce

\$60 p.p. (20% banquet fee, drinks and taxes not included)

**V = Vegan • VEG = Vegetarian**

*The Authentic Southern Italian Food Experience*