



The Authentic Southern Italian Food Experience

MENU
Melograno
2023

APPETIZER

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE VEG • GF
Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP

D'ASSI MATT | TARTARE DI TONNO GF
Ahi Tuna Tartare with Olives, Capers, Lemon and Passion Fruit

ENZA | BRUSCHETTA VEG
Burrata, roasted Cherry Tomato

VOLARE | BRUSCHETTA
Prosciutto San Daniele, Stracciatella

ZUMBARIDD | CHEESE PLATE VEG • GF
Fresh Truffle Cheese, Festuca, Ubriaco, Pecorino, Spicy Pepper Fresh Cheese, Walnuts

PASTA & MAIN COURSE

MANU | TROFIETTE AL PESTO VEG
Cavatelli, Pesto, Walnuts, Parmigiano Reggiano DOP

MARTA | LASAGNA CLASSICA
Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

PATTY | FUSILLI CON SALSICCIA, PECORINO E CICORIELLE
Fusilli with Beef Sausage, Dandelion and Pecorino Cheese

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE
Baked Branzino fillet with minced Zucchini, Bread crumb topping, EVOO

FESTA DEI BARESI | SALAD VEG
Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

DESSERT

LACAPAGIRA | TIRAMISÙ
Italian Chantilly Cream, Lady fingers, Coffee, Cacao

IL MIRACOLO | GELATO VEG • GF
Housemade Gelato & Sorbet

\$80 p.p. (20% banquet fee, drinks & taxes not included)

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

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