



The Authentic Southern Italian Food Experience

MENU

Special Thanksgiving Menu

November 23, 2023

APPETIZERS

CI'IE | FAVE E CICORIE **V**

Puree of Fava Beans with sautéed Dandelions Greens and Crostino

FESTA DEI BARESÌ | SALAD **VEG**

Mixed Greens, Fennel, Apple, Seeds, Lemon Juice

OLGA | VERDURE AL FORNO **V DF**

Roasted Vegetables

ALE | PATATE AL FORNO **VEG**

Roasted Potatoes or Smashed Potatoes

PASTA & MAIN COURSE

ROSA | SAN GIUANNID **VEG**

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

SANDRA | TROFIETTE AL RADICCHIO **VEG**

Rofiette with Radicchio, Parmigiano, Walnuts and Smokes Scamorza

OTTAVIO | TACCHINO **DF GF**

Organic Turkey stuffed with plums, dates, cranberries served with Gravy

PIETRO | POLPETTONE AL FORNO

Beef Meatloaf with roasted Potatoes

VELLUTATA DI ZUCCA **V GF**

Pumpkin Soup

DESSERT

LA RIFFA **VEG**

Pumpkin Pie

LACAPAGIRA | TIRAMISÙ **VEG**

Italian Chantilly Cream, Lady fingers, Coffee, Cacao

\$90 p.p. (20% banquet fee, drinks & taxes not included)

Family style served - Minimum 3 ppl.

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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