



MENU Melograno

APPETIZER

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

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

ENZA | BRUSCHETTA **VEG**
Burrata, roasted Cherry Tomato

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

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

D'ASSI MATT | Tartare di Tonno
Ahi Tuna Tartare with Olives, Capers, Lemon and Passion Fruit

PASTA

MANU | CAVATELLI 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

FESTA DEI BARESÌ (salad) **VEG**
Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

CARNEVALE DI PUTIGNANO (salad) **VEG**
Mozzarella, Campari Tomato, Basil

NICOLA | Branzino in crosta di Zucchine
Baked Branzino fillet with minced Zucchini, Bread crumb topping, EVOO

DESSERT (Not included)

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

AMIMA GEMELLA | MILLEFOGLIE
Layers of delicate pastry with Italian Chantilly Cream and Blackberries

IL MIRACOLO | GELATO
Dark Chocolate, Coffe, Almond, Hazelnut, Pistacchio, Strawberry, Lemon

\$75 p.p

20% Gratuity, Taxes and Drinks not included

V = Vegan • VEG = Vegetarian