LA Puglia
SANTA MONICA

ITALIAN RESTAURANT OF THE YEAR
GAMBERO ROSSO

MENU
Happy New Year
December 31, 2024

FIRST COURSE

LE FANOVE | BURRATA CAPRESE SALAD VEG • GF
Burrata, Campari Tomato, Basil and Walnut Pesto

LA SCAMICIATA | SALAD VEG • GF
Mixed Greens, Seeds, Pomegranate, Cranberries, Cucumber

TITTI | FRITTURA MISTA DI PESCE DF
Fried Shrimp, Squid, Octopus, Tuna, Salmon

VIENI A BALLARE IN PUGLIA | BRUSCHETTA
Smoked Salmon, Spicy Pepper Cheese

D'ASSI MATT | TARTARE DI TONNO GF • DF
Ahi Tuna Tartare with Olive, Caper, Lemon and Passion Fruit

MANG E STAT CIT | CARPACCIO DI WAGYU CON PERE E PARMIGIANO GF
Wagyu Carpaccio with Red Pears, Walnut and Parmigiano Reggiano DOP

NONNO VITO | TAGLIATELLE NERE AI FRUTTI DI MARE DF
Black ink Tagliatelle with Seafood

SANDRA | GNOCCHI AL RADICCHIO E NOCI VEG
Trofiette with Radicchio, Parmigiano, Walnut and Smoked Scamorza

ZIA MARINA | ORECCHIETTE DI GRANO ARSO AL POMODORO E MELANZANE (Available VEGAN upon request) VEG
Fresh Orecchiette with Tomato and Eggplant, Ricotta salata

MARTA | LASAGNA
Fresh Lasagna with Ground Beef, Tomato sauce and Mozzarella

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

SECOND COURSE

UCCIO | FILETTO AL PRIMITIVO
Beef Tenderloin, Primitivo reduction, Purple Cauliflower, Black Pepper

GIGI | COSTOLETTE DI AGNELLO ALL'ARANCIA GF • DF
Lamb Chops marinated in Orange sauce and served with Salad,

GIANNI | ZUPPA DI PESCE GF • DF
Seafood Soup with Langoustine, Clams, Shrimp, Sea Scallop, Mussel, Squid and Octopus

FRANCO | SALMONE IN CROSTA DI PISTACCHIO GF • DF
Pistachio crusted Salmon fillet with salad

LEONE | SCAMPI ARRAGANATI DF
Wood-fired Langoustines, Garlic, Parsley, Bread Crumbs with salad

ZUMBARIDD | FORMAGGI & LATTICINI VEG • GF
Italian Cheese Selection

DESSERT

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

PINOCCHIO | PANETTONE CON CREMA CHANTILLY E FRUTTI DI BOSCO VEG
Italian Handmade Artisanal Panettone Served with Chantilly Cream

GALANTUOMINI | PANNA COTTA VEG • GF
Sweetened Cream flavored with Strawberry sauce

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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 & Extra Virgin Olive Oil

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$115 p.p. includes one item for each Course and Live Music in our Gallery Room.
Other Drinks, Taxes & Service are not included.

424.2295902
www,lapuglia.us

@lapugliafoodexperience

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