



The Authentic Southern Italian Food Experience

MENU

Uliveto

2024

HORS D'OEUVRES

BRUSCHETTA BITES **VEG**

ARRET T'UA DISC | POLPETTE DI VERDURE E PANE **VEG**
Veggie balls on a Basil sauce and sun-dried Tomato sauce

CARNEVALE DI PUTIGNANO | MINI SALAD **VEG • GF**
Mozzarella, Cherry Tomato, Arugula, Basil Pesto

APPETIZER

TITTI | FRITTURA MISTA DI PESCE **DF**
Fried Shrimp, Squid and Octopus

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

M'RACCOMANN | BOMBETTE DI CISTERNINO
Beef Rolls w/Italian Ham, smoked Mozzarella, Pecorino Cheese, Garlic, Parsley, Roasted Potatoes, Black Pepper

ARRET | POLPETTE
Meatballs with Tomato sauce

ZUMBARIDD & SGUINCIO | CHEESE PLATE **VEG • GF**
Meat and Cheese Plate

MAIN

ALESSIA | CAPUNTI AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA **VEG**
Capunti with Artichoke, Olive and Gorgonzola Cheese sauce

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

FRANCO | SALMONE IN CROSTA DI PISTACCHIO **GF**
Pistachio crusted Salmon fillet and Cauliflower

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE **DF**
Baked Branzino fillet with minced Zucchini, Bread crumb topping and EEOV

DESSERT

LACAPAGIRA | TIRAMISÙ **VEG**
Italian Chantilly Cream, Lady Fingers, Coffee, Cacao

IL MIRACOLO | GELATO **VEG • GF**

\$125 p.p. (20% banquet fee, drinks & taxes not included)

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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