

## MENU

### Melograno

2024

#### 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 • DF**  
Ahi Tuna Tartare with Olive, Caper, Lemon and Passion Fruit

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

VOLARE | BRUSCHETTA  
Prosciutto San Daniele, Stracciatella

ZUMBARIDD | CHEESE PLATE **VEG • GF**  
Fresh Truffle Cheese, Festuca, Ubricco, Pecorino, Spicy Pepper Fresh Cheese, Walnut

#### PASTA & MAIN COURSE

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

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

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

FESTA DEI BARESÌ | 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 • DF = Dairy Free

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