



The Authentic Southern Italian Food Experience

MENU

Brunch Menu

2023

APPETIZER

ENZA | BRUSCHETTA **VEG**

Burrata, roasted Cherry Tomato

MOLFETTA | PIZZA **VEG**

Stracciatella, Cherry tomato, Mushroom, Artichoke, Zucchini

STATT BUN | QUICHE PUGLIESE **GF**

Eggs, Italian Ham, Mozzarella, Parmigiano

PASTA

ROSA | SAN GIUANNID **VEG**

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

FESTA DEI BARESI | SALAD **VEG**

Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

DESSERT

GALANTUOMINI | PANNACOTTA

Cooked Cream with Chocolate Sauce

DRINKS

COFFEE, TEA

\$50 p.p. (20% banquet fee, drinks and taxes not included)

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V = Vegan • VEG = Vegetarian • GF = Gluten Free

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