



The Authentic Southern Italian Food Experience

MENU

Vacantine's Night

February 15, 2024

APPETIZER

PUGLIA | PIZZA **VEG**

Crushed Tomato, Mozzarella, Basil, Parmigiano Reggiano DOP 24mo

ENZA | BRUSCHETTA **VEG**

Burrata, roasted Cherry Tomato

CI'IE | FAVE E CICORIE **V**

Puree of Fava Beans with sautéed Dandelions Greens and Crostino

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG • GF**

Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP 24mo

ARRET | POLPETTE

Meatballs with Tomato Sauce

PASTA & MAIN COURSE

ROSA | SAN GIUANNID **VEG**

Capunti with-wood fired Tomato, Pecorino, Bread crumbs, Oregano and Capers

MARTA | LASAGNA

Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

FRANCO | SALMONE IN CROSTA DI PISTACCHIO

Pistachio crusted Salmon fillet pieces with Black Rice, Orange and Apulian Extra Virgin Olive Oil

LA SCAMICIATA | SALAD **VEG • GF**

Mixed Greens, Seeds, Pomegranate, Cranberries, Cucumber, Apple Juice, EVOO

DESSERT

IL MIRACOLO | GELATO **VEG • GF**

House-made Gelato and Sorbet

\$70 p.p. (20% gratuity, 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