



The Authentic Southern Italian Food Experience

## MENU

Uliveto

2023

### HORS D'OEUVRES

BRUSCHETTA BITES **VEG**

ARRET T'UA DISC? | POLPETTE DI VERDURE E PANE **VEG**

Veggie balls on a basil and sun-dried tomato sauce

CARNEVALE DI PUTIGNANO | MINI SALAD **VEG • GF**

Mozzarella, Cherry Tomato, Arugula, Basil Pesto

### APPETIZER

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

Puree of Fava Beans with sautéed Dandelions Greens and Crostino

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

TARANTA | SALAD

Panzanella Bread salad with Tuna in Olive Oil, Cherry Tomatoes, Green Beans, Red Onion

ZUMBARIDD & SGUINCIO | CHEESE PLATE **VEG**

Meat and Cheese Plate

### MAIN

ALESSIA | CAPUNTI AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA **VEG**

Capunti with Artichokes, Olives and Gorgonzola Cheese sauce

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

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE

Baked Branzino fillet with minced Zucchini, Bread crumb topping and Apulian EEVO

### 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)

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

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