



MENU L a m i a

APPETIZER

PUGLIA | PIZZA **VEG**

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

OTRANTO | PIZZA

Speck, Stracciatella, Cherry Tomato

TARANTA | SALAD

Panzanella Bread Salad, Tuna in Olive Oil, Cherry Tomato, Green Beans, Red Onion

LA SCAMICIATA | SALAD **VEG**

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

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

NONNO VITO | SPAGHETTI ALLA CHITARRA AI FRUTTI DI MARE

Spaghetti alla Chitarra with Seafood

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE

Baked Branzino fillet with minced Zucchini, Bread crumb topping, EVOO

NINNI | BRACIOLE AL RAGU

Beef Rolls with Pecorino Cheese and Tomato Sauce

DESSERT

SALOMÈ | ZUCCOTTO

Frozen combination of Dark Chocolate and Hazelnut
Gelato and Sponge Cake



\$90 p.p

20% Gratuity, Taxes and Drinks not included

V = Vegan • VEG = Vegetarian

The Authentic Southern Italian Food Experience