



*The Authentic Southern Italian Food Experience*

## MENU

Barocco

### PASTRIES & COFFEE

CORNETTO & BRIOCHE

Mini Plain Croissant and Brioches with Custard Cream

TORTA ALLE MANDORLE E ARANCE **GF • DF**

Almond and Orange Cake

### BUFFET & FINGER FOOD

LEMME LEMME | PUCCIA SANDWICH

Prosciutto Crudo San Daniele, Stracciatella, Cherry Tomato, Arugula

MENA | PUCCIA SANDWICH **v**

Artichokes, Rapini, Eggplant, Cherry Tomato

ANGOR | QUIQUE

Mediterranean Quiche with Italian Ham and Mozzarella

AUAND | FOCACCIA BARESE **v**

Focaccia, Campari Tomato, Olive

ZUMBARIDD | CHEESE PLATE **VEG**

Festuca, Ubriaco, Pecorino, Spicy Pepper Fresh Cheese, Walnuts

\$50 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 & Apulian Extra Virgin Olive Oil