



The Authentic Southern Italian Food Experience



MENU

Happy Easter

April 20th, 2025

FIRST COURSE

IL BENEDETTO | ANTIPASTO PASQUALE TRADIZIONALE PUGLIESE

Traditional Apulian Easter Appetizer: Egg, Ricotta, Taralli, Mozzarella, Spicy Salami, Artichoke, Orange with TORTA PASQUALINA Savory cake with Salami, Italian Ham, Olives, Scamorza and Pecorino Cheese

MARTA | LASAGNA

Fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

SANDRA | CAVATELLI AL RADICCHIO e NOCI **VEG**

Cavatelli with Radicchio, Parmigiano, Walnut and Smoked Scamorza

BEATRICE | ZUPPA DI GRANO E CICORIE **VEG**

All wheat soup with Dandelion Greens, Egg, Parmigiano

SECOND COURSE

RAF | CINGHIALE ALLE ARANCE E LUPPOLO **DF**

Wild Boar Bites in a Beer and Plum sauce

FRANCO | SALMONE IN CROSTA DI PISTACCHIO **GF • DF**

Pistachio crusted Salmon fillet with salad

ZUMBARIDD | FORMAGGI & LATTICINI **VEG • GF**

Italian Cheese Selection

GIGI | COSTOLETTE D'AGNELLO **GF • DF**

Lamb chops marinated in Orange sauce with Potato

DESSERT

MIO COGNATO | PASTIERA NAPOLETANA **VEG**

Neapolitan Easter Cake with Ricotta, Custard Cream, Cooked Wheat and Orange Zest

NOSTRA SIGNORA DEI TURCHI | TORTA AL CIOCCOLATO **VEG**

Double Chocolate cake with Nougat Gelato

\$92 p.p. includes one item for each Course

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