



The Authentic Southern Italian Food Experience

## MENU

### Selva

#LetLoveRule

### FINGER FOOD

LEMME LEMME | PUCCIA SANDWICH  
Prosciutto Crudo San Daniele, Stracciatella, Cherry Tomato, Arugula

MENA | PUCCIA SANDWICH **v**  
Artichokes, Rapini, Eggplant, Cherry Tomato

PICCA PICCA | CORNETTO AL SALMONE  
Croissant with smoked Salmon, Green Salad Capers

ARRET | POLPETTE  
Meatballs on a pesto sauce

CARNEVALE DI PUTIGNANO | MINI SALAD **VEG • GF**  
Mozzarella, Cherry Tomato, Arugula, Basil

VERDURINE SU CREMA DI CECI  
Crudités, Italian Hummus

GAMBERI CROCCANTI ALLE MANDORLE  
Almond-Crusted Shrimps

ENZA | BRUSCHETTA **VEG**  
Roasted Cherry Tomato, Burrata Cheese

### BUFFET

LA FORMA | PARMIGIANO REGGIANO DOC WHEEL  
SGUINCIO | TAGLIERE DI SALUMI  
Meat Plate with Prosciutto Crudo San Daniele, Italian Ham, Mortadella, Salami

ZUMBARIDD | CHEESE PLATE **VEG**  
Festuca, Ubriaco, Pecorino, Spicy Pepper Fresh Cheese, Walnuts

PATTY | CAPUNTI CON SALSICCIA, CICORIELLE E PECORINO  
Capunti with Beef Sausage, Dandelion Greens and Pecorino Cheese

FRANCO | SALMONE IN CROSTA DI PISTACCHIO  
Pistachio crusted Salmon fillet with Black Rice, Orange, Apulian EVOO

CLA | SOTT'OLI  
Vegetables in Apulian EVOO

CICCIO | FOCACCIA BIANCA  
Flat Bread, Oregano, EVOO

### DESSERT

LACAPAGIRA | TIRAMISÙ  
Italian Chantilly Cream, Ladyfingers, Coffee, Cacao

GALANTUOMINI | PANNA COTTA  
Sweetened Cream flavored with Strawberry or Chocolate Cream **GF**

DA CHE PARTE STAI | CANNOLO **VEG**  
Sicilian Cannolo with Ricotta, Chocolate Chips and Orange zest

\$135 p.p. (20% banquet fee, drinks & taxes not included)

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

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