



MENU

WELCOME COCKTAIL

MIXED SMALL BRUSCHETTA
MÒ | FOCACCIA BARESE **VEGAN**

APPETIZER

CI'IE | FAVE E CICORIE **VEGAN**
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 with Italian Ham, Smoked Mozzarella, Pecorino Cheese, Garlic, Parsley, Black Pepper, Roasted Potatoes

ARRET | POLPETTE
Meatballs

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

SGUINCIO & ZUMBARIDD | TAGLIERE DI SALUMI E FORMAGGI
Meat and Cheese Plate with Prosciutto di Parma aged 24mo, Italian Ham, Salami, Fresh Truffle Cheese, Festuca, Ubrico, Pecorino, Walnuts, Homemade Jam, Honey

MAIN

NICOLA | BRANZINO IN CROSTA DI ZUCCHINE
Baked Branzino fillet with minced Zucchini, Bread crumb topping and Apulian Extra Virgin Olive Oil

FRANCO | SALMONE IN CROSTA DI PISTACCHIO
Pistachio crusted Salmon fillet pieces with Black Rice, Orange and Apulian Extra Virgin Olive Oil

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

DESSERT

LACAPAGIRA | TIRAMISÚ
Italian Chantilly Cream, Lady fingers, Coffee, Cacao

IL MIRACOLO | GELATO
Dark Chocolate, Coffe, Almond, Hazelnut, Pistacchio, Strawberry, Lemon

DA CHE PARTE STAI | CANNOLO
Sicilian Cannolo with Ricotta and Chocolate Chips

\$125 p.p.
20% Gratuity and Taxes not included