



## MENU Scoglio

### APPETIZER

C'IE | FAVE E CICORIE **v**  
Puree of Fava Beans with sautéed Dandelions Greens and Crostino

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG**  
Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP

ARRET | POLPETTE  
Meatballs with Tomato Sauce

PUGLIA | PIZZA **VEG**  
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano DOP

### PASTA

ROSA | SAN GIANNID **VEG**  
Fresh Orecchiette with-wood fired Tomato, Pecorino, Bread crumbs, Oregano and Capers

NONNO VITO | Linguine Nere ai Frutti di Mare  
Squid Ink Linguine with Seafood

FESTA DEI BARESI (Salad) **VEG**  
Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice

GABRI | RAPE STUFATE **v**  
Sautéed Broccoli Rabe

### DESSERT (Not included)

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

CADO DALLE NUBI | CROSTATA DI FRUTTA  
Fruit Tart with Custard Cream and Seasonal Fruit

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

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



\$50 p.p  
20% Gratuity, Taxes and Drinks not included

**V = Vegan • VEG = Vegetarian**

*The Authentic Southern Italian Food Experience*