

TASTE OF  
**Puglia**

\$29.99

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**ZUPPE E ANTIPASTI**

(choose one)

**Zuppa di Tre Lenticchie**

Lentil soup with three different kinds of lentils, fennel, carrots and tomatoes, drizzled with extra-virgin olive oil

**Insalata Contadina**

Fresh vegetable salad with chopped Yukon Gold potato, cucumber, celery, cherry tomatoes, green beans, red onions and red wine vinaigrette; drizzled with extra-virgin olive oil

**PASTA**

(choose one)

**Barilotti al Forno**

Barrel-shaped pasta with beef meatballs and cubed fresh mozzarella, topped with grated parmesan cheese and finished in the pizza oven

**Orecchiette alla Pugliese**

“Little ear” pasta with sausage, broccoli rabe, garlic, anchovies and aged ricotta cheese

**SECONDI**

(choose one)

**Petto di Pollo alla Val di Tria**

Boneless double chicken breast sautéed with rosemary, garlic, Trebbiano wine and extra-virgin olive oil; served with fresh asparagus, roma tomato gratin and roasted Yukon Gold potatoes

**Pesce alle Pugliese**

\* Bluenose seabass layered with sliced potatoes, pecorino, tomato and breadcrumbs; baked in the oven and served with parsley-garlic sauce

**Grigliata di Pesce Misto**

Mixed grill of salmon, Petrale sole, giant prawn, scallop and calamari topped with lemon-olive oil; served with roasted Yukon Gold potatoes and sautéed broccolini

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**WINE FLIGHT**

(half glass pour of each wine)

\$11.99

**Chardonnay del Salento, Cantele, 2008**

This elegant white wine has layered aromas and flavors of citrus fruits and vanilla, in addition to a long-lasting finish

**Salice Salentino Riserva, Cantele, 2004**

This full-bodied, complex red wine is big and bold with long-lasting flavors and a spicy-peppery finish

**Neprica, Tormaresca, 2007**

This red is a medium-bodied, rustic red that is rich and concentrated with intense aromas of cherry and spice complemented by warm ripe plum flavors