

TASTE OF
Puglia

\$29.99

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

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