

Flavours of Puglia the Heel of Italy

BURRATA DI ANDRIA & "LINGUE DI SUOCERA"

Creamy "Burrata" Cheese with Roasted Tomato,
Basil Oil & Bread Crisp
Wine Pairing TBA



FAVE E CICORIA

Purèed Dry Fava Beans with Garlic Sautéed
Chicory Leaves, Pecorino & Flatbread
Wine Pairing TBA



ORECCHIETTE ALLE CIME DI RAPA

Little Ear Shaped Pasta with Garlic Rapini, Anchovy,
Garlic, Chilly Pepper & Toasted Breadcrumbs
Wine Pairing TBA



RISO PATATE E COZZE

Mussels cooked in Rice with Potatoes & Tomato
Wine Pairing TBA



PASTICCIOTTO LECCESE

Traditional Pugliese Pastry Filled with Cream & Sour Cherry
Wine Pairing TBA

Buon Appetito

Chef Massimo Capra

