

***3 courses Christmas Menu' £33
with a glass of prosecco included***

Apulia

(N) Antipasto all'italiana Mixed cured meats, buffalo mozzarella, sun-dried tomatoes, carasau bread

(D) (V) Fave e cicorie typical apulian mashed broad bean, wild chicory and red onion

(GF) (V) Caprese di nodini fresh mozzarella with basil pesto and chopped cherry tomatoes

(D) Moscardini in umido slow cooked baby octopus with peas, tomatoes, bread crust

(GF) (N) Carpaccio di Manzo marinated beef with pear, walnut and grana cheese

Involtini di speck Oven baked smoked Parma ham & mozzarella rolls, tomatoes sauce and rocket

(GF) (D) Coniglio al forno al prosecco e fichi Rabbit cassoulet, Apulian dried figs and prosecco

(D) Branzino alla mediterranea Seabass fillets with creamed potatoes, cherry tomatoes, zucchini and olives in a terracotta pot

Raviolo "violetta" al ragu' di cinghiale Purple potatoes ravioli with wild boar ragout

(V) Lasagnetta ai "cardoncelli" Lasagna, typical Apulian mushrooms, pumpkins and caciocavallo cheese

(D) Scialatielli al ragù di polpo Octopus ragout long shaped fresh pasta

Apulia Pizza mozzarella, cherry tomatoes, Capocollo di Martina, "Caciocavallo" cheese, basil

Tiramisu' mascarpone cheese, biscuits, coffee and liquor.

Mousse al cioccolato bianco White chocolate mousse and raspberries

(V) Baba' al rum Small traditional rum sponge cake with mascarpone cream

(V) Gelato alla vaniglia Madagascar vanilla ice cream and whipped cream

(D)* (GF) Torta caprese Almond and chocolate cake with soy vanilla ice cream

*Christmas reservations are subject to a deposit of £10 per person.
The deposit can be refundable for cancellation up to 1 week before the reservation date.*

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All prices are inclusive of VAT 20%. A 12.5% service charge will be added to the bill.