

Apulia Christmas

MENU

3 COURSES £ 48

Carpaccio di manzo con pere e grana GF
Beef carpaccio with diced pear and grana padano shavings

Focaccia con mozzarella, funghi e tartufo V
Focaccia with mozzarella, mushroom and truffle

Fave, cicoria e gamberi pastellati DF
Broad bean purée, chicory and prawns fried in butter

Moscardini con piselli e crostone DF
Baby octopus with peas and chilli in a tomato sauce,
served on toasted bread and garnished with olive powder



Mezzi paccheri con ragu' di agnello e pecorino
Fresh short pasta with lamb ragu' and pecorino cheese

Ravioloni di ricotta e spinaci con funghi misti V
Large ravioli filled with ricotta and spinach and served with mixed mushrooms

Arrosto di pollo farcito con spinaci al burro GF
Pot-roasted stuffed chicken with buttered spinach

Baccala in umido alla pugliese DF
Pugliese-style stewed cod terrine (tomatoes, potatoes, olives and parsley)



Tiramisù N
Mascarpone cheese, biscuits, coffee and liquor

Baba' N
Rum-soaked sponge served with vanilla cream and candied orange

Zeppola di San Giuseppe N
Traditional Italian baked pastry with chantilly cream and cherries

Crostata di marmellata N
Apricot jam tart

Affogato al caffè N GF
Vanilla ice cream, espresso coffee

Torta Caprese N GF DF
Almond and chocolate cake with mixed berry coulis

Zuppa inglese gelato
Vanille and chocolate ice cream cake with alchermes soaked sponge

GF=gluten free DF=dairy free N=contains nuts V=vegetarian VG=vegan S=contains sesame
ALL PRICES ARE INCLUSIVE OF VAT 20%. A 12.5% OPTIONAL SERVICE CHARGE WILL BE ADDED TO THE BILL
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