

CASA TONINI APULIAN MENU OPTIONS



Please choose one type of starter and up to two dishes per course. For lasagna, parmigiana and rice kindly ensure a minimum of four portions are ordered.

STARTERS

1. Apulian Starters
Bruschette; a selection of cured meats; local cheeses and grilled vegetables mix; focaccia; bread balls
2. Fish Starters
Octopus salad; mussels gratin; steamed salmon chunks with local extra virgin olive oil and lemon; tuna tartare
3. Italian Starters
Parma ham with cantaloupe melon; local fresh cheeses; Caprese salad; friselle, or local, wheel-shaped tomato bruschette

FIRST COURSES

- Orecchiette pasta, with tomato passata or fresh chopped tomatoes
- Lasagna, either with tomato sauce or basil pesto
- Parmigiana, a glorious bake with aubergine, cheese, and tomato sauce
- Trofiette pasta with sausage and mushrooms
- Paccheri pasta, with today's fish catch (monkfish, calamari etc)
- Spaghetti, with clams or mussels
- Rice with potatoes and mussels, the traditional dish from Bari
- Home-made pasta with salmon and courgette cream

MAIN COURSES

- Meatballs with tomato sauce
- Fillet en croute on a mushroom bed
- Mixed Grill – Sausages; sirloin steak with rocket salad and parmesan shavings; bombette, or little meat rolls stuffed with melted cheese and pancetta.
- The day's fish catch, foil- or salt-baked
- Octopus, with baked potatoes
- Mixed Fish Grill – Octopus; cuttlefish; jumbo king prawns; swordfish or tuna.

SIDES: Salad or baked potatoes

DESSERTS

- Tiramisu
- Artisanal ice cream
- Local patisserie

COST:

€20 per person (Please note minimum spend of €140 for 1 to 6 people, plus €20 per additional person). Cost of ingredients added on top, upon provision of store receipts.