

PULALLI
RISTORANTE



The Chef's Caprese Salad [**]

Buffalo mozzarella D.O.P., datterino cherry tomatoes, basil sauce, oregano and extra virgin olive oil (7)

€ 23,00

Burrata & Tuscan Finocchiona

Burrata from the Sorrento Peninsula, finocchiona salami, datterino cherry tomatoes and Altamura salad leaves (7)

€ 23,00

The Nature of Food [**]

Local baby herbs and sprouts, organic grass pea hummus, black olive crumble, datterino tomatoes, chia, pumpkin and flax seeds, balsamic pearls (5, 8, 9, 12, 13)

€ 22,00

Linguine alla Nerano

Gragnano linguine with zucchini and zucchini flowers, basil and Provolone del Monaco D.O.P. (1, 5, 7, 10, 11)

€ 24,00

Terra Mia*

Ravioli* filled with caciotta cheese, buffalo ricotta and marjoram, served with Piennolo del Vesuvio tomato sauce and 24-month aged Parmigiano Reggiano (1, 3, 6, 7, 10, 11)

€ 27,00

Veracità Partenopea

Gragnano spaghetti with clams, lupini*, lemon and Neapolitan tarallo crumble (1, 6, 8, 10, 11, 14)

€ 28,00

Chargrilled Octopus* [**]

Grilled octopus*, organic Tuscan grass pea hummus, sumac and local herbs (14)

€ 28,00

Beef Fillet [**]

Slow-cooked sliced beef fillet, rocket, datterino cherry tomatoes, 24-month aged Parmigiano Reggiano and balsamic vinegar (7, 9)

€ 33,00

Tuna Tataki*

Seared yellowfin tuna tataki*, Sicilian striped aubergine caponata, tomato, pine nuts, capers and black olive crumble (1, 4, 6, 8, 9, 10, 11, 12)

€ 34,00

DESSERT

The Chef's Caprese Cake* [**]

Classic almond and dark chocolate cake with namelaka (1, 3, 7, 8)

€ 12,00

Tiramisù [**]

Traditional tiramisù* semifreddo (1, 3, 6, 7, 8, 10, 11)

€ 12,00

Vanilla Panna Cotta [**]

White chocolate vanilla panna cotta with golden crumble and cocoa (7, 8)

€ 12,00

(**) Gluten Free

*Some products may be frozen at origin. Some fresh animal products may be blast chilled before being served raw. Some products, after preparation, are blast chilled in accordance with food safety regulations and stored at -18°C

Cover charge € 5,00