

Fulana

cucina di territorio



STARTER

VEGETABLE QUICHE

GRATIN SEASON VEGETABLES

RUSTIC PIZZA

TRADITIONAL POTATO CAKE

TRADITIONAL POTATOES CROQUETTES

FRIED RICE BALLS

SEASONAL VEGETABLES AND ROLLS

SPICY STEW OF PEPPERS, TOMATOES AND ONIONS

LEGUMES COOKED TO THE FIRE IN TRADITIONAL TERRACOTTA POT

WHITE FAVA BEAN PURÉE WITH GREEN CHICORY

HOUSE - MADE NOODLES WITH CHICKPEAS

STEW OF BROCCOLI RAPE, YELLOW PEAS, CANNELLINI BEANS AND OLIVE OIL FRIED BREAD

HOUSE MADE PASTA

MINCHIAREDDHI PASTA WITH SAUSAGE, FRESH ARUGULA AND FRESH TOMATOES

ORECCHIETTE PASTA WITH ARUGULA AND ALMOND PESTO, WITH FRESH TOMATOES

LONG TWISTED PASTA WITH TOMATO AND FERMENTED RICOTTA CHEESE

HOUSE MADE PASTA WITH TOMATO SAUCE

DISH OF THE DAY

SECOND COURSES

MIX GRILL OF MEAT (PORK BELLY AND COPPA, SAUSAGE AND GNOMMAREDDHI)

MEAT BOLLS IN TOMATO SAUCE

HORSE MEAT STEWED IN LIGHTLY SPICY TOMATO SAUCE

GRILLED BEEF STEAK WITH ARUGULA, TOMATOES AND GRANA CHEESE

RABBIT IN AGRO WITH FLAVORS OF MEDITERRANEAN STAIN

GRILLED BEEF FILLET WITH SAGE AND ROSEMARY

SECOND OF THE DAY

SIDE DISHES

GREEN OR MIXED SALAD

STEAMED SEASONAL GREENS

HAND CUT FRENCH FRIES

SIDE DISHES OF THE DAY

CHEESES SELECTION

SLOW FOOD PRESIDUM

SHEEP, CAPRIN AND COW MILK

SEASONAL FRUIT

DESSERTS

PEARS AND ALMOND CUSTARD CAKE

DARK CHOCOLATE AND HAZELNUT CAKE

CAKE OF THE DAY