



# La Perla

## BY INGROSSO



### STARTERS

#### AVANTGARDE

A mix of everything.

Åsa's famous mushroom soup, mortadella, deep fried zucchini, crostini, red wine marinated baby onions and truffle ricotta - (price per person, min 2 p) 14.40€

#### SALSICCIA IN PADELLA

Our homemade crispy fennel salsiccia, sautéed together with fresh broccoli. Served in it's own pan together with our homemade bread. 17.50€

#### BURRATA IN BIANCO (TO SHARE)

Soft burrata cheese with olive oil, gourmet salt & crostini. 24.80 €

#### TARTAR DI CAN BARBARA

Marinated red tuna with mango, red onion, peperoncino oil & avocado. Topped off with truffle mayonnaise. 24.80€

#### CARPACCIO DI CARCIOFI

Artichoke Carpaccio, rocket salad, avocado and shaved parmesan. (Veg.) 19.80€

#### CARPACCIO DI MANZO

Traditional, but we serve it with La Perlas own sauce. 19.80€

#### BRESAOLA TARTUFATA

3 month air-dried, salted beef, served with burrata cheese, rocket salad and truffle oil 19.80€

#### BRESAOLA CONTADINA

3 month air-dried, salted beef, served with artichoke cream rocket salad and parmesan cheese 21.80€

### SALAD

#### SCAMPI SALAD

Rocket salad with sundried tomatoes, avocado, marinated artichokes, parmesan and fried shrimps with garlic and peperoncino and crocante di prosciuto. 19.80 €

### PIZZA

#### LA PIZZETTA

Thin based pizza, topped off with a rich homemade tomato sauce, fresh mushrooms, basil, coppa and mozzarella. Garnished with rocket salad and peperoncino oil. 18.40€

### PASTA



#### BOSCONERO (in two ways)

Pasta penne with slices of cured fillet steak served with mushrooms fried in olive oil and peperoncino, flambéed with marsala wine, reduced with cream and finished with parmesan, truffle cream and fresh basil. 24.80 €

or

Pasta pappardelle with fennel salsiccia. Served with mushrooms fried in olive oil and peperoncino, flambéed with marsala wine, reduced with cream and finished with parmesan, truffle cream and fresh basil. 22.80 €

#### ALL' ARRABBIATA AL MODO MIO

A classic penne and tomato dish! However, La Perla tops it off with our burrata and peperoncino oil. (a bit spicy). (Veg.) 19.80€

#### SAPORE DI ZAFFERANO

Butterfly cut scampi served with zucchini fried in olive oil, garlic and peperoncino. Reduced with white wine, cream and saffron. "All our kids favorite" 24.80€

#### PESCATORE MARINA PICCOLA

Linguine with mussels, clams, scampi, squid, white wine, garlic, peperoncini, cherry tomatoes. "Emilios favourite" 26.80€

#### AROMA DI LIMONE

Pappardelle with marinated artichokes, butterfly cut scampi seared with garlic, peperoncino and olive oil. Reduced with white wine, lemon and cream, topped with parmesan and fresh basil. 23.80€

ALL PASTA IS AVAILABLE  
GLUTEN FREE





## R A V I O L I

### LOBSTER RAVIOLI

With a creamy champagne sauce, Topped off with trout roe "heaven on earth". 28.80€

### TRUFFLE RICOTTA RAVIOLI

A fantastic dish with a creamy sauce made of four different cheeses. 20.80 €

## R I S O T T O



### SCAMPI FELLINI

This is Emilios famous Risotto.  
Cooked with scampi and lobster stock. Reduced with cognac, mascarpone, parmesan and basil.  
"You will not forget this" 28.80€

### LA DOLCE VITA

Risotto cooked with scampi seared in garlic, peperoncino and olive oil, semi cooked with prosecco and butter. Finished with truffle oil and asparagus. 26.80 €



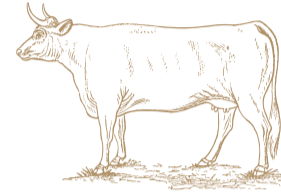
IN CASE OF ALLERGIES  
ASK YOUR STAFF



WE LIKE YOU  
LIKE US TOO

laperla.ingrosso

## C A R N E



### FILETTO MARTINA FRANCA

200 gr tenderized fillet of beef cooked to pink perfection.  
Served with an Italian parmesan potato gratin, mushrooms, tomatoes, asparagus and red wine truffle sauce. 36.80€

## D E S S E R T

### BOMBA AL CIOCCOLATO

Chocolate fondant combined with a sweet and salted dulce de leche. Served with vanilla ice cream, almonds and berries. 12.80€

### TIRAMISU

A classic. No need for introduction, but we promise you this one is the best you'll ever have.  
(Emilio's mothers recipe) 10.80€

### PANNA COTTA DE VANIGLIA

Boiled cream flavored with real vanilla. Served with a variation of berries. 10.80€

### GELATO CON 3 SAPORE

Homemade and delicious ice cream. A mix of 3 different flavors that varies seasonally. Ask your waiter for tonight's flavors. 11.80€

### PINEAPPLE CARPACCIO

Paper-thin slices of pineapple, flambéed in amaretto and served with pistachio ice cream. 12.80 €