

SEAFOOD STARTERS

COOKED AND RAW SEA BASS FISH 16

Sea bass fish* cooked and raw, catalonia and radish salad, green apple, emulsified celery cream with extra virgin olive oil from "Agricola San Basilio"

TUNA TARTARE WITH ORANGE 14

Tuna tartare* with little orange spheres

SEARED OCTOPUS 16

Seared octopus** and its mayonnaise, potato chips and white chickpeas sauce from Nardò

FRIED OCTOPUS 16

Fried octopus** and its vegetables cooked in rice tempura

OCTOPUS AND POTATOES 16

Stewed octopus** with carrots, celery, onion, cherry tomato, soft potatoes with parsley and bay leaf flavored oil from our garden

LAND STARTERS

CURED MEAT SELECTION

13

Parma ham, cured pork cheek,
Capocollo of Martina Franca, stirrup salami

APULIA'S CHEESE SELECTION

13

Aged cheese Pecorino Pugliese, blue farm cheese, Don Carlo
aged cheese, semi seasoned goat's cheese,
Caciocavallo aged in caves

POCHE' EGG BREADED AND FRIED

14

Poached fried egg, buckwheat ground, cardoncello
mushroom, lightly seared asparagus and eggplant sauce

RAW NUGGET OF IRISH BEEF

15

Chunks of Irish beef, stuffed with ricotta mousse, confit
tomato, capers from Racale, olive powder, raw artichoke and
lemon mayonnaise

SEAFOOD FIRST COURSE

RISOTTO WITH BUTTER, SAGE AND BOTTARGA 16

Risotto from Gazzani rice mill flavored with sage, creamed with sour butter and Grana Padano, mullet bottarga powder

V MUSSELS AND BEANS TAGLIATELLE 14

Fresh pasta tagliatelle with tritordeum flour, beans from Nardò, yellow confit tomatoes, mussels and thyme

RAW TUNA LINGUINI 14

Senatore Cappeli durum wheat flour linguine, Voghiera garlic, oil and raw tuna * with lime

LAND FIRST COURSE

V ORECCHIETTE, TURNIPS AND CRISPY BREAD

14

Fresh whole wheat orecchiette, turnip tops at km 0, crispy bread flavored with garlic and anchovy fillets from Cantabrico Sea

SAGNE 'NCANNULATE WITH BEEF RAGU'

16

Sagne 'ncannulate, knife-cooked beef raguù with celery, carrot, onion and cheese fondue aged in the cave

V CICERI WITH THYME AND FRIED TRIA

14

White chickpeas from Nardò, scented with thyme from our garden and fried buckwheat pasta "tria"

SPAGHETTONE ALLA CARBONARA

15

Senatore Cappelli spaghetti, pecorino romano cheese cream and bacon powder

SOUPS AND VELVETIES

V LI MUERSI 11

Cream of green peas, turnip tops km 0 and crunchy with buckwheat

V PUMPKIN CREAM WITH MUSHROOMS AND CHESTNUTS 11

Pumpkin cream soup with hints of lime, sautéed cardoncelli and chestnut crumble

V MIX LEGUMES SOUP 11

White chickpea soup, dwarf pea, black eyed peas and green peas

OUR OMELETTE

ALLA CARBONARA

10

Omelette, pecorino cheese cream and aged bacon powder

WITH RAW TUNA

11

Omelette, sweet garlic cream and tuna carpaccio*

WITH PUMPKIN, MUSHROOMS AND CHESTNUTS

11

Omelette flavored with lime, pumpkin sauce, cardoncelli,
crunchy and chestnut crumble

MAIN COURSES – SEAFOOD

FRESH FISH FILLET

18

Fillet of fish* on the plank and candied salad with citronette

TUNA TATAKI AND VEGETABLE GARDEN

20

Soy-marinated tuna tataki*, black sesame, sweet and sour beetroot sauce and small vegetable garden

SALT PAGRO

20

Sea-bream(pagro) fillet* in salt crust, pinzimonio and vinaigrette

MAIN COURSE - LAND

SMOKED ENTRECOTE WITH HERBS

20

Grilled beef entrecote smoked with Mediterranean herbs and English potatoes

FILLET OF IRISH BEEF GAZED WITH HONEY

24

Irish Beef fillet cooked at a low temperature with vincotto, dried figs, glazed with thistle honey from Melendugno's beekeeping company and grilled Belgian endive

RANGE-CHICKEN COVERED WITH PORK CHEEK

17

Chicken breast wrapped in crispy bacon, pumpkin sauce and artichoke salad flavored with mint from our garden

SIDE-DISH

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| V | English potatoes | 6 |
| V | Potato chips | 5 |
| V | Mixed salad | 5 |
| V | Vegetables of the day | 5 |
| V | Grilled vegetables | 6 |

DESSERT

OUR TIRAMISU' 7

PUMPKIN CREAMY 8

Creamy pumpkin flavored with lime on chestnut scented with licorice and persimmon sauce

HONEY WITH CORIANDER IN THREE VARIATIONS 7

Honey ingot on biscuits, crunchy with honeycomb and lemon sauce

BAVARESE WITH CHOCOLATE AND RASPBERRIES 9

Bavarian sweet with Vanilla tartlet with 70% dark chocolate cream, raspberry and mint sauce

FRUIT 5

WINE LIST



SPARKLING

Genagricola, Sior Gino, Prosecco Millesimato DOC Glera	22
Rosa del Golfo, Bolina, Spumante Brut Metodo Classico Negroamaro, Chardonnay	27
Rosa del Golfo, Bolina Brut, Spumante Brut Blanc Metodo Classico Verdeca, Chardonnay	25
Kettmeir, Athesis, Metodo Classico Brut Rosè, Alto Adige DOC Pinot Nero, Chardonnay	35
Kettmeir, Athesis, Metodo Classico Brut, Alto Adige DOC Chardonnay, Pinot Bianco, Pinot Nero	30

WHITE

Rosa del Golfo, Bolina, Verdeca del Salento IGP Verdeca, Chardonnay	22
Michele Calò & Figli, Mjere, Salento bianco IGP Verdeca, Chardonnay	20
Agricola Vallone, Versante, Bianco IGP Salento Chardonnay	17
Terrecarsiche 1939, Passaturi, Minutolo IGT Valle D'Itria Minutolo	22
Terrecarsiche 1939, Bianca Petrosa, IGT Puglia Biologico Chardonnay BIO	23
Albea, Il Selva Superiore, Locorotondo DOC Verdeca, Bianco d'Alessano, Fiano	20
Albea Due Trulli, Verdeca, Valle d'Itria Bianco IGP Verdeca, Minutolo	18

ROSE

Rosa del Golfo, Rosato del Salento IGP Negroamaro, Malvasia Nera Leccese	22
Michele Calò & Figli, Mjere, Salento rosato IGP Negroamaro, Malvasia Nera di Lecce	20
Michele Calò & Figli, Cerasa, Salento rosato IGP Negroamaro	26
Rosa del Golfo, Hype Primitivo Rosè, Puglia IGP Primitivo	25
Agricola Vallone, Tenuta Serranova Rosè, IGT Salento Susumaniello	22
Albea, Pietrarosa, IGP Puglia Rosato Primitivo di Gioia	21
Albea Due Trulli, Susumaniello, Puglia Rosato IGP Susumaniello	18

RED

Tormaresca, Trentangeli, Rosso Castel del Monte DOC Aglianico, Cabernet Sauvignon, Syrah	26
Agricola Vallone, Flaminio Susumaniello, Rosso IGP Salento Susumaniello	20
Agricola Vallone, Flaminio Ottavianello di Ostuni, Ostuni DOC Ottavianello	19
Agricola Vallone, Flaminio Primitivo, Salento IGP Primitivo	20
Rosa del Golfo, Portulano, Rosso Salento IGP Negroamaro, Malvasia Nera	24
Agricola Vallone, Vereto Riserva, Salice Salentino DOP Riserva Negroamaro	20
Michele Calò & Figli, Mjere, Salento rosso IGP Negroamaro	22
Rosa del Golfo, Primitivo, Rosso del Salento IGP Primitivo, Negroamaro	24

Agricola Vallone, Versante Negroamaro, Rosso IGP Salento Negroamaro	17
Agricola Vallone, Versante Primitivo, Rosso IGP Salento Primitivo	17
Albea Due Trulli, Nero di Troia, Puglia Rosso IGP Uva di Troia	18
Cantele, Amativo, IGT Salento Primitivo, Negroamaro	28
Tormaresca, Torcicoda, Salento IGT Primitivo	26
Tormaresca, Masseria Maime, Salento IGT Negroamaro	45
Agricola Vallone, Graticciaia, Rosso IGP Salento Negroamaro	60
Albea, Pietranera, IGP Puglia Rosso Primitivo	22

Prodotti sotto monitoraggio interno per la temperatura.

* Il pesce destinato ad essere consumato crudo o praticamente crudo, per garantire la qualità e la sicurezza, è stato sottoposto a trattamento di bonifica preventiva con abbattimento rapido di temperatura o acquistato surgelato, secondo disponibilità del prodotto, come descritto nel Piano HCCP e conforme alle prescrizioni del Regolamento CE 853/2004.

* Le derrate alimentari sono state sottoposte ad abbattimento rapido (reg . CE853/04)

** Prodotto acquistato dall'azienda surgelato mantenendo conforme la temperatura e trasportato con idoneo mezzo di trasporto.

V Possibilità di Piatto Vegano.

-Per eventuali allergie o intolleranze alimentari è disponibile la carta degli alimenti e la lista degli allergeni.
Chiedere al personale di sala-