

*A warm welcome from
chef Samuele Pastanella*

Apulian dishes

menu

STARTER

TRADITIONAL FAVA BEANS AND CHICORY 12
with bread croutons

- Gluten

CAPRESE 10

- Dairy products

PEPPERED MUSSELS WITH TOASTED BREAD 12

- Molluscs and gluten

FIRST COURSE

CAVATELLI WITH MUSSELS 12

- Gluten and molluscs

ORECCHIETTA WITH CHERRY TOMATOES, BASIL 12
AND AGED SHEEP'S CHEESE

- Gluten, milk and dairy products

SECOND COURSE

GRILLED OCTOPUS 16
with tomatoes brunoise, carrots cream, octopus
mayo and tomato confit

- Molluscs

GRILLED SEA BASS FILLET 12

- Fish

The products could be blast chilled at origin or by us.
The products could contain allergens as indicated below each dish.

Cover charge 2,50

RAW SEAFOOD	30
- Fish, crustaceans and molluscs	
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TUNA TARTARE	10
with crunchy beans, cacioricotta and carrot cream drops	
- Fish, milk and dairy products	
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SALMON CARPACCIO	12
with yellow datterini tomatoes topping, tomato confit and caper powder	
- Fish	
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BABY OCTOPUS	15
on potatoes cream and crumble of black olives	
- Molluscs	
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FRIED COD	15
on fava beans puree	
- Fish and gluten	
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APULIAN DAIRY AND CAPOCOLLO OF MARTINA FRANCA	12
- Milk and dairy products	
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SEAFOOD FRISELLA	8
- Gluten, fish and molluscs	
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Starters

SPAGHETTONI WITH LOBSTER, cannellini beans cream and lime zest	25
min. 2 people - Gluten, crustaceans	
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PACCHERI WITH BABY OCTOPUS, toasted pine nuts and wild rocket	15
- Gluten and molluscs	
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CAVATELLI WITH SMALL SQUID AND PEAS CREAM	13
- Gluten and molluscs	
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SPAGHETTONI WITH GARLIC, OIL, chili pepper, tuna tartare and citrus scents	14
- Gluten and fish	
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BARİ'S ORECCHIETTA	13
- Gluten, milk and dairy products	
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First courses

PORK GRILLED BOMBETTA FROM CISTERNINO with potatoes cream and mixed salad	14
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MIXED FRIED SEAFOOD	18
- Fish, molluscs, gluten	
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SEA BASS FILLET MADE IN A MEDITERRANEAN STYLE with black olives, tomatoes and capers	18
- Gluten, fish	
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ENTRECÔTE on potatoes cream , cacioricotta cheese, drops of rocket reduction and cherry tomatoes	20
- Milk and dairy products	
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CATCH OF THE DAY	6
- Fish	<i>(Vetto)</i>
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Second courses

Three salads

VEGETARIAN **10**

Mixed lettuce, carrot, green beans, mozzarella,
tomatoes and toasted pine nuts

- Milk and dairy products, nuts

CAESAR SALAD **12**

Mixed lettuce, chicken strips, caesar dressing,
cherry tomatoes and croutons

- Eggs, gluten, mustard

FISHERMAN 'S SALAD **14**

Mixed lettuce, tuna tartare, scapece courgette chips,
cherry tomatoes and roasted pine nuts

- Fish

HOMEMADE PASSION FRUIT GELATO	6
- Milk and dairy products	
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TIRAMISÙ	6
- Gluten	
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LEMON SORBET	4
- Eggs and egg products	
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SEMIFREDDO	8
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CHEESECAKE	6
- Gluten, milk and dairy products	
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Desserts