

# RAW SEAFOOD

## RAW SEA DISH\*\* 20

- Sea nuts 2pcs 🐚
- Hairy mussels 2pcs 🐚
- French oyster 1pc 🐚
- Red shrimp 1pc 🦞
- Sea scamp 1pc 🦞
- Tagliatelle 100gr 🐚



SEA SCAMP\*\* 🦞 per piece 4

OYSTER 🐚 per piece 4



RED SHRIMP\*\* 🦞 per piece 4

SEA NUTS 🐚 per piece 2

HAIRY MUSSELS 🐚 per piece 1

TAGLIATELLA\*\* 🐚 per hg 4

Mediterranean sea URCHINS 🐚 per piece 2

Galizia sea URCHINS 🐚 per piece 4

OCTOPUS\*\* 🐚 per hg 7

ALLIEVI\*\* 🐚 per hg 6

FILLETED WITH FISH of the day 🐟 per hg 6

## TARTARE

(they can also be requested in natural)

RED TUNA 🐟🥛🍷 15

yellow datterino tomatoes ketchup, smoked bufala cream and pistachio



SALMON 🐟🍷 15

toasted almonds with honey and avocado cream

FASSONA 🍷🌿🍷 15

Cracco style egg, bull's eye, capers, mustard vinagret flowers



\*\*The double asterisk indicates a product that has been blast chilled and frozen at -20°C (preventive sanitary reclamation treatment as required by EC REG. 853/04)

# STARTER

OF THE HOUSE (min. x2) to person **13**  
6 plates

Tempura cod on chickpea cream 🌿 📦 🍷 🐟

Sea salad 🥒 🐟 🍷 🍤

Pumpkin flan, bacon and Parmesan fondue 📦 🍷

Steamed mussels with pepper 🍷

Capocollo and burrata 📦

Meatballs 🌿 📦 🍷



TEMPURA COD 🌿 📦 🍷 🐟 **10**  
on chickpea cream

STEAMED MUSSELS with pepper 🍷 **10**



SEA SALAD 🥒 🐟 🍷 🍤 **12**

MEATBALLS 🌿 📦 🍷 **7**  
rucola, cherry tomato and balsamic vinegar glaze

PUMPKIN FLAN 📦 🍷 **7**  
bacon and Parmesan fondue

# STARTER

## BRUSCHETTE

### BRUSCHETTA TRIO PLATTER 9

tomato and rucola 2pcs 🌿

salmon and philadelphia 2pcs 🌿 📦 🐟

capocollo, stracciatella and  
dried tomato 2pcs 🌿 📦



### BRUSCHETTE 🌿 📦 🐟 12

bufala mozzarella, anchovies from  
the Cantabrian sea, basil 3pcs



## CHOPPING BOARD

### ITALIAN CURED MEATS 10

5 references selected

### CHEESES AND DAIRY PRODUCTS 📦 10

5 references selected

### MOZZARELLA fiordilatte and 📦 10 PARMA HAM

### SALT MEAT 📦 10

of black angus, rucola, cherry tomatoes and  
Parmesan

### BURRATA AND CAPOCOLLO 📦 10

by Martina Franca





# PASTA

**GNOCCHETTO**       **15**

with seafood



**SAN GIUANNID OF SEA**   **18**

half rigatoni with cherry tomatoes, basil, capers, anchovies, tuna tartare and Altamura bread crumble



**ORECCHIETTE**     **15**

of burnt wheat with turnip cream, clams, bottarga and grated lime

**PACCHERO**      **18**

pistachio cream, stracciatella, red prawn tartare with citrus fruits and shellfish bisque

**RISOTTO**    **min. x2 18**

with seafood



**SPAGHETTO**   **18**

garlic, oil and chilli pepper with sea scamp tartare and sautéed breadcrumbs

**CALAMARATA**      **15**

with cardoncelli mushrooms, calamari, sea scamp, double cherry tomatoes and pistachio crumble

**ORECCHIETTE**    **13**

with podolica braciola and cheese and pepper cream



**RISOTTO**  **min. x2 15**

pumpkin cream and crumbled knife tip blended with wine and roasted cardoncello

**PACCHERO**    **10**


with knife-point sausage, cardoncelli mushrooms and fresh rucola

**ORECCHIETTE**     **11**

with yellow tomatoes, stracciatella and pistachio

**ASSASSINA**  **11**

burnt tomato, chilli and spaghetti

with the addition of burrata or stracciatella  **2**



**CARBONARA**    **11**

half rigatoni, eggs, pecorino cheese, guanciale (locally-sourced pork)



# MAIN DISHES

## MEAT CUTLET 🌿 12

with a side dish of potatoes or salad

## MIXED GRILLED 15

with zampina (sausage spirals), `capocollo` pork cuts, lamb chop with potatoes or salad



## SCALLOPS 🌿 10

of chicken with lemon

## IRISH STEAKS per kg 40

(ask for availability of the other cuts of meat)



## BEEF STRIPS 🌿 🍷 15

with sauce of your choice:

- green pepper
- pistachio cream 🍷
- red wine

## FRIED CUTLET 🌿 10

with a side dish of potatoes or salad



## FRIED SEAFOOD 🌿 🐟 🦐 🍷 15

calamari, prawns, paranza



## BREAM IN SALT 🐟 per hg 4

## BAKED SEA BASS 🐟 🌿 per hg 4

with olives, potatoes and breadcrumbs

## FISH OF THE DAY 🐟 per hg 6

## ROASTED PRAWNS 🦐 15

with smoked bacon

## FRIED OCTOPUS 🌿 🍷 15

on chickpea cream



## ROASTED OCTOPUS 🍷 15

## FISH SOUP 🌿 🐟 🦐 🍷 per hg 6

with bread croutons



## ROAST FISH 🐟 🦐 🍷 20

cuttlefish, octopus, prawns



## SIDE DISHES

MIXED SALAD	5	BAKED POTATOES	5
GRILLED VEGETABLES	5	FRENCH FRIES	5

## SALADS

### CAESAR SALAD 12

green salad, radicchio, hard-boiled egg, anchovies, nuggets, flakes of parmesan and caesar

### CHICKEN 10

green salad, grilled chicken, tomatoes, mixed salad, corn, crispy bacon, croutons

### TUNA 10

green salad, tuna, tomatoes, mozzarella, corn, black olives

### SALMON 10

green salad, valerian leaves, smoked salmon, almonds and mango

### BARESE 10

green salad, rucola, cured ham, mozzarella, melon



# PIZZE

Choose your dough are available: **BARESE, NAPOLETANO, SQUID INK**  
*Ask if other doughs are available*

Each addition: **+2€**

Lactose-free mozzarella: **+1€**

## RED

<b>MARGHERITA</b> 🌿 🥛	<b>6</b>	<b>CAPRICCIOSA</b> 🌿 🥛	<b>10</b>
Rosso Gargano tomato, fiordilatte mozzarella, basil		Rosso Gargano tomato, fiordilatte mozzarella, mushrooms, ham, artichokes, würstel	
<b>WÜRSTEL</b> 🌿 🥛	<b>7</b>	<b>BUFALINA</b> 🌿 🥛	<b>8</b>
Rosso Gargano tomato, fiordilatte mozzarella, würstel		Rosso Gargano tomato, bufala mozzarella, basil, cherry tomatoes	
<b>CALABRESE</b> 🌿 🥛	<b>8</b>	<b>VALTELLINA</b> 🌿 🥛	<b>10</b>
Rosso Gargano tomato, fiordilatte mozzarella, spicy salami		Rosso Gargano tomato, fiordilatte mozzarella, bresaola, rucola, Grana Padano cheese, lemon	
<b>NORCIA</b> 🌿 🥛	<b>8</b>	<b>MARTINA</b> 🌿 🥛 🍷	<b>10</b>
Rosso Gargano tomato, bufala mozzarella, Norcia sausage		Rosso Gargano tomato, fiordilatte mozzarella, capocollo, creamy straciatella cheese, pistachio	
<b>CRUDAIOLA</b> 🌿 🥛	<b>8</b>		
fiordilatte mozzarella, ricotta, rucola, cherry tomatoes			
<b>TONNO E CIPOLLA</b> 🌿 🥛 🐟	<b>8</b>		
Rosso Gargano tomato, fiordilatte mozzarella, tuna, onions			
<b>BOSCAIOLA</b> 🌿 🥛	<b>10</b>		
Rosso Gargano tomato, fiordilatte mozzarella, Norcia sausage, mushrooms, rucola, Grana Padano cheese			



## WHITE

<b>MEDITERRANEA</b> 🌿 🥛	<b>8,5</b>	<b>DELIZIOSA</b> 🌿 🥛 🍷	<b>9</b>
fiordilatte mozzarella, turnips, Norcia sausage		bufala mozzarella, mortadella ham, straciatella, pistachio cream	
<b>QUATTRO FORMAGGI</b> 🌿 🥛	<b>7,5</b>	<b>AFFUMICATA</b> 🌿 🥛 🐟	<b>10</b>
fiordilatte mozzarella, gorgonzola, smoked scamorza, Grana Padano cheese, ricotta		fiordilatte mozzarella, smoked salmon, rucola, philadelphia	
<b>ORTOLANA</b> 🌿 🥛	<b>7,5</b>	<b>TIROLESE</b> 🌿 🥛	<b>9</b>
fiordilatte mozzarella, eggplant, zucchini, mushrooms, breadcrumbs		fiordilatte mozzarella, mushrooms, speck, smoked scamorza	
<b>GOURMET</b> 🌿 🥛	<b>12</b>		
fiordilatte mozzarella, pear jam, capocollo, aged pecorino			

## SPECIAL

### POLPO 🌿 📦 🍷 🍷 12

cuttlefish ink pizza base with bufala mozzarella, grilled octopus, pistachio and datterino tomatoes



### TARTARE DI TONNO 🌿 📦 🍷 🐟 15

cuttlefish ink pizza base, tuna tartare, yellow datterino tomatoes ketchup, chopped pistachios, creamy stracciatella cheese

### TARTARE DI SALMONE 🌿 📦 🍷 🐟 15

cuttlefish ink pizza base, salmon tartare, sliced almonds toasted with honey, burrata

### SAPORITA 🌿 📦 10

fiordilatte mozzarella, cardoncelli mushrooms, basil, knife-point sausage



### ALTERNO 🌿 📦 🐟 12

red pizza, bufala mozzarella, Cantabrian anchovies, confit tomato, basil, pears

### FRUTTI DI MARE\* 🌿 📦 🐟 🍷 15

red pizza, seafood, parsley, garlic oil

### BRACIOLA 🌿 📦 10

Rosso Gargano tomato, fiordilatte mozzarella, braciola, cheese and pepper cream



### CARBONARA 🌿 📦 🍷 10

white pizza, fiordilatte mozzarella, guanciale, eggs, pecorino cheese

### SFIZIOSA 🌿 📦 9

confites tomatoes, basil, courgette flowers, bufala mozzarella

### APPETITOSA 🌿 📦 10

white pizza, yellow datterino tomatoes, fried courgette, Parma ham, basil

### DELICATA 🌿 📦 🍷 10

fiordilatte mozzarella, basil pesto, creamy stracciatella cheese, basil, dried tomatoes



# FRUIT AND DESSERT

CHOCOLATE SOUFFLÉ   6

PISTACHIO SEMIFREDDO    6

TIRAMISÙ    5



PISTACHIO SOUFFLÉ   7  
gluten free



CHEESECAKE   5

SEASONAL FRUIT 8



SORBET 4  
gluten free, lactose free

PRICKLY PEAR SORBET 4

DECOMPOSED CANNOLI     7  
with chopped pistachios and chocolate chips



TETTA DELLA MONACA    5  
based on availability

STRAWBERRIES AND CREAM  5  
based on availability

PANNA COTTA  5  
chocolate  
mixed berries  
pistachio   
caramel

PASTIERA DI RICOTTA    6  
based on availability



# MENU

## APERITIF

10€ per person

- Colorful filled sandwich\*
- Panzerottino\*
- Octopus and potato sphere\*
- Basket of battered vegetables\*
- Savory multigrain croissant with salmon\*
- Finger food with avocado cream, venere rice, corn, courgettes and carrot
- Shrimp in panco tempura and sweet and sour sauce\*
- Muffin\*
- Taralli, olives and peanuts

Allergens present in the aperitif:





## DRINKS

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Natural and sparkling WATER* *treated and carbonated drinking water	2,5
COCA COLA	2,5
COCA COLA ZERO	2,5
FANTA	2,5
SPRITE	2,5
CEDRATA	3
FRUIT JUICE	3
REDBULL	4
LEMONSODA	3
GINGER ALE	3
GINGER BEER	3
LEMON TEA	2,5
PEACH TEA	2,5
COFFEE	1,5
CAPPUCCINO	2,5

## DRINK

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SPRITZ	6
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Request your FAVORITE DRINK  
from our staff

## DRAFT BEERS

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TENNENT'S	20cl 3,5	40cl 6
STELLA ARTOIS	20cl 3	40cl 5

## BOTTLE OF BEERS

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BUD	3,5
BECK'S	3
FRANZISKANER	5
HOEGAARDEN	4
RED LEFFE	4
CORONA	4

## LIQUEURS AND SPIRITS

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AMARO MONTENEGRO	5
AMARO DEL CAPO	5
AMARO LUCANO	5
JAGERMEISTER	5
JEFFERSON	7
PADRE PEPPE	5
BRAULIO	5
FERNET BRANCA	5
LIMONCELLO	5
GRAPPA	6
LIQUOR FICO	6

COVER CHARGE	2
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# WINES

## SPARKLING WINES

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Ruinart  
CHAMPAGNE  
BRUT BRANC  
DE BLANCS

100



Ruinart  
CHAMPAGNE  
ROSE

130



Casa Gheller  
PROSECCO  
MILLESIMATO  
2021

30



Ca' del Bosco  
FRANCIACORTA  
BRUT CUVÉE  
PRESTIGE

0,75cl 65  
150cl 130



Ca' del Bosco  
FRANCIACORTA  
CUVÉE  
PRESTIGE ROSÉ

0,75cl 80  
150cl 150



Bellavista  
FRANCIACORTA  
CUVÉE ALMA  
BRUT

60



Bellavista  
FRANCIACORTA  
CUVÉE ALMA  
ROSÉ

80



Veuve Clicquot  
CHAMPAGNE  
BRUT CUVÉE

100



Moet & Chandon  
CHAMPAGNE  
BRUT  
IMPERIAL

100



Dom Perignon  
CHAMPAGNE  
BRUT VINTAGE

350



Dom Perignon  
CHAMPAGNE  
ROSÉ BRUT  
VINTAGE

600



D'Aarapri  
RISERVA NOBILE  
METODO  
CLASSICO BRUT

35



D'Aarapri  
METODO  
CLASSICO BRUT  
ROSÉ

45



Perrier-Jouet  
BELLE  
EPOQUE

250



Perrier-Jouet  
BELLE  
EPOQUE ROSÉ

370



Krug  
CHAMPAGNE  
GRANDE  
CUVÉE

350



Krug  
CHAMPAGNE  
GRANDE  
CUVÉE ROSÉ

550



## RED WINES

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Paololeo  
PRIMITIVO

15



Paololeo  
NEGROAMARO

15



Tenuta Rubino  
OLTREMÉ  
SUSUMANIELLO

30



Varvaglione  
12,5 PRIMITIVO

20



Varvaglione  
12,5  
NEGROAMARO

22



Cantine del notaio  
AGLIANICO DEL  
VULTURE

22



L'Archetipo  
MISTICO

30



Rivera  
IL FALCONE

35



Gianfranco Fino  
NEGROAMARO

80



San Marzano  
SESSANT'ANNI

70

## WHITE WINES

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Paololeo  
CHARDONNAY

15



Varvaglione  
12,5 MALVASIA

18



Varvaglione  
MOY  
CHARDONNAY

18



Angiuli Donato  
VERDECA  
ADELPHOS

20



Paololeo  
FIANO  
CALALUNA

22



Paololeo  
BATTIGIA  
CHARDONNAY

22



Riviera  
PRELUDIO N.1  
CHARDONNAY

25



Riviera  
TERRA AL  
MONTE  
SAUVIGNON

25



Bolzano  
GEWURZTRAMINER  
BOZEN

30



Bolzano  
PINOT GRIGIO  
BOZEN

30



## ROSÉ WINES

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Paololeo  
**PRIMITIVO  
ROSATO**

15



Rivera  
**PUNGIROSA**

20



Angiuli Donato  
**ADELPHOS**

20



Tormaresca  
**CALAFURIA**

30



San Marzano  
**TRAMARI**

23



Paololeo  
**SUSUMANIELLO  
ROSÉ**

25



Leone De Castris  
**FIVE ROSES 50°  
ANNIVERSARIO**

22



Chiaromonte  
**KIMIA ROSATO  
SUSUMANIELLO**

30

## SWEET WINES

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Rivera  
**TUFARA  
MOSCATO DI  
TRANI**

30



Varvaglione  
**CHICCA**

30



Cantine  
D'Alessandro  
**ARDENTE**

30



Rivera  
**PUER APULIAE**

35

## INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

We inform our customers that the symbol indicated next to each course indicates the allergens contained in it. See the list below, where each allergen corresponds to a number.

**Products with an asterisk (\*) may be frozen.**

List of allergenic ingredients used in this exercise and present in Annex II of the regulation. EU n.1169/2011 (substances or products that cause allergies or intolerances):

1		<b>CEREALS</b> containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut)
2		<b>SHELLFISH</b> and shellfish products
3		<b>EGGS</b> and egg products
4		<b>FISH</b> and fish products
5		<b>PEANUTS</b> and peanut products
6		<b>SOY</b> and soy products
7		<b>MILK</b> and milk-based products (including lactose)
8		<b>NUTS</b> and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, macadamia nuts, pistachios)
9		<b>CELERY</b> and celery-based products
10		<b>MUSTARD</b> and mustard-based products
11		<b>SESAME SEEDS</b> and sesame seed products
12		<b>SULFUR DIOXIDE AND SULPHITES</b> in concentrations greater than 10 mg/kg or 10 mg/liter in terms of SO <sub>2</sub>
13		<b>LUPINES</b> and lupine products
14		<b>SHELLFISH</b> and shellfish products