

# Appetizers

MEATBALLS OF SEASONAL VEGETABLES OR MEAT (1-7-3)	6,00
PACKET OF SEASONED BATTERED VEGETABLES (1-3)	6,00
SEAFOOD SALAD WITH CRUNCHY VEGETABLES (4-14)	9,00
SEA CARPACCIO (14-2)	9,00
GOLDEN COURGETTE FLOWERS WITH WARM RICOTTA HEART (1-7-3)	10,00
CAPOCOLLO MARTINESE OF THE SLOW FOOD PRESIDIO OF SANTORO SAUSAGE FACTORY. (7) SELECTION CHEESES: CACIOVALLO PODOLICO, PECORINO CANESTRATO, BURRATINA FROM THE ITRIA VALLEY.	12,00

# First Dishes

EGGPLANT PARMIGIANA OF FRESH TOMATO CREAM SOUP (1-3)	8,00
BACKED ORECCHIETTE WITH TRADITIONAL MEATBALLS (1-7-3)	8,00
SEMOLINA FRICELLI (1-7) WITH GOLDEN AUBERGINE, VEINS OF CRUNCHY CAPOCOLLO, FRESH TOMATOES, BASIL AND BURRATINA FROM VALLE D'ITRIA	9,00
LOCOROTONDO FAVA BEEN PUREE (1) WITH COUNTRY CHICORY AND BREAD CRUSTONS	9,00
WHOLE CAVATELLI WITH SEAFOOD WITH SHRIMPS WITH SEA SCENT (1-14-2)	9,00
FIRST SALT RAVIOLI WITH TOMATO SAUCE ON ASPARAGUS CREAM. (1-7)	10,00
STRASCINATE OF BURNT WHEAT WITH MEAT SAUCE WITH DONKEY CHOP (1-9)	11,00
PASTA WITH FRESH TOMATO (1)	5,00

## Second Dishes

BAKED CHICKEN CUTLETS WITH SIDE OF FRENCH FRIES (1-3)	8,00
SQUID STUFFED WITH APULIAN SAUCE (1-3-4-14)	10,00
MEATLOAF STUFFED IN THE OVEN WITH A SIDE DISH OF POTATOES (1-3-7)	10,00
DONKEY CHOPS ON TOASTED BREAD (1)	12,00
GRILLED SEA BREAM FILLET WITH A SIDE DISH OF COURGETTE (1-4-14)	14,00
FREE RANGE RABBIT LEGS WRAPPED IN BACON (3-7-9) WITH FLANKS OF LEEKS AND SWEET AND SOUR RED ONION PETALS	15,00
GRILLED LAMB CUTLETS WITH SIDE DISHES OF GRILLED VEGETABLES	16,00
BEEF STRIPS WITH SALT FLOWERS, GREEN SALAD AND MUSHROOMS	16,00

## Dessert

SWEET CHOCOLAT SALAME (1-8-3-7)	5,00
TIRAMISÙ FROM THE APULIAN TRADITION (1-3-8-7)	5,00
GRANDMOTHER'S TART (1-3-8-7-5)	5,00

# Tasting Menu

THE WALK IN THE MASSERIA:  
BETWEEN FIELDS AND PERFUMES

CAPOCOLLO OF MARTINA FROM THE SLOW FOOD PRESIDIO OF SANTORO DELICATESSEN AND SELECTION OF CHEESES: CACIOCAVALLO PODOLICO, PECORINO CANESTRATO, BURRATINA FROM THE ITRIA VALLEY (7)

STRASCINATE OF BURNT WHEAT WITH MEAT SAUCE WITH DONKEY CHOP (1-9)

GRILLED LAMB CUTLETS WITH SIDE DISHES OF GRILLED VEGETABLES

TIRAMISÙ OF APULIAN TRADITION

45,00 / PER PERSON

MENÙ SERVED THE SAME  
FOR ALL DINERS AT THE TABLE

# Tasting Menu

THE VEGETARIAN OF ITRIA VALLEY

PACKET OF SEASONAL BATTERED VEGETABLES (1-3)

FIRST SALT RAVIOLI WITH TOMATO SAUCE WITH ASPARAGUS CREAM (1-7)

SEASONAL VEGETABLE MEATBALLS (1-3-7)

GRANDMOTHER'S TART (1-3-5-7-8)

30,00 / PER PERSON

MENÙ SERVED THE SAME  
FOR ALL DINERS AT THE TABLE