



M E N U

A N T I P A S T I

Silicurda del contadino con muersi fritti (12)

Veli di capocollo e burrata, rucola e cipolla in agrodolce (3)

Focaccia barese, stracciatella e basilico (9,3)

Insalata di mare (4,5,8,12) *

Baccalà mantecato, scarola e confettura di olive (3,5)

P R I M I P I A T T I

Tortelloni al basilico ripieni di burrata con crema di pomodoro secco e melanzana affumicata (14,9,3)

Sagne ncannulate ai pomodorini scattariciali gialli e rossi con cacioricotta (3,9)

Maccheroncino al ragu bianco, scamorza affumicata e pepe (3,9,12)

Fusilloni al gambero, finocchietto e limone (8,9,14,12)*

Spaghettone aglio, olio, peperoncino e cozze (3,4,9,13)

S E C O N D I

Cotoletta di melanzane, mayonese e peperoni (9,14)

Capocollo CBT e purè di patate (3)

Brasato di manzo al primitivo e porro estivo (12,13)

Frittura di calamari con mayonese agli agrumi (4,9,3) *

Trancio di spada alla piastra, crema di zucchine alla menta e scapece di zucchine (5,9,12)

1 Portata	17,00
2 Portate	27,00
3 Portate	37,00
Dessert	6,00

Componi il menu che preferisci, considerando che ogni piatto vale come una portata.
Il prezzo del menu sarà applicato a persona in base al numero di piatti ordinati.



ALLERGENI

1. ARACHIDI
2. FRUTTA SECCA
3. LATTE E DERIVATI
4. MOLLUSCHI
5. PESCE
6. SESAMO
7. SOIA
8. CROSTACEI
9. GLUTINE
10. LUPINI
11. SENAPE
12. SEDANO
13. SOLFITI
14. UOVA E DERIVATI

*PRODOTTO SURGELATO

ALLERGENS

1. PEANUTS
2. NUTS
3. MILK AND DERIVATIVES
4. SHELLFISH
5. FISH
6. SESAME
7. SOY
8. SHELLFISH
9. GLUTEN
10. LUPINS
11. MUSTARD
12. CELERY
13. SULPHITES
14. EGGS AND DERIVATIVES

*FROZEN PRODUCT



M E N U

E N T R É E S

Silicurda (soupe de légumineuses) du paysan avec morceaux de pain frits (12)

Voiles de capocollo, burrata, roquette et oignons aigres-doux (3)

Focaccia 'barese', stracciatella et basilic frais (9,3)

Salade de fruits de mer (4,5,8,12) *

Brandade de morue, scarole et confiture d'olives (3,5)

P R E M I E R S P L A T S

Tortelloni au basilic farcis à la burrata, crème de tomates séchées et aubergine fumée (14,9,3)

Sagne ncannulate aux tomates cerises jaunes et rouges 'scattariciati' et cacioricotta (3,9)

Maccheroncini au ragù blanc, scamorza fumée et poivre noir (3,9,12)

Fusilloni aux crevettes, fenouil sauvage et citron (8,9,14,12)*

Spaghettoni à l'ail, à l'huile d'olive, au piment et aux moules (3,4,9,13)

S E G O N D E S

Escalope d'aubergine, mayonnaise et poivrons (9,14)

Capocollo cuit à basse température (CBT) et purée de pommes de terre (3)

Bœuf braisé au Primitivo et poireau d'été (12,13)

Friture de calamars, mayonnaise aux agrumes (4,9,3) *

Pavé d'espadon grillé, crème de courgettes à la menthe et courgettes marinées à la menthe et au vinaigre (5,9,12)

1 Plat 17,00

2 Plat 27,00

3 Plat 37,00

Dessert 6,00

Composez votre menu selon vos envies : chaque plat correspond à une portion.
Le prix du menu est calculé par personne en fonction du nombre de plats commandés.



M E N U

A P P E T I Z E R S

Farmer's "Silicurda": legume soup with chickpeas, beans, turnip greens and cicory served with pieces of fried bread (12)

Thin slices of capocollo and burrata, with rocket and sweet-and-sour onion (3)

Focaccia 'barese' with stracciatella and basil (9,3)

Seafood salad (4,5,8,12) *

Creamed salt cod with escarole and olive jam (3,5)

M A I N C O U R S E S

Basil tortelloni filled with burrata, served with sun-dried tomato cream and smoked eggplant (14,9,3)

Sagne ncannulate pasta with yellow and red cherry tomatoes and cacioricotta cheese (3,9)

Maccheroncini with white ragù, smoked scamorza cheese and black pepper (3,9,12)

Fusilloni with prawns, wild fennel and lemon (8,9,14,12) *

Thick spaghetti with garlic, olive oil, chilli pepper and mussels (3,4,9,13)

S E C O N D C O U R S E S

Eggplant 'cotoletta' with mayonnaise and peppers (9,14)

Low-temperature cooked capocollo with mashed potatoes (3)

Beef braised in Primitivo wine with leek (12,13)

Fried calamari with citrus mayonnaise (4,9,3) *

Grilled swordfish steak with mint courgette cream and scapece-style zucchini (5,9,12)

D E S S E R T

Homemade Dessert (3,9,14,1,2)

1 COURSE 17,00
2 COURSE 27,00
3 COURSE 37,00
Dessert 6,00

Create your own menu by choosing freely from our dishes. Each dish counts as one course. The menu price will be charged per person according to the number of courses ordered.