

This menu contains a concept of territoriality and seasonality of the product, designed to place authentic dishes and recipes of the Apulian and also national culture at the center of the stage.

For me cooking is loving! Absolutely devote yourself to the material and to the creation of a new dish as a precious gesture of sharing to satisfy not only the belly but in particular the mind, heart and soul; the observation of the slow leavening of the bread is like waiting for an unborn child, therefore an act of love or like the closing of a ravioli or the rubbing of an orecchietta represent not only the memory of a skillfully handed down technique but also the perfect combination of tradition and evolution.

Is here where in my madness I find my logic.

Chef Simone De Sisto

STARTERS

Cuttlefish and potatoes in squid ink

(4,6,7,9,14)

16

Cannolo with raw catch and panzanella, fennel cream and pistachio and basil sauce

(1,4,7,8,9)

18

Salted beef button

with caciocavallo ganache,
arugula pesto and candied tomatoes

(7,8)

18

Aubergine and Mortadella

in memory of a Parmigiana

(6,7)

15

Vegetables terrine,

onion calzone, grilled-peppers sauce
and cruschi peppers

(1,3,5,7,10)

16

FIRST COURSES

Spaghetti Benedetto Cavalieri,
sea urchins, almond milk and shellfish broth

(1,4,8,9,14)

25

Rice ravioli,
potatoes and mussels

(1,4,7,9,14)

20

Chitarrina spaghetti,
cooked seaweed in extract of squid,
Zollino chickpea and flambé squid

(1,3,4,9,14)

23

Carbonara Risotto

(3,7)

18

Orecchiette with tomatoes,
cacioricotta goat cheese from Gargano and basil

(1,7,9)

18

MAIN COURSES

Red mullet filled

with fresh catch and fried with red mullets broth

(1,2,3,4,9)

24

Snapper poché,

mugnaia sauce, zucchini omelette, pepper tuille

(1,3,4,7,9)

28

Brisket cooked 72 hours, finished on the grill,

confit vegetables, potatoes and Negroamaro's jus

(9)

26

Pork tenderloin with mustard and vegetal carbon,

blown skin, green pepper sauce, chicory on the wok

(5,7,9,10)

24

Duck fillet in 5 spices,

crispy wing, peaches sauce and foie gras, carrots selection

(1,3,9)

28

FROM THE GRILL

Grilled meats from Salento

turcinieddhri (rolls made with lamb offal and flavoured with herbs),
bombette (meat rolls, wrapped in pancetta, stuffed with cheese), lamb chops

(7)

28

Broiled beef loin

with rosemary potatoes

30

FROM OUR SHOWCASE

Fresh catch

(4) | 8 per hg

Grilled / Salt baked / Barbecue / Baked in foil / Stewed

Shellfish

(2) | 14 per hg

On ice / Crudité

DESSERT

Remembrance of milk soup

(1,3,7)

12

Pasticciotto summer style

(1,3,7)

12

Strawberry cream, whipped cream, limoncello

(1,3,7)

14

Ciok burger

(1,3,7,11)

14

**Pineapple carpaccio with coconut panna cotta
and peaches sorbet**

10

TASTING MENU

5 courses by our Executive Chef

65

7 courses by our Executive Chef

80

Cover charge

4

ALLERGENS

Food allergens and allergens present in foods

- 1.** Cereals containing gluten:
(i.e. wheat, rye, barley, oats, emmer, kamut, their derivative strains and by-products).
- 2.** Crustaceans and products based on shellfish
- 3.** Eggs and by-products
- 4.** Fish and fish-based products
- 5.** Peanuts and peanut-based products
- 6.** Soy and soy-based products
- 7.** Milk and dairy products (lactose included)
- 8.** Shell fruit:
i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh) K. Koch), walnuts of Brazil (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products
- 9.** Celery and celery-based products
- 10.** Mustard and mustard-based products
- 11.** Sesame seeds and sesame seeds-based products
- 12.** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO
- 13.** Lupin beans and lupin beans based products
- 14.** Molluscs and molluscs-based products

The food is prepared in the same establishment, therefore is not possible to avoid the potential cross-contamination even on foods that do not contain them in their formula and / or recipe.

We use fresh and / or *frozen or **deep frozen foods depending on seasonality and availability. For any doubts, please ask the staff.