

A' LA CARTE

WE GUARANTEE THE CHOICE OF DIFFERENT DISHES ONLY FOR TABLE WITH MAXIMUM 4 PERSON S

ONE, TWO OR THREE DISHES €180 per person; FOUR DISHES €220 per person

(please note that it is not possible to share a single menu between one or more people)

STARTER

Raw: Scampi, red Prawns, Oyster, Caviar between evolution and tradition

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Snapper tartare, melon, pomegranate extract

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Shellfish – wild green salad, sour cream and lemon gel

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Red mullet soya and foie gras escalope

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Scallops, "Martina Franca" capocollo

spinach reduction

PASTA E RISO

Calamarata pasta, scampi, candied "Galatino" tomatoes

burrata and mint

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Spaghettone, sea cicala, red pepper "crusco" dehydrated

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Torchietto pasta made with taralli flour, double cime di rapa cooking

"Gallipoli" red raw prawn

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Riso Carnaroli, saffron stigmas," gnumerelli" offal

canestrato fondue

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Raviolo ricotta cheese, "Carpino" fava beans cream, rocket salad, pork cheek crispy

MAIN

Stockfish Morro with tomato, burrata, gin salad

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See Bass breaded, wild chicory with pistachio and yuzu flavor

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Charcoal *Octopus*, black "murgia" chickpeas, orange gel

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Pork iberico, "podolica" cheese fondue and "murgia" black truffle

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Beef fillet, grissini crost and smoked potato

DESSERT

Cassata with ricotta and raspberry chocolate

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Millefoglie bread, chocolate with "coratina" Extravergine olive oil cream

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Leavened "burned wheat GRANO ARSO" rum soup

almond chantilly

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potato *Brûlée*, figs, almonds and figs syrup

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Pastry filled with double cream

hazelnut and "femminiello" lemon

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