

À LA CARTE

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

STARTER

Raw lobster, between evolution and tradition

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Snapper tartare, melon, pomegranate extract

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Raw Shellfish – scampi, red and white prawns, wild green salad, sour cream and lemon gel

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Iberico pork, “podolica” cheese fondue and “Murgia” black truffle

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Hummus baked bread with salad and H2o - salt

PASTA E RISO

Calamarata pasta, raw scampi, candied “Galatino” tomatoes ricotta cheese and mint

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Tubettino pasta reduction of “Gallipoli” red raw prawn with double “cime di zucchini” cooking

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Cavatelli pasta with black “Murgia” chickpeas, lemon, pecorino cheese and potatoes

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Riso Carnaroli, lemon and raw Oyster, Caviar

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Tagliatella pasta - burnt wheat, fake carbonara sauce, truffle and cheek pork

MAIN

Sea Bass breaded, wild chicory with pistachio and yuzu flavor

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Scallops, "Martina Franca" capocollo salami absolute of sweet olives

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Vegetables raw and cooked with pistachio and yuzu

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Red mullet soy and foie gras escalope with cooked apple

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Beef fillet, grissini crust and smoked potato

DESSERT

Cassata with ricotta and raspberry chocolate

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Semifreddo of white chocolate and tonka beans

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Cheesecake in memory of the fresh fruit tart

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potato **Brûlée**, figs, almonds and figs syrup

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Chocolate Cake with a soft heart and raspberry coulis

Choosing **1** or **2** or **3** DISHES **€180** per person; choosing **4** DISHES **€220** per person
(please note that it is not possible to share a single menu between one or more people)

