

# Lunch Menù

TUESDAY - WEDNESDAY - THURSDAY - FRIDAY

*Set  
Menù*

2 Starters	€ 15
1 Starter / 1 First Course	€ 17
1 Starter / 1 Main Course	€ 19
1 First Course / 1 Main Course	€ 22

Add 1 Side Dish	€ 2,5
Add 2 slices of Focaccia	€ 2
Add 1 Dessert	€ 3,5

Included in the menù  
Micro-filtered Water  
Bread and taralli basket



*Dal Pugliese*

## Allergens



LATTOSIO



FRUTTA  
GUSCIO



SEDANO



SENAPE



GLUTINE



CROSTACEI

ALLERGENI



SESAMO



SOLFITI



LUPINI



MOLLUSCHI



UOVA



PESCE



ARACHIDI











SOIA

Gli Foods such as meat, fish, and vegetables purchased fresh from us have undergone a preventive treatment by vacuum sealing and freezing at -20°C for market reasons and for raw preparations, in accordance with the provisions of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, Letter D, Point 3.

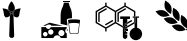






\*Product originally frozen

We kindly ask you to inform us of any intolerances or allergies to allow us to provide you with accurate and precise information


## Starters

Crispy shrimp served with three pepper vinaigrette		10
Seared octopus on rosemary mashed potatoes, olives, confit cherry tomatoes, and crispy celery		12
Savory smoked salmon cheesecake, cream cheese chive spread with crispy radish		10
Chicory nest sautéed on a creamy fava bean velouté with smoked paprika tarallo		10
Burrata cheese with capocollo salami, tarallo crumble, confit cherry tomatoes		10
Beef and veal meatballs, first fried, then cooked at low temperature in San Marzano Foggiano IGP sauce, basil, and Grana cheese		10
Beef tartare with crispy egg and purple potato chips		12
Veal eye of round cooked at low temperature garnished with mixed greens, gorgonzola cream, and walnuts		10

## First Courses


Mezzi paccheri with tomato bisque shrimp, basil, and olives		12
Potato gnocchi, pumpkin cream, cardoncelli mushrooms, and pecorino fondue		12
Paccheri with three tomatoes sauce		12
Bari-style orecchiette with turnip greens* and anchovies, sun-dried tomato, crispy smoked paprika tarallo, and Grana cheese		
Paccheri with white wine-braised beef, pine nuts, and chicory		12
Spaghettono with garlic, oil, chili, and mussels		12
Pappardelle cacio e pepe with crispy capocollo		12


## Main Courses


Crispy tuna loin with poppy seeds on raspberry coulis and sautéed chicory  16


Sea bass fillet in a crust of potatoes and spinach  14

Eggplant Parmigiana, oven-baked with Putignano fiordilatte and San Marzano Foggiano IGP sauce, Grana cheese, and basil  14




Braised pork cheek in Negroamaro wine, pumpkin cream and amaretti powder  14

Bombette - Pork rolls stuffed with Martina Franca capocollo, served on a Blu Pugliese fondue, radicchio in citrus vinaigrette, and toasted walnuts  14

Chicken leg cooked at low temperature, with side of spinach and potatoes  14

Beef tagliata with mushroom mascarpone cream and walnuts  16

## Side dishes


Baked potatoes  4  
Spinaci  4  
Sautéed chicory  4


## Bread

1/4 Focaccia - 2 pieces 2  
1/2 Focaccia - 4 pieces 4  
Traditional Taralli 1,5

## Desserts

Chocolate tart  5

Tiramisù  5

Pasticciotto Leccese - Shortcrust pastry filled with vanilla custard cream with syrupy sour cherries  5

Sorbet - non-alcoholic / alcoholic  4/6

## Rum

Zacapa 23 / 40°	7	Lagavulin 8 / 48°	8
Havana 7 / 40°	6	Talisker Skye / 45,8°	8
Don Papa / 40°	7	Jim Beam / 40°	4

## Whisky

## Spirits

<b>Grappa di Primitivo</b>	40°	45 ml	6
<b>Nardini Morbida</b>	50°	45 ml	4
<b>Storica Nera</b>	50°	45 ml	5
<b>Poli Sarpa</b>	40°	45 ml	4
<b>903 Barrique</b>	40°	45 ml	4
<b>Doppio Spirito</b>	42°	60 ml	8

## Beers

Riegele <b>Privat</b> - blonde	500 ml	5,2°	5
Riegele <b>Dunkel</b> - amber	500 ml	4,9°	5
Riegele <b>Kellerbier</b> - unfiltered	500 ml	4,7°	5

## Wine

<b>Red / White</b> della casa	.1/4	250 ml	3
	.1/2	500 ml	6

### Red

<b>Primitivo di Manduria</b> Talò - Cantine San Marzano	125 ml / 14°	5
<b>Negroamaro IGP</b> Talò - Cantine San Marzano	125 ml / 13,5°	4

### White

<b>Vermentino</b> - Cantine San Marzano	125 ml / 13°	4
<b>Fiano Salento</b> Talò - Cantine San Marzano	125 ml / 13,5°	4

### Sparkling

<b>Prosecco DOCG</b> - Cantine Drusian	125 ml / 11°	4
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## Soft Drinks

Recoaro Water	750 ml	2
Chiara Water micro filt.	750 ml	2
Coca Cola	330 ml	3
Coca Zero	330 ml	3
Fanta	330 ml	3
Gingerino	330 ml	3
The Peach/Lemon	330 ml	3

## Coffee

Espresso	1,5
Macchiato	2
Decaffeinato	1,5
Cappuccino	2,5
Corretto	2
Orzo / Ginseng	2
Caffè Lecce	2,5