



Welcome to

Dal Pugliese

Our menu offers a variety of dishes, from traditional Apulian cuisine to international fare. We are committed to creating new and modern flavors, while staying true to our roots.

We thank you for choosing our restaurant and hope you enjoy your meal.



Appetizers

Mediterraneo



A Sea Ode: Raw Red Shrimp with Citrus Gel, Shrimp Scampi on Shrimp Bisque, and Tuna Sashimi with Mullet Roe

Prosciutto di Salmone



Salmon marinated for 36 hours with beetroot, lemon and Mediterranean herbs, tzatziki mousse, bread croutons, pickled onion and fresh mint

Crunch



Shrimp with crispy panko crust served with citrus vinaigrette and diced three peppers

Mandorlato



Quenelle of whipped cod (baccalà mantecato) on carrot spiral, toasted almonds and cuttlefish ink leaf

Bianco Latte



Artisanal burrata accompanied by Cantabrian anchovies, confit tomato, crumbled tarallo, drops of Virgin Mary and black olive powder

Fav'e Cicoria



Nest of sautéed chicory served on a creamy purée of peeled broad beans and smoked paprika tarallo

Le Polpette di Pina



Beef and veal meatballs, first fried, then cooked at low temperature in San Marzano foggiano IGP sauce, served with basil and Parmesan

Tart - Tufo



Tartare of beef with truffle, pecorino fondue, pumpkin gel and crispy cardoncello mushroom

Campestre



Quail breast and thighs, cooked at low temperature, served with its cooking juices on thyme and rosemary-flavored potatoes, glazed carrots

Pasta

- La Ricciola**  18
 Penne cooked with San Marzano fish broth, fried capers, black olive powder, sweet and sour onion, and raw ricciola
- Il Viaggio**  18
 Sautéed spaghetti with spicy soppressata cream from Martina Franca, Crusco pepper powder, purple prawn tartare, and dehydrated orange
- La Cozz**  15
 Traditional wide linguine with garlic, oil, chili pepper, and mussels, with toasted Altamura bread and parsley
- Il Mago di Oz**  17
 Gnocchi of potatoes and pumpkin with porcini mushrooms, pecorino fondue, and thyme
- Le Cime**  15
 Orecchiette with turnip greens and anchovies, finished with sun-dried tomatoes, smoked paprika taralli, and Parmesan cheese
- Da Pendi in Puglia**  18
 Troccoli with duck ragù, pine nuts, leccino olives, and Primitivo glazed chestnut
- La Brasciola**  16
 Pork roll stuffed with guanciale and pecorino, stewed in homemade San Marzano tomato sauce, served with giant orecchiette pasta, pecorino and basil

Baked Goods

| | | | |
|---------------------------|-----|-------------------------|---|
| Bread Basket | 1,5 | 1/2 Focaccia - 4 slices | 4 |
| Bread basket and focaccia | 3 | 1/1 Focaccia - 8 slices | 8 |
| Traditional Taralli | 1,5 | | |

Main Course

La Campagna d'Orata

    24

Sea bream fillet cooked at low temperature served on spinach, orange salad, radishes, toasted peanuts, olives and cherry tomatoes

Busaba Thai

    23

Monkfish wrapped in smoked pancetta on a red curry, coconut and peanut, served with sweet and sour purple carrot waves and buttered baby corn

Tra Terra e Mare

    22

Octopus tentacle prepared in two ways, served with Apulian cialleda composed of crumbled hard wheat frisella, baby carrot, potatoes, cucumber, pickled onions, and cream of red turnip

Parmigiana di Melanzane

    16

Eggplant parmigiana, oven-baked with fiordilatte cheese and San Marzano IGP tomato sauce, served with grated Parmesan cheese and basil

"Cheek to Cheek"

     22

Braised beef cheek in Primitivo wine sauce, served with pumpkin and amaretti (almond cookies) purée, toasted polenta, and fried sage

Bombette al Nord

   18

Pork rolls stuffed with capocollo and cheese, placed on a Blue Pugliese cheese fondue, garnished with radicchio and toasted walnuts

L'imperatore

     26

Beef fillet with a crispy bread crust, served with spinach, truffle reduction, and potato mille-feuille

L'agnello e il papavero


     24

Low-temperature cooked lamb rack with poppy seed crust, raspberry coulis, and sautéed chicory nest

Side dishes


Sautéed chicory 5

   Gratinated cauliflower 5


Oven-baked potatoes  5

Spinach 4

Dolci

Bignè    7

Dark chocolate ganache, drizzled with salted caramel, placed on strawberry coulis, topped with toasted hazelnuts and chocolate shavings

Mezzo & Mezzo      7


Baba soaked in cherry and rum syrup with pistachio ganache, blackberries, red currants, and white chocolate curls

Tiramisù Express    6

Crispy coffee ladyfingers, mascarpone cream, and bitter cocoa

Pasticciotto Leccese     5


Shortcrust pastry bundle filled with vanilla custard and syrup-soaked sour cherries

Esotico     7

Mango cheesecake with cream cheese, cocoa crumble, and coconut powder

Soffice   7

Yogurt semifreddo with a berry heart, on shortcrust biscuit base and fresh raspberries

Sorbet served in a glass - non-alcoholic / alcoholic   4/6

Passito Wine

II Filari - Primitivo di Manduria DOCG 13,5° 90 ml 5

Intense ruby red, with aromas of cooked fruit, honey, blueberries, plums, and vanilla. Full-bodied, soft, and persistent. Elegant

Polline - Moscato Passito - Salento IGP 13,5° 90 ml 5

White Moscato passito, bright straw yellow with golden reflections. Aromas of white flowers, peach, apricot, and vanilla. Sweet, fragrant palate with notes of fruit and honey. Good freshness

Menù Bambini

| | | | |
|------------------------------------|----|----------------------------|----|
| Pasta with tomato sauce and cheese | 10 | Meatballs in tomato sauce | 10 |
| Butter pasta with cheese | 9 | Breaded cutlet with fries* | 12 |
| Pasta al ragù di manzo con grana | 12 | Fried fries* | 4 |

Soft Drinks

| | | |
|-----------------------------|--------|---|
| Water Recoaro | 750 ml | 2 |
| Water Chiara micro-filtered | 750 ml | 2 |
| Coca Cola | 330 ml | 3 |
| Coca Zero | 330 ml | 3 |
| Fanta | 330 ml | 3 |
| Gingerino | 100 ml | 3 |
| The Pesca/Limone | 400 ml | 3 |
| Succo di Frutta | 200 ml | 3 |
| Tonic Water | 200 ml | 3 |

Beers

| | | |
|--|--------|---|
| Riegele Privat - blonde | 500 ml | 5 |
| Riegele Dunkel - amber beer | 500 ml | 5 |
| Riegele Kellerbier - unfiltered | 500 ml | 5 |
| Peroni Cruda | 500 ml | 5 |
| Peroni White | 500 ml | 5 |
| Peroni Double Malt | 500 ml | 5 |
| Peroni Red | 500 ml | 5 |

Coffee

| | | | |
|---------------|-----|----------------|-----|
| Espresso | 1,5 | Decaffeinato | 1,5 |
| Macchiato | 2 | Macchiatone | 2 |
| Cappuccino | 2,5 | Caffè Corretto | 2 |
| Orzo | 2 | Ginseng | 2 |
| Caffè Leccese | 2,5 | | |

Aperitivi & Cocktails

| | |
|-------------------------------------|----|
| Spritz Aperol | 5 |
| Spritz Campari | 5 |
| Spritz Liscio | 5 |
| Americano Carpano | 7 |
| Americano Antica Formula | 9 |
| Negroni | 8 |
| Gin Tonic - London Gin | 8 |
| Gin Tonic - Monkey 47 | 10 |
| Gin Tonic - Mantovani Pompelmo Rosa | 10 |
| Rum & Cola | 7 |

Rum

| | |
|-----------------|---|
| Zacapa 23 / 40° | 7 |
| Havana 7 / 40° | 6 |
| Don Papa / 40° | 7 |

Whisky

| | |
|-----------------------|---|
| Lagavulin 8 / 48° | 8 |
| Talisker Skye / 45,8° | 8 |
| Jim Beam / 40° | 4 |

Spirits

Grappa di Primitivo 40° 45 ml 6

Expansive, enveloping, with great personality. A splendid concert of sensations where ripe fruit, cocoa, and vanilla stand out

| | | | |
|------------------------|-----|-------|---|
| Nardini Morbida | 50° | 45 ml | 4 |
| Storica Nera | 50° | 45 ml | 5 |
| Poli Sarpa | 40° | 45 ml | 4 |
| 903 Barrique | 40° | 45 ml | 4 |

Doppio Spirito 42° 60 ml 8

75% Aged grappa 25% and 15-year-old Caribbean rum.

Smooth, round, and persistent with pleasant hints of wood, dark chocolate, and raisins

Digestifs

| | | | |
|-----------------|---|----------------|---|
| Amaro Mantovani | 5 | Amaro del Capo | 4 |
| Jägermeister | 4 | Montenegro | 4 |
| Fernet | 4 | Branca Menta | 4 |
| Amaro Lucano | 4 | Anima Nera | 4 |



Dal Pugliese
— CUCINA TIPICA —

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www.dal-pugliese.com

We kindly ask you to inform us of any intolerances or allergies to ensure we can provide you with accurate and safe information

Legend



LATTOSIO



FRUTTA
GUSCIO



SEDANO



SENAPE



GLUTINE



CROSTACEI

ALLERGENI



SESAMO



SOLFITI



LUPINI



MOLLUSCHI



UOVA



PESCE



ARACHIDI



SOIA

The foods such as meat, fish, and vegetables purchased fresh by us have undergone a preventive purification treatment through vacuum packaging and rapid freezing at -20°C for raw preparations, in accordance with the requirements of Regulation (EC) 853/2004, Annex III, Section VII, Chapter 3, Letter D, Point 3.

*Product frozen at the source