

SPRING MENU

TASTING MENU TERRA € 35

Egg, eggs and vegetables

Orecchiette with traditional meat sauce and canestrato fondue

Black Lucanian suckling pig cheek, celeriac, onion and glasswort

Chocolate cupcake

TASTING MENU MARE € 45

Beans, chicory, octopus and crusco pepper

Bottoni of goat ricotta cheese, artichokes and red prawns

Shi drum, cream of wholemeal bread, puntarelle (chicory, asparagus) and mullet bottarga

Banana, peas and bergamot sorbet

€ 20 four glasses of wine in conjunction.

The tasting menu are for the whole table.

STARTERS

Selection of "Macelleria Romanelli" cured meats € 10

Mullet, "Pallone di Gravina" cheese, turnip greens and tomato € 13

Egg, eggs and vegetables € 10

Beans, chicory, octopus and crusco pepper € 12

MAIN COURSES

Risotto with red turnip, coffee powder and lemon € 12

Bottoni of goat ricotta cheese, artichokes and red prawns € 14

Linguine with cacio cheese, pepper, mussels, field beans and black lemon € 12

Orecchiette with traditional meat sauce and canestrato fondue € 10

SECOND COURSES

Black Lucanian suckling pig cheek, celeriac, onion and glasswort € 14

Spring veal, fennel and almonds € 16

Shi drum, cream of wholemeal bread, puntarelle (chicory, asparagus) and mullet bottarga € 17

Polignano carrots € 12

DESSERT

Banana, peas and bergamot sorbet € 7

Chocolate cupcake € 7

Cream of ricotta cheese, candied orange, chocolate and Stigliano pistachio € 7

Strawberries soup and soya beans, almond milk and hazelnut € 7

Selection of "Gargano" cheese with jams € 12

Cover charge € 3 (the tasting menu included)