

**Lunch**

1.00 pm - 3.00 pm

**Dinner**

7.30 pm - 10.30 pm

**SUMMER MENU**

**TASTING MENU VEGETARIAN € 40**

Our welcome: sparkling wine and appetizers  
Courgettes, goat cheese, mint, lemon, green sauce  
Beetroot risotto, coffee powder and lemon  
Polignano carrot frosted, almonds, basil and red chicory  
Watermelon, cucumber and lemon sorbet

**LAND TASTING MENU € 45**

Our welcome: sparkling wine and appetizers  
Tomato cold soup, gin cucumber, farmhouse's burrata cheese and crisp bread  
Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese  
Jowl of black Lucanian piglet, foam of olive oil potatoes, reduction of juniper  
Chocolate and passion fruit

**SEA TASTING MENU € 50**

Our welcome: sparkling wine and appetizers  
Marinated and smoked mackerel, roasted pepper, cereal brittle, Béarnaise sauce  
White lasagne with yellow cherry tomatoes, flower of zucchini, red prawns and smoked scamorza cheese sauce  
Large slice of John Dory, white gazpacho, salted lemon and shallot with honey  
Curdled milk with citrus fruits, red fruit, crunchy corn

**LIBERAMENTE € 60**

Menu carte blanche 6 courses

*I menu degustazione s'intendono per tutto il tavolo.*

**STARTERS**

Selection of "Salumificio Romanelli" cold cuts and vegetables in oil € 12  
Tomato cold soup, gin cucumber, farmhouse's burrata cheese and crisp bread € 2  
Courgettes, goat cheese, mint, lemon, green sauce € 10  
Beef tartare, capers, anchovies, black garlic and aubergine € 14  
Marinated and smoked mackerel, roasted pepper, cereal brittle, Béarnaise sauce € 14

**MAIN COURSES**

Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese € 12  
White lasagne with yellow cherry tomatoes, flower of zucchini, red prawns and smoked scamorza cheese sauce € 16  
Beetroot risotto, coffee powder and lemon € 14  
Spaghetti with rocket pesto, pelagic fish and cacio ricotta cheese € 14

**SECOND COURSES**

Jowl of black Lucanian piglet, foam of olive oil potatoes, reduction of juniper € 16  
Veal fillet, lettuce heart, lime mayonnaise and bottarga € 18  
Large slice of John Dory, white gazpacho, salted lemon and shallot with honey € 16  
Polignano carrot frosted, almonds, basil and red chicory € 14  
Selection of local cheeses with Borgo jam € 12

**DESSERT**

Curdled milk with citrus fruits, red fruit, crunchy corn € 8  
Chocolate and passion fruit € 8  
Cecilia: almond, figs and lemon € 8  
Watermelon, cucumber and lemon sorbet € 8

*Seating € 3 (included in tasting menus)*

