

**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  
Risotto, pepper cream and green sauce  
Polignano carrot frosted, almonds, basil and red chicory  
Watermelon, cucumber and lemon sorbet

**LAND TASTING MENU € 45**

Our welcome: sparkling wine and appetizers  
Selection of "Salumificio Romanelli" cold cuts and vegetables in oil  
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  
Tuna, shallot, mayonnaise, anchovy and glasswort  
Cereals big fusilli pasta, red prawns, capers and licorice  
Meagre, yellow cherry tomato, burrata cheese and zucchini flowers  
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, burnt wheat, capers and almond € 12  
Courgettes, goat cheese, mint, lemon, green sauce € 10  
Barter, green beans, red prawns and lime € 14  
Tuna, shallot, mayonnaise, anchovy and glasswort € 14

**MAIN COURSES**

Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese € 12  
Cereals big fusilli pasta, red prawns, capers and licorice € 16  
Risotto, mackerel, pepper cream and green sauce € 14  
Spaghetti with rocket pesto 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  
Meagre, yellow cherry tomato, burrata cheese and zucchini flowers € 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  
Almond, figs and lemon € 8  
Watermelon, cucumber and lemon sorbet € 8

*Seating € 3 (included in tasting menus)*

