

Lunch

1.00 pm - 3.00 pm

Dinner

7.30 pm - 10.30 pm

AUTUMN MENU

TASTING MENU VEGETARIAN € 38

Honey^{BVR} lacquered eggplant, ketchup of tomato and plums, crunchy onion
Risotto with pumpkin^{BVR} cream, vincotto of figs and canestrato cheese fondue
Red onion cooked in salt, canestrato cheese foam and fig sauce
Panna cotta, prickly pears and saffron

LAND TASTING MENU € 43

Capocollo of Martina Franca, vegetables in olive oil and pan brioche
Tagliatelle pasta with white lamb ragu, rosemary, lemon and salted zabaglione
Jowl of Lucanian piglet, potato millefeuille and mustard
Hot chocolate mousse and hazelnut ice cream

SEA TASTING MENU € 48

Mackerel fish, roasted pepper and bernese sauce
Strascinate burnt wheat pasta, mussels, chicory and bitter cocoa
Sea bass, chickpeas^{BVR}, chicory and chamomile
Creme brûlée, yogurt ice cream and red fruits

Recommended tasting menu at full table.

STARTERS

Mackerel fish, roasted pepper and bernese sauce € 12
Capocollo of Martina Franca, vegetables in olive oil and pan brioche € 8
Fried polenta, grilled cuttlefish, fried olives and herbs € 12
Honey^{BVR} lacquered eggplant, ketchup of tomato and plums, crunchy onion € 10

MAIN COURSES

Risotto with pumpkin^{BVR} cream, vincotto of figs and canestrato cheese fondue € 14
Tagliatelle pasta with white lamb ragu, rosemary, lemon and salted zabaglione € 15
Strascinate burnt wheat pasta, mussels, chicory and bitter cocoa € 15
Lasagna pasta with grilled artichokes, bottarga and creamy potatoes in oil € 14

SECOND COURSES

Jowl of Lucanian piglet, potato millefeuille and mustard € 16
Red onion cooked in salt, canestrato cheese foam and fig sauce € 10
Sea bass, chickpeas^{BVR}, chicory and chamomile € 18
Chicken thigh, chard, liver pate and toasted pumpkin seeds € 16
Selection of local cheeses with Borgo jam € 12

DESSERT

Caramelized pineapple, milk ice cream and sambuca gel € 7
Hot chocolate mousse and hazelnut ice cream € 7
Creme brûlée, yogurt ice cream and red fruits € 7
Panna cotta, prickly pears and saffron € 7

(BVR) Our organic product
Seating € 3 (included in tasting menus)

