

SPRING MENU

TASTING MENU VEGETARIAN €40

Artichoke, shallot cream, pecorino cheese and organ
Risotto, chicory, marnated anchovies and salad lemon
Fennel in foil, garlic mayonnaise, sesame and bay
Strawberries tart with yogurt cream

LAND TASTING MENU €45

Selection of cold cuts from Querceta farm, with vegetables in oil and pan brioche bread
Orecchiette pasta with traditional ragout and local cheese cream
Beef with soy, stewed chard and soused onion
Chocolate hot mousse, vanilla ice cream and salty caramel

SEA TASTING MENU €55

Cod in chickpeas tempura, fresh fava beans and apple vinegard gel
Spaghetti pasta, cheese and black pepper, sea urchins and green beans
Croaker fish coocked "a la plancha", roots and sage
Almond parfait, dried figs and vincotto

Recommended tasting menu at full table.

STARTERS

Cod in chickpeas tempura, fresh fava beans and apple vinegard gel € 14
Artichoke, shallot cream, pecorino cheese and organ € 8
Wafer made with sourdough, ricotta fresh cheese, medlar fruit and vegetables € 8
Selection of cold cuts from Querceta farm, with vegetables in oil and pan brioche bread € 12

MAIN COURSES

Spaghetti pasta, cheese and black pepper, sea urchins and green beans € 18
Risotto, chicory, marnated anchovies and salad lemon € 12
Orecchiette pasta with traditional ragout and local cheese cream € 12
Lasagna pasta with grilled artichoke, fresh yellow tomatoes and parmesan fondue € 14

SECOND COURSES

Beef with soy, stewed chard and soused onion € 14
Croaker fish coocked "a la plancha", roots and sage € 16
Fennel in foil, garlic mayonnaise, sesame and bay € 12
Lamb, potatoes and kale € 16
Apulian cheese selection with our jams € 12

DESSERT

Seasonal fruit € 5
Almond parfait, dried figs and vincotto € 8
Strawberries tart with yogurt cream € 8
Chocolate hot mousse, vanilla ice cream and salty caramel € 8

