

AUTUMN MENU

VEGETARIAN TASTING MENU €40

Confit aubergine, red peppers^{BVR}, cumin and nuts
Spaghettoni pasta with typical pepper^{BVR}, ginger and soy sauce
Red onion cooked in salt, typical cheese foam and mulled wine
Ricotta cheese of masseria and pear tartellet

TASTING MENU FROM THE LAND €45

Capocollo from Martina Franca, vegetables garden^{BVR} and pan brioche
Home made pasta, lamb stew and rosemary powder^{BVR}
Jowl of lucanian piglet, potatoes foam and its sauce
Chocolate foam and vanilla ice cream

TASTING MENU FROM THE SEA €55

Octopus, white beans and sweet&sour typical peppers^{BVR}
Risotto, tosa sauce, mussels and coulfloower
Sea bass with pumpkin cream, yogurt and toasted seeds
Organic yellow melon in osmosis and lemon sorbet with rosemary oil^{BVR}

Recommended tasting menu at full table.

STARTERS

Confit aubergine, red peppers^{BVR}, cumin and nuts € 9
Capocollo from Martina Franca, vegetables garden^{BVR} and pan brioche € 11
Terrine of mackerel, salted eggnog and nori seaweed € 14
Octopus, white beans and sweet&sour typical peppers^{BVR} € 15

MAIN COURSES

Spaghettoni pasta with typical pepper^{BVR}, ginger and soy sauce € 12
Raviolo with cod, potatoes and chives € 14
Home made pasta, lamb stew and rosemary powder^{BVR} € 14
Risotto, tosa sauce, mussels and coulfloower € 16

SECOND COURSES

Selection of local cheeses with traditional borgo jams^{BVR} € 12
Red onion cooked in salt, typical cheese foam and mulled wine € 12
Chicken cooked at low temperature with apricot chutney, sage and pistachio € 14
Jowl of lucanian piglet, potatoes foam and its sauce € 16
Sea bass with pumpkin cream, yogurt and toasted seeds € 18

DESSERT

Seasonal fruit^{BVR} € 5
Ricotta cheese of masseria and pear tartellet € 8
Organic yellow melon^{BVR} in osmosis and lemon sorbet with rosemary oil^{BVR} € 8
The classic creme brule € 8
Chocolate foam and vanilla ice cream € 8

(BVR) Our organic product

Seating € 3 (included in the tasting menu)

