

## **OUR THOUGHT**

I don't cook tradition, because I have too much respect for it...  
And I don't reinterpret it... That would be sacrilege.

The first protagonist... the raw ingredient.

Instinct and taste... my combinations.

**ANDREA**

Welcome... how to feel at home.

Feast... the table set.

Importance... our guests.

**FRANCA**

## **INSTINCT**

### **Perfect deception**

Oyster, yogurt <sup>(1-4-7)</sup>

### **Scampi alla Catalano**

Scampi, fish demi-glace, parsley, baba <sup>(1-2-4-6-7)</sup>

### **Purely Instinctive**

Monkfish, bacon, artichokes, rosemary <sup>(4-7)</sup>

### **Sagne**

Sagne pasta, octopus ragù, saffron garlic sauce <sup>(1-4-7)</sup>

### **Catch of the day**

Catch of the day, snails, wasabi, fennel <sup>(4-7)</sup>

### **La Cartellata**

Cartellata pastry, fruit, ricotta <sup>(1-3-5-7-8)</sup>

€ 85,00 (Wine Pairing € 35,00)

## **CONTAMINATION**

### **Eggplant, eggplant, eggplant** <sup>(1-3-7-8)</sup>

#### **The tradition**

Local meatloaf, vermouth, basil <sup>(6)</sup>

#### **Rice, lentils, cotechino sausage** <sup>(1-7)</sup>

#### **Lu Salentu**

Burnt wheat orecchiette, tomato, strong ricotta, lemon <sup>(1-7)</sup>

#### **The Cheek**

Braised beef cheek, mushrooms, raspberry, truffle <sup>(6)</sup>

#### **Chocolate variations** <sup>(1-3-5-7-8)</sup>

€ 85,00 (Wine Pairing € 35,00)

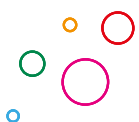
## **BETWEEN MEAT AND FISH 8 courses**

A combination inspired by the Chef from the two tastings

€ 105,00 (Wine Pairing € 45,00)

## **FULL IMMERSION 10 Chef's choice courses**

€ 125,00 (Wine Pairing € 55,00)



### **Tasting menu are served for the whole table.**

We apologize if sometimes we could say no, but it is to preserve the quality of our products, thank you. We wish you a nice experience.

*Andrea and Franca*

## CLASSICS AND OUR À LA CARTE PROPOSALS

### FISH DISHES

<b>Perfect deception</b> Oyster, yogurt (min. 2 pieces) <sup>(1-4-7)</sup>	€ 15,00 each
<b>Camouflage of stuffed cuttlefish</b> Bread, tomato, black garlic, parsley <sup>(1-4)</sup>	€ 27,00
<b>From Past to Present</b> Grilled eel, fava beans, leaves, fruit <sup>(4)</sup>	€ 27,00
<b>Natural Lobster</b> Natural lobster, salted lemon, salted butter, brioche <sup>(7)</sup>	€ 80,00

### FIRST COURSES

<b>Risotto Dissapore 2018</b> Risotto, Cantabrian anchovy butter, soy, fish tartare, "poor man's cheese" <sup>(1-2-4-7-14)</sup>	€ 25,00
<b>Sagne</b> Sagne pasta, octopus ragù, saffron garlic sauce <sup>(1-4-7)</sup>	€ 25,00
<b>Lu Salentu</b> Burnt wheat orecchiette, tomato, strong ricotta, lemon <sup>(1-7)</sup>	€ 22,00
<b>From North to South</b> Agnolotto stuffed with horse meat "brasciola," raisins <sup>(1-3-7)</sup>	€ 26,00

### MEAT DISHES

<b>The Cheek</b> Braised beef cheek, mushrooms, raspberry, truffle <sup>(6)</sup>	€ 27,00
<b>Honey and Fennel Bacon</b> Onion, chicory <sup>(7)</sup>	€ 25,00
<b>Pigeon</b> Pigeon, oyster, port <sup>(4-14)</sup>	€ 28,00
<b>The tradition</b> Local meatloaf, vermouth, basil <sup>(6)</sup>	€ 26,00

### DESSERTS

<b>Ode</b> Toritto almond prepared in various styles <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Like the '90s</b> Cream gelato, frozen fruit, cinnamon, Alchermes liqueur <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Chocolate variations</b> <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>La Cartellata</b> Cartellata pastry, fruit, ricotta <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Selection of cheeses</b> The Chef has selected for you three types of cheeses, considered the excellences of Puglia, Italy and France.	€ 20,00

## LIST OF ALLERGENS

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and products thereof (including lactose). 8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers. 13. Lupin and products thereof. 14. Molluscs and products thereof.

cover charge € 5,00

Products subjected to temperature abatement -18 °C.  
Presence of ingredients containing allergens indicated in Reg. EC No. 1169/2011 and s.m.i.