



ENGLISH MENU

APPETIZER

Percorso SCIAMANINN (*minimum 2 people*) — **€15 per person**
5 courses chosen from those listed below.

OCTOPUS WITH TOMATO SAUCE.....€12

Baby octopus, olives, capers, tomato sauce, parsley, oil, garlic, salt, pepper, white wine

CUTTLEFISH SALAD*.....€10

Cuttlefish, potatoes, celery, cherry tomatoes, oil, salt, pepper, parsley

STUFFED CUTTLEFISH*.....€10

Cuttlefish, bread, eggs, parsley, garlic, salt, pepper, cherry tomatoes, capers, cheese, breadcrumbs

MEATBALLS WITH SAUCE.....€ 8

BOMBETTE & CACIO.....€ 12

Martina Franca pork rolls, Grana Padano salt, pepper, melted caciocavallo cheese

BOCCONCINI DI CAVALLO..... €12

Horse meat carpaccio with parsley, Grana Padano, salt, garlic, pancetta, pepper, and white wine.

ZAMPINA AL POMODORO.....€ 10

Veal sausage, tomato sauce, Grana Padano DOP, basil, cherry tomatoes, onion, olives

PARMIGIANA DI MELANZANE.€ 8

Baked eggplant, tomato sauce, Parmigiano Reggiano, fiordilatte cheese

BROAD BEAN PURÉE WITH CHICORY.....€ 8

Broad bean puree, chicory, oil, salt

NODINI CHEESE AND BURRATA CHEESE

DI ANDRIA.....€ 8

SPECIAL APPETIZER

PEPPERED MUSSELS.....€15

Salt, parsley, oil, garlic, pepper

CAPOCOLLO & FIGLIATA.....€15

Martina Franca capocollo, Mozzarella filled with cream and stracciatella

BRACIOLA DI CAVALLO AL SUGO €8

Horse meat roulade/chop in tomato sauce with Grana Padano, salt, parsley, garlic, and pepper.

FIRST COURSES

ORECCHIETTE AL RAGÙ DI BOMBETTE...€14

Orecchiette pasta with a ragù made from Bombette di Martina Franca — traditional Apulian pork rolls stuffed with cheese and seasonings — onion, tomato sauce, and cacioricotta cheese.

POTATOES, RICE, AND MUSSELS.....€12

Potatoes, rice, mussels, cherry tomatoes, oil, onion, salt, pepper

STARTERS

RUSTICO SALENTINO.....€ 4

Tomato, mozzarella, bechamel

BARI FOCACCIA 1/2.....€ 5

tomato, oregano, salt, oil

CLASSIC PANZEROTTO 3 pz..... € 6

tomato and mozzarella

TRIS CLASSIC BRUSCHETTA....€ 12

Tomato, mozzarella, oregano, salt, oil

TRIS SEA BRUSCHETTA.....€ 12

tuna tartare, Salmon tartare, pan-seared octopus,

TRIS SEA PANZEROTTO.....€ 12

tuna tartare, Salmon tartare, pan-seared octopus,

TRIS STUFFED PANZEROTTO.....€ 12

Mortadella, chicory, classic

TARTARE

TUNA TARTARE.....€ 12

With Stracciatella cheese, chopped pistachios, mixed salad and taralli

SALMON TARTARE.....€ 12

With black olive cream, red onions in Negroamaro wine, flaked almonds, mixed salad and taralli

FASSONA TARTARE.....€ 12

With stracciatella cheese, chopped hazelnuts, sweet mustard, mixed salad and taralli

TAGLIERI

TAGLIERE APULIAN.....€ 18

Bari Focaccia, capocollo from Martina Franca, taralli, caciocavallo cheese, honey, apulian salami, nodini cheese, classic panzerotto, Stuffed panzerotto of your choice, stuffed Bruschettas of your choice

CHEESE SELECTION€ 20

Caciocavallo cheese, goat's cheese, Coratino pecorino cheese, nodino cheese, burratina cheese, stracciatella cheese, honey, taralli

PUCCE SALENTINE

What is puccia?

Puccia is a traditional bread from Apulia, made with the same dough as pizza. It's round, about 10–15 cm in size, soft and airy inside, and especially typical of central and southern Apulia.

FIORDALISO.....€ 7

Fiordaliso cooked ham, fiordilatte, Pachino tomatoes, lettuce

GAZZOLO.....€ 7

PDO Parma ham, fiordilatte, sautéed chicory, garlic, oil, chilli pepper

MORTAZZA..... € 7

PGI Bologna mortadella, stracciatella cheese, pistachio grains, pistachio pesto

PORCHETTA.....€ 8

Spicy spit-roast pork, baked eggplant, rocket, creamed Parmesan cheese, oil, salt

BROCCOLETTI E SALSICCIA OR SAUTÉED CHICORY€ 8

Sautéed broccoli or sautéed chicory, pork sausage, smoked scamorza cheese, oil, garlic and chilli pepper

POLPETTA.....€ 9

Meatballs with sauce

LA PUGLIESE.....€ 9

Capocollo from Martina Franca (Slow Food praesidium), stracciatella cheese, rocket, creamed sun-dried tomatoes

CARPACCIO.....€ 9

Beef carpaccio, fiordilatte, baby artichokes in oil, rocket, oil, lemon juice

BLACK ANGUS.....€ 10

Black Angus Carpaccio, stracciatella, chopped hazelnuts, truffle cream, rocket

FASSONA.....€ 10

Fassona tartare, stracciatella, flaked almonds, mustard, potato cream, mixed salad

BOMBETTA.....€ 10

Martina Franca pork rolls, melted caciocavallo cheese, balsamic vinegar glaze, rocket

PUCCIA DI MARE (SEAFOOD PUCCIA)

U PULP.....€ 10

Pan-seared octopus, creamed potatoes, stracciatella cheese, confit cherry tomatoes, rocket

U SALMON.....€ 10

Salmon tartare, PDO buffalo mozzarella, red onions in Negroamaro wine, rocket, creamed black olives

U TUNN.....€ 10
Tuna tartare, stracciatella cheese, sun-dried tomatoes, lettuce, oil with capers, basil pesto

GAMBERO€ 10
Crispy prawns, fiordilatte, pistachio pesto, pink sauce, mixed salad

PUCCE VEGETARIANE (VEGETARIAN PUCCIA)

VEGETARIANA€ 7
Smoked scamorza cheese, baked eggplant, baby artichokes in oil, lettuce, creamed sun-dried tomatoes

PARMIGIANA.....€ 8
Baked eggplant, tomato sauce, Parmesan cheese, fiordilatte, garlic, oil, salt

DESSERTS

PUCCIA NUTELLA.....€ 6
Nutella spread with chopped hazelnuts

PUCCIA PISTACCHIO.....€ 6
Pistachio cream with chopped pistachios

PUCCIA GODURIA.....€ 7
Nutella spread, pistachio cream, chopped hazelnuts and pistachios

TIRAMISU.....€ 6

“NUN’S BREASTS (ALTAMURA DESSERT)”€ 6
Soft sponge cakes filled with custard cream and dusted with powdered sugar.
eggs, sugar, flour, milk

PASTICCIOTTI SALENTINI.....€ 2,5
Shortcrust pastry filled with custard cream.
flour, eggs, sugar, butter, milk. assorted flavours

COVER CHARGE – €1.50 PER PERSON

A traditional Italian service charge that includes bread and table service.

DRINKS

SOFT DRINKS

NATURAL WATER/SPARKLING 0,5 L.....	€ 1
COCA COLA 0/COCA COLA 0,33 L.....	€ 3
FANTA 0,33 L.....	€ 3
COCKTAIL SAN PELLEGRINO.....	€ 4
CAFFÈ / CAFFÈ DEC.....	€ 1

DRAFT BEER

RAFFO GREZZA 0,20 L.....	€ 4
RAFFO GREZZA 0,40 L.....	€ 6
RAFFO GREZZA 1 LT.....	€ 12

APULIA CRAFT BEERS

"Beer of our production, unfiltered and unpasteurized."

BLANCHE 0,33 L.....	€ 5
GOLDEN ALE 0,33 L.....	€ 5
STRONG BITTER 0,33 L.....	€ 5
AMERICAN IPA 0,33 L.....	€ 5

APULIAN WINE LIST

RED WINE

PRIMITIVO MARCHESANA IGP.....	€ 18
PRIMITIVO POLVANERA 15.....	€ 24
no added sulfites	
PRIMITIVO POLVANERA 16.....	€ 32

WHITE WINE

FIANO MINUTOLO.....	€ 18
FALANGHINA.....	€ 18
VERDECA.....	€ 18

BY THE GLASS

RED WINE.....	€ 5/7
WHITE WINE.....	€ 5
ROSÉ WINE.....	€ 5
WHITE OR ROSÉ PROSECCO.....	€ 5
APEROL SPRITZ.....	€ 6
CAMPARI SPRITZ.....	€ 7
MEDITERRANEO SPRITZ.....	€ 7
GIN TONIC.....	€ 12

ROSÉ WINE

PRIMITIVO ROSATO	€ 18
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PROSECCO

ROSÉ.....	€ 18
WHITE.....	€ 18

APULIAN BITTERS AND LIQUEURS

AMARO DEL COLLE	€ 3
PASTICCIOTTO LIQUEUR.....	€ 4
GRAPPA.....	€ 4

IMPORTANT NOTICE

* Some raw or frozen fish products are blast chilled or previously frozen in compliance with current health regulations.

ALLERGIES & INTOLERANCES

Please inform our staff of any food allergies or intolerances before ordering.