

STARTERS

Tuna tartare \* and mojito caviar  
Tartare de thon\* et caviar mojito

16

“Frisa” (typical kind of bread) of whole wheat flour with basil pesto, tomates confit, stracciatella cheese, anchovies, capers, dried oregano √

“Frisa” (pain typique du Salento) de blé entier avec pesto au basilic, tomate séché, stracciatella fromage, anchois, câpres, origan séché √

13

Egg cooked at low temperature, bittersweet red onion, pork chips, pecorino cheese √  
Œuf cuit à basse température, oignon rouge en aigre-doux, chips de joue de porc, pecorino fromage √

14

Seared octopus \*\*, mayonnaise, chickpea sauce and potato chips  
Poulpe poêlé\*\*, sa mayonnaise, sauce pois chiche et chips

16

Board of cured meat  
Plateau de charcuterie  
*Parma ham, salami, pork cheek, capocollo from Martina Franca*

13

Board of Cheeses  
Plateau de fromages  
*Cow's cheese, Apulian caciocavallo cheese aged in a cave, pecorino cheese, Castel Fiorentino goat cheese,  
Farm blue cow's milk podolica cow*

13

Products under internal temperature monitoring.

\*The fish intended to be consumed raw or practically raw, to ensure quality and safety, has been subjected to preventive remediation treatment with rapid reduction of temperature or purchased frozen, according to availability of the product, as described in the HCCP Plan and complies with the requirements of EC Regulation 853/2004.

\* foodstuffs have undergone rapid chilling (Reg.EC 853/04).

\*\* Product purchased by the company, frozen while maintaining the temperature and transported by suitable means of transport.

Possibility of Vegetarian dish

- For any food allergies or intolerances, the food map and the list of allergens are available, ask the room staff

FIRST COURSES FROM THE LAND

Rice with extravirgin olive oil from Salento with clams, lemon, thyme  
Riz avec de l'huile d'olive extravierge du Salento avec des palourdes, du citron, du thym

16

Fresh tagliolino of egg pasta, basil pesto, raw sea bass and Apulian burrata sauce  
Tagliolino fraîches de pâtes aux œufs, pesto au basilic, crue au bar et sauce burrata des Pouilles

17

Spaghetti, garlic, oil, chilli and tuna bottarga  
Spaghetti, ail, huile, piment et poutargue de thon

16

Orecchiette with 3 cherry tomatoes, mussels and parsley  
Orecchiette de blé entier aux 3 tomates cerises, moules et persil

14

FIRST COURSES FROM THE SEA

Warm pasta salad (served with crunchy vegetables, Stracciatella cheese, arugula pesto, dried tomatoes and toasted almond) √  
Salade de pâtes tièdes (servi avec légumes croustillants, fromage stracciatella, pesto de roquette, tomates séchées et amande grillée) √

15

“Sagne ncannulate”, beef ragout with knife and cheese fondue aged in the cave  
“Sagne ncannulate”, ragoût de boeuf au couteau et fondue au fromage affiné en cave

15

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MAIN COURSES FROM THE LAND

Beef tagliata, arugula, tomatoes confit, caciocavallo cheese Entrecôte de boeuf avec roquette, des tomates confites, caciocavallo fromage	20
Chicken and potatoes (millefeuille of potatoes, onion, oregano and black olive powder) Poulet et pommes de terre (millefeuille de pommes de terre, oignon, origan et poudre d'olive noir)	19
Irish tender beef fillet, aubergines and tomato, basil oil, negroamaro wine reduction Filet de veau, aubergines et tomates, huile de basilic, réduction de vin negroamaro	26

MAIN COURSES FROM THE SEA

Fried fish* and vegetables in tempura Poisson frit* et légumes en tempura	22
Ombrina* fillet cooked on the dashboard, zucchini "alla scapece", chili pesto and tomato powder Filet d'ombrine* cuit à la planche, courgettes à "la scapece", pesto de piment et poudre de tomate	20
Tuna *, aubergine sauce, celery, radish, nectarine and candied lemon Thon*, sauce aubergine, céleri, radis, nectarine et citron confit	20
Catch of the day *, salad and citrus Pêche du jour*, salade et agrumes	18

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S I D E   D I S H E S

Grilled Vegetables  
Légumes grillés

5

Mixed Salad  
Salade

5

English Potatoes  
Pommes de terre à l'anglaise

6

Vegetables of the day \*\*  
Légumes du jour \*\*

6

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DESSERT

Ice Cream and Sorbet Glace et sorbet	6
Fruit Salad Salade de fruits	5
Creamy* lemon and rosemary, dried figs ice cream, crunchy almond and raspberries sauce Crémeux* au citron et au romarin, glace aux figes séchées, amande croquante et sauce framboise	9
Pear and citrus cold soup, mustacciolo (typical Salento cookie) ice cream with beetroot powder Soupe froide aux poires et agrumes, glace au mustacciolo (biscuits typique du Salento) avec poudre de betterave	8
Vanilla tartelette with pistachio mousse, strawberry and mint Tartelette à la vanille avec mousse à la pistache, fraise et menthe	8
Tiramisù	6

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