



APERITIVI

Glass of Prosecco	8.5
Bellini - Prosecco with Peach Puree	11
Rossini - Prosecco with Strawberries Puree	11
Hugo - Prosecco, Elderflower seltzer, Mint leaves	11
Aperol Spritz - Aperol, Prosecco & Soda	11.5
Campari Spritz - Campari, Prosecco & Soda	12
Campari & Prosecco	12
Martini - Gin, Vermouth dry	12
Negroni - Gin, Vermouth & Bitter Campari	12
Americano - Vermouth, Campari, Soda water, slice of Orange	12

WHILE WAITING

Focaccia Pugliese - Our traditional Focaccia recipe	5.5
Cestino di Pane Bread selection served with Apulian EVO Oil and Balsamic Vinegar	4.5
Assortimento di Taralli Pugliesi - Selection of Apulian Taralli	4
Olive Pugliesi Verdi - Green Apulian Olives	4

SHARING PLATERS

SERVES 2 GUESTS

Tris di Friselle A combination of Traditional, Lonza, and Capocollo Frisella Bruschetta	17
Tagliere di Formaggi e Salumi Pugliesi A hand-picked selection of Apulian Cheeses and Charcuterie board	19
Verdure sott'olio e Focaccia Pugliese A selection of marinated seasonal Vegetables in oil and Focaccia Pugliese	16

ANTIPASTI - STARTERS

Frisella Tradizionale al Pachino Frisella Bruschetta with Pachino Tomatoes, Garlic and Basil	7.5
Frisella con Lonza, Cacioricotta e Carciofi Frisella Bruschetta with thin sliced Pork Loin, Cacioricotta cheese and grilled Artichoke	8.5
Frisella con Capocollo, Rucola e Balsamico Frisella Bruschetta with Capocollo Ham, Rocket and Balsamic Vinegar	8.5
Carpaccio di Manzo Podolico con Rucola e Parmigiano Grass Fed 'Podolic' Beef Carpaccio with Rocket Salad and Parmesan Cheese shavings	12
Burrata di Andria con Prosciutto Crudo Burrata from "Andria" with Cured Ham	14
Burrata al Tartufo con Capocollo Truffle Burrata with Capocollo Ham	16
Insalata di Polpo Grilled Octopus, Potatoes and seasonal Vegetables salad	13



PRIMI - FRESH PASTA

WE SERVE OUR PASTA "AL DENTE"

Orecchiette con Cime di Rapa, Acciughe, & Peperoncini Traditional fresh Orecchiette Pasta with Turnip Greens, creamy Anchovies and Chilli	13.5
Trocchi alle Vongole Veraci Fresh Troccoli Pasta with Clams, Garlic and Parsley	15.5
Cavatelli al Brasato di Manzo Podolico Fresh Cavatelli Pasta with slow cooked braised grass fed "Podolic" Beef	16
Agnolotti Ricotta & Spinaci Fresh Pasta filled with Ricotta Cheese, Spinach and Pachino Tomato Sauce	14.5
Strozzapreti con Dadolata di Tonno fresco in Brasiera Fresh Strozzapreti Pasta with Fresh Grilled Tuna, Aubergine and Pachino Tomato Sauce	16.5
Cavatelli con Cardoncelli & Tartufo Nero Fresh Cavatelli Pasta with King Oyster Mushroom and Black Truffle	17
Lasagne al Pesto Lasagne with Pecorino Cheese, Basil, Green Beans and Mozzarella	13
Orecchiette Datterini San Marzano & Basilico Fresh Orecchiette Pasta, with San Marzano Datterini Tomato Sauce, and Basil	12.5

SECONDI - MAINS

THE "PODOLICA" IS A BREED OF CATTLE FROM SOUTHERN ITALY, CAPABLE OF SURVIVING ON HARSH TERRAIN AND POOR PASTURE. IT IS BRED MAINLY FOR THEIR HIGH QUALITY MEAT.

Polpette Podoliche Pugliesi con Grana Padano Meatballs of Podolic Beef and Grana Padano Cheese	17
Zampina Pugliese Traditional Beef & Pork spiral shaped Sausage from Bari with seasoning	16.5
Cotoletta alla Pugliese di carne Podolica Thin breaded slice cutlet of grass fed 'Podolic' Calf	19
Braciola al sugo Pugliese 'Podolic' Calf Rolls with Apulian Sauce	20
Melanzane alla Parmigiana Oven baked layers of fried Aubergine, Mozzarella cheese and Tomato sauce	15.5
Polpo con Vellutata di Ceci Boiled and Pan-fried Octopus with Chickpeas velouté	18
Turbante di Orata con verdure Sea Bream Turban served with Steamed and Dressed Seasonable Vegetables	22
Scorfano in umido Panfried and stewed Redfish fillet with Chard, Olives and Rosemary Chips	21.5
Seppie ripiene Cuttlefish stuffed with Breadcrumbs, Parmesan Cheese and Parsley	23

PIZZA GOURMET

Margherita Tomato sauce, Fiordilatte Mozzarella, Parmesan, fresh Basil, EVO oil	10
Vegetariana Tomato sauce, Fiordilatte Mozzarella, mixed Vegetables, fresh Basil, EVO oil	11
Italia Piccante Tomato sauce, Fiordilatte Mozzarella, spicy N'duja, red Tropea Onions, fresh Chilli	14.5
Bufalina Tomato sauce, Mozzarella di Bufala, Parmesan, fresh Basil, Evo oil	12.5
Burrata & Melanzane Tomato sauce, Aubergine, Parmesan, fresh Burrata, Basil	16
Pugliese al Tartufo Tomato sauce, Burrata, Cured Ham, Rocket & Black Truffle	19

Extra toppings: Burrata €4, Cured Ham €3, Capers, Cherry Tomatoes, Peppers, Aubergine, Truffle oil €1.5, Gluten free base €2.

CONTORNI - SIDES

Insalata verde Mixed Green Salad Leaves	4
Insalata di Pomodori Pachino Tomatoes, Red Onions, Basil Salad	4
Patate al forno al Rosmarino Oven baked Potatoes with Rosemary	5
Bietola Boiled Chicory with Honey and Citron dressing	6
Fagiolini Stewed Green Beans with Tomato	5
Funghi Trifolati King Oyster Mushroom with Garlic and Parsley	6.5

ZUPPE - SOUPS

ALL SOUPS ARE ACCOMPANIED BY SOURDOUGH BREAD AND OLIVE OIL

Vellutata di Ceci Traditional Chickpeas Velouté	10
Vellutata di Carote Carrots Velouté	10
Vellutata di Zucchine e Menta Courgettes and Mint Velouté	11

INSALATE - SALADS

Insalata Mista al Tonno Mixed Leaves, Pachino Tomatoes, Mozzarella, Tuna, Mixed Peppers, Sweetcorn	12
Insalata Mediterranea Potatoes, Pachino Tomatoes, red Tropea Onions, Capers, Oregano and fresh Basil	12

