

LI NICCULECCHI (appetizers)

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| 1. Local vegetable crudités with dip | € 4.00 |
| 2. Dried fruit | € 3.00 |
| 3. Homemade Taralli | € 1.50 |
| 4. Local olives | € 1.50 |

LE FRITTURE (fried foods)

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| 1. Pettole | €4.00 |
| 2. Potato croquettes* | €5.00 |
| 3. Meatballs* | €5.00 |
| 4. Eggplant meatballs* | €5.00 |
| 5. Courgette meatballs* | €5.00 |
| 6. Chips** | €4.00 |
| 7. La friscitora ti patani (fresh hand-cut potatoes) | €4.00 |
| 8. Curnaletti (fried peppers) | €4.00 |
| 9. Breaded and fried mushrooms* | €7.00 |
| 10. Fried stuffed sea mussels* | €7.00 |

LE BRUSCHETTE (slices of seasoned bread)

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| 1. Spalmable cheese, tuna carpaccio, chives | €6.00 |
| 2. Stracciatella cheese and turnip tops | €5.00 |
| 3. Stracciatella cheese and Capocollo from Martina Franca | €5.00 |
| 4. Tomato, stracciatella cheese and rocket | €5.00 |
| 5. Tomato, oregano and capers | €4.00 |
| 6. Butter and anchovies from the Cantabrian Sea | €5.00 |
| 7. Truffle cream, Martina Franca Capocollo, dried tomato | €6.00 |
| 8. Patanegra lard, walnuts, honey, pink peppercorns | €5.00 |
| 9. Capocollo from Martina Franca, Caciocavallo from Martina Franca, dried tomato | €5.00 |
| 10. Spicy tuna nduja | €5.00 |
| 11. Spicy swordfish nduja | €5.00 |

LA FRISA (donut-shaped biscuit bread)

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| 1. Tomato, Evo oil and oregano | €4.00 |
| 2. Stracciatella cheese, Capocollo from Martina Franca and dried tomato | €5.00 |
| 3. Faeto raw ham aged 20 months, burratina, rocket and cherry tomato | €6.00 |
| 4. Tuna, cherry tomato, black olives and capers | €5.00 |
| 5. Mozzarella knots, rocket and cherry tomato | €5.00 |

* Product Killed – 40°, the blast chiller serves to quickly lower the temperature of the food: the thermal shock stops the proliferation of bacteria and prevents the formation of ice crystals inside the food.

* The foods retain their taste, consistency, moisture and fragrance unaltered, thus avoiding the addition of preservatives and antioxidants.

** Frozen product

✦ maturing is a fundamental process for obtaining quality meat. It is a period of rest, seasoning and maturation of the meat which takes place in environments with controlled temperature, ventilation and humidity. During maturation, the structure of the muscle is modified in order to give the meat the typical valuable sensory characteristics such as juiciness, flavor and tenderness.

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COVER € 1.50

I TAGLIERI (the cutting board)

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| 1. Mixed cured meats
<i>Martina Franca capocollo, semi-larded fillet, sweet and spicy sausage, Faeto raw ham aged 20 months</i> | € 14.00 |
| 2. Mixed cheeses
<i>Martina Franca sweet caciocavallo, goat's cheese with wild fennel, pistachio-spiced ricotta, Martina Franca noble caciocavallo with natural rennet, pecorino cheese with pomace</i> | € 14.00 |
| 3. Cured meats and Cheeses
<i>Selection of cured meats and cheeses</i> | € 15.00 |
| 4. The small cutting board
<i>Capocollo refined in Primivo di Manduria or raw ham from Faeto</i> | € 8.00 |
| 5. Dairy products
<i>Stracciatella cheese, primo sale, mozzarella knots, burratina, smoked burratina</i> | € 13.00 |
| 6. Seafood
<i>Tuna carpaccio, swordfish carpaccio, Cantabrian Sea anchovies crostini, spicy tuna nduja crostini, spicy swordfish nduja crostini</i> | € 15.00 |

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DALLA CUCINA (from the kitchen)

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| 1. Broad bean purée | € 8.00 |
| 2. Aubergine parmigiana | € 10.00 |
| 3. Scottona* carpaccio, rocket, parmesan flakes, balsamic vinegar glaze | € 15.00 |
| 4. Local beef tartare | € 15.00 |
| 5. Fresh tuna carpaccio*, rocket, cherry tomatoes | € 15.00 |
| 6. Smoked swordfish carpaccio, rocket and cherry tomatoes | € 15.00 |
| 7. Gratin prawns* marinated in citrus fruits with chopped pistachios | € 14.00 |
| 8. Sliced tuna* in a pistachio crust (or rocket and cherry tomatoes) | € 15.00 |

COVER € 1.50

LACARNE (grilled meat)

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| 1. Mixed Bombette* | € 12.00 |
| 2. Podolica sausage | € 12.00 |
| 3. Sliced Podolica hamburger*, rocket, parmesan flakes, balsamic vinegar glaze (approx. 300 g) | € 13.00 |
| 4. Marinated chicken wings* | € 12.00 |
| 5. Marretti (lamb offal roll (heart, liver and lung)*) | € 12.00 |
| 6. Small Livers* from Podolica | € 12.00 |
| 7. Mixed grill (bombette*, sausage and livers*) | € 14.00 |
| 8. Podolica fillet (approx. 250 g) | € 15.00 |
| 9. Sliced Podolica rocket, tomato, parmesan flakes (fillet or picanha approx. 250 g) | € 16.00 |
| 10. Picanha (approx. 250 g) | € 15.00 |
| 11. Argentine Angus rib-eye (approx. 250 g) with baked potatoes and Maldon salt | € 18.00 |
| 12. Rib• of Podolica (approx. 500 g) | €/etto 5.00 |
| 13. Fiorentina• from Scottona or Podolica (1 pc approximately 1-1.2 Kg) | €/etto 6.00 |
| 14. BBQ pork shank with baked potatoes and its sauce | €/etto 3.00 |

* maturation 30 days minimum

I CONTORNI (side dishes)

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| 1. Mixed salad | € 4.00 |
| 2. Potatoes in their skins | € 4.00 |
| 3. Stir-fried local vegetables | € 5.00 |
| 4. Seasonal grilled vegetables | € 4.50 |

I DOLCI (the desserts)

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| 1. ColorVnaccia (dessert inspired by the Vineria and Primitivo wine) | € 5.00 |
| 2. Panna cotta (chocolate, berries, caramel) | € 5.00 |
| 3. Warm chocolate cake | € 5.00 |
| 4. Tiramisù | € 5.00 |
| 5. Pan di Stelle (chocolate cream and Pan di Stelle biscuit) | € 5.00 |

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LE BEVANDE (beverages)

1. Still and Sparkling Water 100 cl	€ 2.00
2. Coca Cola 33 cl	€ 2.50
3. Coca Cola Zero 33 cl	€ 2.50
4. Fanta orange soda 33 cl	€ 2.50
5. Peach or Lemon Tea 33 cl	€ 2.50
6. Tonic Water 25 cl	€ 2.50
7. Cedrata 25 cl	€ 2.50
8. Crodino 10 cl	€ 2.50
9. Campari Soda 9,8 cl	€ 2.50
10. Messina Beer with Salt Crystals 50 cl	€ 5.00
11. Nastro Azzurro beer 33cl	€ 3.00
12. Wine by the glass	€ 5.00

I COCKTAILS

1. Spritz	€ 5.00
2. Gin Tonic	€5.00/8.00
3. Vodka Tonic	€5.00/8.00

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I DISTILLATI (distilled)

1. Whisky	€ 4.00/8.00
2. Rum	€ 4.00/8.00
3. Gin	€ 4.00/8.00
4. Vodka	€ 4.00/8.00
5. Grappa	€ 4.00/8.00

I FINE PASTO (at the end of the meal)

1. Amaro	€ 3.00/5.00
2. Limoncello	€3.00
3. Liquirizia	€3.00
4. Barolo Chinato	€3.50
5. Caffè	€1.00

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