



MENU

ZERO

1 | "PODOLICA" BEEF TARTARE | 14€ ^{03,05,06,07,10}

BEEF TARTARE FROM LOCAL "PODOLICA" CATTLE, FRIED FAVA BEANS BRITTLE, SOUR CREAM, LIME.

2 | TUNA TARTARE   | 15€ ⁰⁴

YELLOWFIN TUNA TARTARE, TOMATO CONCASSE, MIXED-GREEN SALAD, ANCHOVY AND CAPERS DRESSING.

3 | CREAMED PUMPKIN     | 7€ ^{01, 07}

CREAMED PUMPKIN, TALEGGIO CHEESE, ROSEMARY CROUTONS.

4 | FRIED CACIOCAVALLO CHEESE  | 9€ ^{01,03,05,07,13}

FRIED CACIOCAVALLO CHEESE, SPICY MANGO KETCHUP.

5 | DUCK BREAST  | 13€ ⁰⁶

HONEY GLAZED DUCK BREAST COOKED AT LOW TEMPERATURE, PURÉED CHESTNUT, SAUTÉED SPINACH.










6 | MINI VEGGIE BURGER   | 7€ ⁰⁷

MINI VEGGIE BURGER, BASIL MAYO, MÂCHE.

7 | SALMON   | 19€ ^{04,07,08/C}

COLD SALMON FILLET, YOGURT AND CHIVES SAUCE, TOASTED SALTED WALNUT CRUMBLE.

BEST CHOICE BY 

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
  GLUTEN FREE UPON REQUEST |   VEGAN UPON REQUEST

8 | FRIED SHRIMP  | **17€** 01,02,06,10

SOY FLAVORED SHRIMP FRIED IN PANKO CRUST, HONEY MUSTARD.

9 | LAMB CHOPS  | **12€** 01,08B,08G,12

PISTACHIO AND HAZELNUT BREADED LAMB CHOPS COOKED AT LOW TEMPERATURE, POTATO CREAM, COULIS OF BERRIES.

10 | BEEF ROULADES   | **12€** 07,10

BEEF ROULADES, SEMI-SEASONED CHEESE, WHOLE GRAIN MUSTARD, LIME YOGURT SAUCE, CARDONCELLI MUSHROOM.

11 | POLENTA AND FRIGGITELLI   | **7€**

SEARED POLENTA, CREAM OF FRIGGITELLI (SWEET ITALIAN CHILI PEPPERS) AND SWEET-AND-SOUR ONION.

12 | SQUID CEVICHE   | **17€** 04,07

SQUID CEVICHE, CRUNCHY VEGETABLES, BERRIES

13.1 | MINI MORTADELLA SPHERES | **8€** 01, 03, 07, 08/G








MORTADELLA, PECORINO CHEESE CREAM, CHOPPED PISTACHIOS.

13.2 | MINI ENDIVE SPHERES  | **8€** 01, 07, 08, 08/B

ROASTED ENDIVE, PRIMITIVO REDUCTION SAUCE, CHOPPED HAZELNUTS.

13.3 | PROSCIUTTO MINI SPHERES | **8€** 01, 07, 08, 08/A

PROSCIUTTO, BASIL CREAM AND TOASTED ALMONDS.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

ONE&TWO

30 | SUD AMATRICIANA | 14€ ^{01, 07}

SPAGHETTONI "GENTILE", COPPERY TOMATO, PECORINO CHEESE FONDUE, CRUNCHY GUANCIALE (PORK JOWL).

31 | SHELLFISH PENNONI ❄️ | **19€** ^{01, 02, 08/G}

PENNONI "GENTILE", SHELLFISH BISQUE, PISTACHIO CREAMY, SCAMPI TARTARE.

32 | TURNIP & CARDONCELLI STRASCINATI 🌱 ■ | **12€**

^{01, 03, 07}

STRASCINATI WITH TURNIPS CREAM, CARDONCELLI MUSHROOMS AND THYME AND ROSEMARY FLAVORED BREAD.

33 | COUS COUS & CRUNCHY VEGETABLES 🌱 ■ | **12€** ^{01,}

^{07, 10, 11}

COUS COUS WITH CRUNCHY VEGETABLES, BASIL PESTO, PINE NUTS AND SOYA MAYO.

34 | "PODOLICA" BURGER | 18€ ^{01, 07, 10, 11}





BURGER FROM LOCAL "PODOLICA" CATTLE, OVEN BAKED POTATO, CACIOCAVALLO CHEESE, BBQ SAUCE.

35 | UMBRINA 🌾 | **15€** ⁰⁴

UMBRINA FISH, MEDITERRANEAN SAUCE, SAUTÉED SPINACH.

36 | TUNA 🍷🌾 | **18€** ⁰⁶

TONNO, SONGINO, STRACCIATELLA E LEMON SAUCE.





 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

37 | FILET AND PUMPKIN CHIPS 🍷🌾 | 21€⁰⁶

BEEF FILET, SAKE AND SOY REDUCTION SAUCE, PUMPKIN CHIPS.

38 | CAESAR SALAD 🍷🌾 | 14€⁰⁶

GRILL CHICKEN BREAST, ICEBERG, GRANA, BREAD CROUTONS AND LEMON SAUCE.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

THREE- PIZZA GOURMET

70 | PUMPKIN CREAM AND CARDONCELLI MUSHROOMS

  | 13€ 01, 07

PUMPKIN CREAM, CARDONCELLI MUSHROOMS, LOCAL CRUNCHY CAPOCOLLO FROM MARTINA FRANCA, GRANA PADANO CHEESE, PARSLEY.

71 | "PODOLICA" TARTARE AND CACIOCAVALLO | 15€ 01, 07, 11

CACIOCAVALLO FONDUE, BEEF TARTARE FROM LOCAL "PODOLICA" CATTLE, SESAME SEEDS.

72 | SALMON AND RICOTTA CHEESE | 18€ 01, 04, 07

MARINATED SALMON, RICOTTA CHEESE AND MINT.

73 | STRACCIATELLA AND CAPOCOLLO | 18€ 01, 07







LOCAL STRACCIATELLA FROM VALLE D'ITRIA, CAPOCOLLO FROM MARTINA FRANCA.

74 | STRACCIATELLA AND DATTERINO | 13€ 01, 07, 08, 08/A

LOCAL STRACCIATELLA FROM VALLE D'ITRIA, BASIL CREAM, BAKED DATTERINO (SMALL PLUM TOMATOES), TOASTED ALMONDS.

75 | CAPRICCIOSA | 16€ 01, 07, 08, 08/A

FIOR DI LATTE AND COOKED COPPER TOMATOES, ROASTED HAM, ARTICHOKE AND MUSHROOM CREAM PATÉ, SPICY VENTRICINA AND OLIVE POWDER.

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
  GLUTEN FREE UPON REQUEST |   VEGAN UPON REQUEST

FOUR - SILURI

90 | SAUSAGE AND TURNIP TORPEDO | 14€ ^{01, 03, 06, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA,
TURNIPS, FRESH SAUSAGE
OUT 'NDUJA CREAM.

91 | VEGETARIAN TORPEDO  | **11€** ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, POTATO
CREAM, EGGPLANT, ZUCCHINI, PEPPERS
OUT SMOKED PROVOLA CHEESE.

92 | FENNEL TORPEDO    | **13€** ^{01, 03, 12}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, COPPERY
TOMATO
OUT FENNEL CRUDITÈ, OLIVE BREADCRUMBS AND
PRIMITIVE REDUCTIONS.

93 | PROSCIUTTO TORPEDO   | **15€** ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, SAN
MARZANO TOMATOES, GRANA PADANO CHEESE, BASIL
OUT PROSCIUTTO.

94 | CAPOCOLLO | 16€ ^{01, 07}

IN LOCAL MOZZARELLA FROM VALLE D'ITRIA, FRIED
ZUCCHINI
OUT CAPOCOLLO E CARAMELIZED ONION.

INFINITO

50 | PEAR  | **8€** 01,03,07,08/A,08/E

RUM "BABÀ", BAVARIAN VANILLA AND PEAR, CRUNCHY NUTS PECANS.

51 | TIRAMISÙ   | **8€** 01,03,07,08,08/B.08/C







MASCARPONE MOUSSE, COFFEE CREAMY AND MILK CHOCOLATE GLAZE.

52 | STRUDEL  | **8€** 01,06,08, 08/B

FRESH AND DRIED FRUIT STRUDEL, VANILLA SAUCE.

53 | CREAMY | **8€** 01,06,08, 08/B

MILK CHOCOLATE CREAMY, PEANUT CARAMEL AND MASCARPONE MOUSSE, CRUNCHY OF PEANUT

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN |  FROZEN
 GLUTEN FREE UPON REQUEST |  VEGAN UPON REQUEST

BEVERAGE

DRAFT BEER

ASAHI SUPER DRY 0.20 CL | 3€

ASAHI SUPER DRY 0.40 CL | 5.5€

BALADIN IPPA 0.33 CL | 6€

BALADIN SUD 0.33 CL | 6€

BALADIN SUPER BITTER 0.33 CL | 6€

BIRRE IN BOTTIGLIA/LATTINA

ASAHI SUPER DRY 0.33 CL | 3.5€

BALADIN POP 0.33 CL | 6€

PERONI GLUTEN FREE 0.33 CL | 3€

TOURTEL ANALCOLICA 0.33 CL | 4€

WATER AND MORE

ACQUA PANNA - NATURALE 0.50 CL | 2€

SAN PELLEGRINO - FRIZZANTE 0.50 CL | 2€

PERRIER - FRIZZANTE 0.33 CL | 3€

SOFT DRINK

COLA | FANTA | SPRITE | CHINÒ | 3€

CAFFÈ VERO NERO | 1.5€

COVER CHARGE | 2€

**BUONA CUCINA,
BUON BERE
BUONA MUSICA.**

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