



Benvenuti
Welcome
Bem-vindo
喜ばしい
Bienvenido
Bienvenu
Willkommen

service 3€



STARTERS

Raw Seafood (4-5-8) (scampi, prawns, oyster, mussels, cut cuttlefish)	20
Gillardeau Oyster (4)	4€ pz/pz
Cut cuttlefish (4)	4,50€/100gr
Squid & octopuses (4)	7€/100gr
Red Prawns (8)	3€/pz
Raw Scampi (8)	3€/pz
Bruschette Altamura bread, bufalina, basil e anchovies from Cantabric Sea (3-5-9)	20
White brad, salted butter and smoked salmon (3-5-9)	18
“Fassona Piemontese” tartare with egg yolks, capers and mustard (11-14)	15
Salmon tartare with cherrywood smoke (5)	15
Tuna tartare with beechwood smoke (5)	15
Local fish (carpacci, tartare e fillets) (depending on availability) (5)	7€/100gr
Cod fish, Normandy butter with fried lampascioni, mandarin gel and white chocolate flakes * (3-5)	10
Fried octopus with turnip tops, beetroot chickpea hummus and crispy pepper sprouts * (4-9)	10
Cialleda pugliese with red tuna tartare and Altamura’s bread (5-9)	12
Black Angus Carpacci with caciocavallo cream, cardoncelli mushrooms, argula and black truffle (3)	12
Veal Brasciolette with salted butter on caciocavallo fondue and crumble of apulian tarallo (3-9)	8





SIDE DISHES

Baked Potatoes	5
Gilled Vegetables	5
Cruditès	5

SORBETS

Lemon (3)	5
Pineapple (3)	5
Green Apple (3)	5

DESSERT

Tiramisù (3-9-14)	6
White chocolate cake with strawberry heart and pistacchio cream (1-2-3-9-14)	7
Amaretto Bar, Rum Crunch and black cherry (1-2-3-9-14)	7
Berry Cheesecake on white chocolate biscuit, bourbon vanilla gel and red fruits (3-9-14)	7





MAIN COURSE

Paccheri Cacio&pepe with Red Prawn tartare (3-8-9)	18
Tagliolini with Sea Urchin (3-8)	18
Lemon Spaghetti with mussels, clams e mullet roe (3-5-8)	15
Seafood Carbonara Paccheri with mussels, clams, prawns and cut cuttlefish* (3-4-8-9)	15
Seafood Risotto with scampi tartare, burrata mousse and pistachio sauce * (2-3-8)	20
Lasagnetta with smoked scamorza, wild boar mortadella and pistachio sauce (2-3-9)	13
Chitarrina with 3 tomatoes, burratina and crispy capocollo (3-9)	13

SECOND COURSE

Catch of the day (salted, grilled or "acqua pazza" style) (5)	7€/100gr
Grilled meat	5€/100gr
Fish soup (4-5-8)	20
Seared Tuna with black sesame crust with citrus sauce and crudites (5-6)	18
Fried Calamari, Prawns and baby octopus * (4-8)	18
Fassona fillet with three peppers and two-texture potatoes	20
Beef flank steak with Barolo reduction and crispy polenta cubes (9)	20
Bombette from Martina Franca with fava beans and chicory, Caciocavallo fondue and fried crispy peppers (3)	18





ALLERGENS

We inform the customers that the numbers between parenthesis next to each item represents the allergens which are present.

Following the list below represents the numbers assigned to each common allergen:

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|--|---|
| 1) peanuts and products thereof | 8) crustaceans |
| 2) nuts and products thereof | 9) cereals containing gluten |
| 3) milk and products thereof | 10) lupins |
| 4) molluscs and derivatives | 11) mustard |
| 5) fish | 12) celery |
| 6) sesame | 13) sulfur dioxide and sulphites |
| 7) soy | 14) eggs and products thereof |
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* some of the products used in the composition of this dish may be frozen

