



Chef: Rocco De Marco

ENGLISH

APPETIZERS

Sautéed Mussels with Bread Croutons	€ 15,00
Seafood Salad: squid, octopus, cuttlefish, shrimps, mussels seasoned with carrots, celery and extra virgin olive oil	€ 17,00
Fried Boned Anchovies and Cod with Lemon Zest	€ 12,00
Little Octopus Soup with Five-Grain "Friselle"	€ 15,00
Fried Gnocco (is a bread, prepared using flour, water and lard as primary ingredients) with Burrata Cheese Cream, Capocollo from Martina Franca (typical ham), Sun-Dried Tomatoes and Rocket	€ 15,00

FIRST COURSES

Minchiareddhi (homemade pasta) of Senatore Cappelli's Wheat (ancient typical italian wheat) with Seafood	€ 18,00
Sagne (homemade pasta) of Senatore Cappelli's Wheat (ancient typical italian wheat) with Tomato Sauce and Pork Ribs, Black Pepper and Pecorino Cheese	€ 17,00
Troccoli (homemade pasta) of Senatore Cappelli's Wheat (ancient typical italian wheat) with Turnips, Clams and Flavored Breadcrumbs	€ 18,00
Gnocchi "Rummo" with Garlic, Oil, Chilli Pepper and Mussels	€ 15,00

SECOND COURSES

Great Fried Seafood with Crispy Vegetables	€ 20,00
Mediterranean Fish Soup	€ 25,00
Marinated Tuna with Fresh Mint Pesto and Toasted Almond	€ 20,00
Octopus on Green Fava Beans Purée and Chicory	€ 20,00
Local Beef Entrecote (about 400 grams) with Fried "Friggitelli" Peppers	€ 20,00
Grilled Trio of Apulian Bombette, Sausage and Bacon	€ 20,00
Catch of the Day	€ 7,00/ hectogram

**Please notify the staff room of food allergies or celiac disease. We will be happy to accommodate you.
The allergen book is available in the room, ask the staff to consult it.**

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SIDE DISHES

Mixed Salad	€ 4,50
Local Fennel and Chicory Salad	€ 5,00
Homemade Potato Croquettes	€ 7,00
Frenchfries	€ 5,00
Grilled vegetables	€ 7,00
Zucchini - Aubergines - Peppers	

CHILDREN'S MENU

Cooked Ham and Mozzarella	€ 12,00
Orecchiette (homemade pasta) with Tomato Sauce	€ 12,00
Fresh Chicken Cutlets and Chips	€ 12,00

SALADS

1. Martinese: Mixed Salad, Cherry Tomatoes, Martina Franca Capocollo (typical ham), Sweet and Sour Onion, Leccine Olives, Grana Padano € 14,00
2. Gamberetti: Mixed Salad, Shrimp Sautéed with Acacia Honey, Artichokes in Oil, Fresh Cheese, Sun-Dried Tomatoes, White and Black Sesame Seeds € 14,00

DESSERT

Homemade Tiramisù	€ 6,00
Soufflé (homemade) with Soft Chocolate Heart	€ 7,00
Homemade Panna Cotta	€ 5,00
Chocolate - Berries	
Spumoni (typical various flavors icecream):	€ 6,00
Hazelnut and Chocolate - Almond and Figs - Hazelnut and Pistachio - Pomegranate and Fiordilatte	

COVER CHARGE € 2,00
(Please go to the cashier for the bill)

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Raw fish served was subjected to reclamation treatment prior in compliance with the requirements of the regulation (EC) 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3.

***Our kitchen uses only fresh seasonal products. As for the fish, we are subject to weather changes, so some dishes will not always be available or, in alternative, we will use frozen products of the highest quality, the best on the market**



DRINKS

Microfiltered Water	75cl	€ 1,50
Natural Sparkling Water (Bottle)	75cl	€ 3,00
Coca Cola - Fanta - Coca Cola Zero - Soft Drink	33cl	€ 3,00
Forst 1857 - Forst Zero "No Alcohol" - Forst Felsenkeller "Non Filtré"	33cl	€ 3,50
Tennent's - Corona - Super 8 Export "Gluten-Free"	33cl	€ 3,50
House Wine "Castel di Salve"	¼ lt	€ 5,00
White (Verdeca) - Rosé (Negroamaro) - Red (Negroamaro)	½ lt	€ 8,00
	1 lt	€ 14,00

DRAUGHT BEER

	P (20cl)	M (40cl)
Forst Pils (Blonde, Pils, Bottom fermentation, 5%)	€ 4,00	€ 5,50
Forst Sixtus (Red, Double malt, Bottom fermentation, 6.5%)	€ 4,50	€ 6,00

CRAFT BEERS "B94"* (Salento Brewery)

Vista Mare 33cl € 5,50 The Session IPA with a straw yellow colour. The Mosaic hops in dry hopping on the nose releases refreshing notes of pine and tropical fruit. The body is light and its alcohol content makes you want to drink it. 4,5%	November Ray 33cl € 4,50 English pale ale beer, light amber color. In the mouth emerges the malty aroma with the soft, fresh and light taste of hop. Moderate carbonation, medium body. Ideal with any food when served fresh, particularly starters, snacks and fried courses, 4,5%
Dellacava 33cl € 6,00 Inspired to the refreshing "bière blanche", it is straw opalescent - looking, with a white and wide froth, brewed with barley and wheat malt, oats, water, leaven, hop, spices. Fresh mouth, medium strong carbonation, light body, with a delicate citrus note, make it easy to drink especially in summer. Perfect as aperitif, with raw fish, delicious with "risotti", white meat and fresh blue cheeses. 5%	Terrarossa 33cl € 6,00 Extra special bitter style, red amber color It's an "ale" which is itself an expression of a perfect balance between special malts that characterize it with dried fruity notes, which give off nutty, caramel fudge and toffee, by a careful use of herbal and citrus hops notes. Excellent with cold cuts and cheeses of medium maturity, and with the typical Mediterranean dishes, red roasted meats and grilled or wild vegetables. 5%
Warning Hop 33cl € 6,50 APA inspired, light orange beer, brewed with malted barley, hop water and yeast, large and persistent foam, The nose will reveal citrus and resinous hops' notes. Warm notes of malt in mouth. Ideal for those in love with the style and with the hop's aroma and bitterness. Superb with cold cuts and structured cheeses or roasted red meats. 7%	Porteressa 33cl € 6,50 Robust porter style, dark color, with cappuccino color foam, brewed from a mixture of six barley malts, water, Fair Trade cane sugar, hops and yeast. Intense and toasty nose, with accents of anise, carob, licorice and coffee, full body taste, good structure. Ideal with mature cheeses, red meat, game, spoon chocolate desserts, dry chocolate cakes and dried fruit. 7%
Sant'Irene 33cl € 7,00 Tripel golden color beer brewed with water, barley & wheat malt, candy sugar, hop and yeast, homemade thyme honey which gives it a fruity, typical of the Mediterranean. The sweetness and spice of Salento thyme honey balance the moderate bitterness at the end. The ideal pairing is with fat & juicy meat but it's also fabulous with structured cheeses and dry desserts like fruit tarts or pie pastry. 8%	Cassarmonica 33cl € 7,00 "Italian Grape Ale" full-bodied beer, bright aspect, brewed with water, barley malt, oats, hop and yeast together with "vincotto" from grape must, brown candy sugar, spices. All those ingredients together characterize the organoleptic and gustative side of this beer. The nose is spicy and fruity, while in the mouth is fresh & acidic at the beginning that turns into malts' and spices' sweetness, together with a peaty note. Dry and bitter end. 8,3%

***Unpasteurized, Unmicrofiltered
No preservatives, No additives, No extracts**



COCKTAILS

Spritz Aperol o Campari Bitter o P31, Prosecco, Soda	€ 6,00	Hugo Prosecco, Elderberry liqueur, Soda, Menthe	€ 7,00
Negroni Bitter Campari, Red vermouht, Gin	€ 7,00	Negroni Sbagliato Bitter Campari, Red Vermouth, Prosecco	€ 7,00
Americano Bitter Campari, Red vermouht, Soda	€ 7,00	Old Fashioned Rye Whiskey, Angostura bitter, Water	€ 8,00
Boulavardier Bitter Campari, Red vermouht, Rye Whisky	€ 8,00	Manhattan Rye whisky, Red Vermouth, Angostura bitter	€ 8,00
Caipirinha Cachaca, Lime juice, Granulated sugar	€ 8,00	Margarita Tequila, Lemon juice, Triple Sec ("Spicy" : +Tabasco)	€ 8,00
Tequila Sunrise Tequila, Orange juice (Pinapple on request), Grenadine	€ 8,00	Drink Sour Distillate of your choice, Lemon juice, Sugar syrup	€ 7,00
Cosmopolitan Vodka, Lemon juice, Cointreau, Blueberry juice	€ 8,00	Moscow Mule Vodka, Ginger beer, Lime juice	€ 8,00
Long Island Iced Tea Vodka, Tequila, White Rum, Gin, Cointreau, Lemon juice, Sugar, Top Cola	€ 8,00	Japanese Ice Tea Vodka, White Rum, Gin, Midori, Lemon juice, Sugar, Top Lemon Soda	€ 8,00
Porn Star Martini Vodka, Gagliano, Passion fruit puree, Lime juice, Sugar, Prosecco	€ 8,00	Sex on the Beach Vodka, Peach liqueur, Orange or Pinapple juice, Cranberry syrup	€ 8,00
Mai Tai White and Black Rum, Orange Curacao, Orzata, Lime juice, Sugar	€ 8,00	Pina Colada White Rum, Coconut cream, Pinapple juice	€ 8,00
Mojito White Rhum, Lime juice, Menthe, Soda	€ 7,00	Caipirissima Rum, Lime, Sugar, Berry syrup	€ 8,00
Gin Fizz Gin, Lemon juice, Sugar syrup, Soda	€ 8,00	White Lady Gin, Triple Sec, Lemon juice	€ 8,00
John Collins Gin, Lemon juice, Sugar syrup, Angostura, Soda	€ 8,00	Gin Tonic Gin Beefeter, Tonica, Garnish lemon	€ 6,00

Cocktails can be made with superior quality spirits
with an addition to the price.



COFFE BAR

Espresso “Quarta” Long - Short - Macchiato - Normal	€ 1,50
Espresso Americano Espresso served separately with hot water and cold milk	€ 2,50
Cappuccino Also served with lactose-free or soy milk	€ 2,20
Ice Coffee / Salentino Bitter - Sweet - Almond milk (Salentino)	€ 2,00 / € 2,50

DIGESTIVES

Passito di “Pantelleria”	€ 4,50
Grappa White - Barricade - Grappa Thurgau - Grappa Chardonnay	from € 4,00
Bitters Lucano - Averna - Unicum - Petrus - Montenegro - Jagermeister - Del Capo – Fernetbranca - Brancamenta - Bayles - San Marzano - Sambuca	€ 3,50
Special Bitters Jefferson - Sant’Oronzo - Amaro del Salento - Amarissimo del Salento - Pastis - Disaronno	€ 4,50
Liqueurs Limoncello - Finocchietto - Liquirizia - Mirto - Ouzo - Kalua	€ 3,50

SPIRITS

Rhum (5cl) Havana Club 3 - Havana Club 7 - Diplomatico Riserva - Zacapa 23 - Clement XO - Clement Martinique Comp.dei C. Jamaica 5 - Comp.dei C. Florid 13 - Comp.dei C. Venezuela 12 - Plantation Gran Anejo	from € 4,00
Whisky (5cl) Jack Daniel - Talisker 10 - Lagavulin 16 - Oban 14 - Caol Ila 12 - Nikka - Laphroaig 10 - Tokinoka White Jameson - Bulleit Bourbon / Rye - Jim Beam Bourbon / Rye	from € 5,00
Tequila (5cl) Jose Quervo Silver - Jose Quervo Especial - Don Alvaro Blanco Patron Anejo / Reposado / Silver	from € 5,00
Brandy (5cl) Cardinal Mendosa - Carlos I - Stravecchia - Amarissimo del Salento - Pastis - Disaronno	from € 4,00
Vermouth (5cl) Martini White / Red - Carpano White / Red - Del Profes. White / Red	from € 4,00