



MENUEWS WEEKLY



IL CANTINALE

Service € 2.00

N° 009 June 2024



SIPS-BITES-TALKS



Mon-Fri 6.30pm - 11.30pm
Sat-Sun 12.30-15.30 18.30-23.30



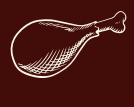
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The New Taste

TO THOSE WHO KNOW HOW TO TAKE A BITE OUT OF LIFE, SIPPING A GOOD WINE AND GETTING LOST IN ENDLESS PLEASANT CONVERSATIONS. WELCOME TO IL CANTINALE

A new place with ancient flavors and values. The Cantinale is conviviality, love for good wine and good food. A place in the heart of the historic center of Monopoli, where history and tradition intertwine with modernity and innovation in order to restore a new time to the past.



The Red Lighthouse of Monopoli, immersed in the chaotic life of the fishermen and the pier, is low and squat; only 15 meters high and has performed a signaling function since 1878

Authenticity, territoriality and seasonality of products and raw materials are at home here, expertly combined to give new life to typical Mediterranean cuisine. But above all, Il Cantinale is hospitality, joviality and friendliness. A place where everyone can feel at home and at the same time a place where anyone can venture on a journey through history and return to giving importance to gestures, authentic flavours, words, endless conversations in front of a good glass of wine and the simplicity of being oneself. Welcome to Il Cantinale

Please communicate any allergies or intolerances to one of the following food categories:

1. Lactose, 2. Gluten, 3. Eggs, 4. Peanuts, 5. Sesame, 6. Soya, 7. Nuts, 8. Celery, 9. Mustard, 10. Lupines, 11. Sulfur dioxide, 12. Molluses, 13. Fish, 14. Crustaceans.
- Some fresh products of animal origin, as well as fish products administered raw, are subjected to rapid temperature blast chilling to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.

In the absence of fresh products, some products can be frozen.

The Chef advises

Spaghettone cacio e pepe - Fish soup



With prawn tartare, pecorino romano and pepper



Crock fish soup*

€ 15.00

€ 22.00



The customer is asked to inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be ruled out. Therefore our dishes may contain the following allergenic substances pursuant to EU Reg. 1169/11. 1. Lactose, 2. Gluten, 3. Eggs, 4. Peanuts, 5. Sesame, 6. Soya, 7. Nuts, 8. Celery, 9. Mustard, 10. Lupines, 11. Sulfur dioxide, 12. Molluscs, 13. Fish, 14. Crustaceans. Some fresh products of animal origin, as well as fish products administered raw, are subjected to rapid temperature blast chilling to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04. In the absence of fresh products, some products can be frozen.

APPETIZERS

The farmer's snack

Selection of local salamis with cheeses accompanied by
in oil and toasted bread

€ 25.00

Grandma's meatballs

Meatballs, baked tomato and fresh basil

€ 10.00

Frittelle

Popizze from Bari with mortadella foam and strong ricotta on the side

€ 10.00

Parmigiana

Aubergine parmigiana as per tradition

€ 12.00

Bis of Tartare

Of tuna and salmon with yellow datterino tomatoes, burrata mozzarella
and basil

€ 18.00

Pancotto from Cantinale

With braised octopus in primitive style and turnip greens

€ 15.00

Seafood Caprese

Mozzarella burratina, prawn tartare, confit cherry tomato, tarallo crumble

€ 13.00

Seared salmon

With carrot cream, caper flower, mixed salad, blackberries and lime

€ 16.00

AUTHENTIC PUGLIA!



Local and tasty dishes such as the "Pancotto del Cantinale" and the "Farmer's snack" will make you savor our reinterpretation of the Apulian tradition. We suggest pairing them with an excellent Primitivo Cantonovo Rosé, a rosé that confirms the Mediterranean notes perceived on the nose, with a perfect balance between sight, smell and taste, supported by a pleasant freshness and well-integrated elegant tannins.

€ 10.00



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FIRST DISHES

Cavatello with seafood

With mixed seafood and parsley drops

€ 14.00

Orecchiette with meat sauce

With brasciole meat rolls, meatballs and cheese milk

€ 14.00

Spaghettone cacio e pepe di mare

With prawn tartare, pecorino romano and pepper

€ 15.00

Fusillone with seafood carbonara

With cuttlefish, scampi, prawns, tuna, salmon and crispy bacon

€ 15.00

Raviolone with shellfish

With baked tomato, cooked and raw scampi, basil

€ 18.00

The first dishes of the day

Feel free to ask the dining room staff for various availability

€ ??

AN HARMONY OF FLAVORS !



Enveloping dishes like our "Cavatellone with seafood" with mixed seafood and parsley, or the highly fragrant "Ravioloni with shellfish", which release summer aromas thanks to the essential filling with baked tomato, cooked and raw scampi, basil



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SECOND COURSES

Chicken and potatoes

Stuffed chicken leg, baked potato cream, rosemary and cherry tomato. € 13.00

Sliced Beef

With veal stock, cheese milk, rocket and cardoncelli mushrooms € 18.00

Picanha

With overcooked aubergine beef sauce and baked potato cream € 25.00

Grilled meats (Depending on availability)

Beef Rib / Beef Bavetta / Tomahawk € 55.00/Kg

Fish soup

Crock fish soup € 22.00

Fish fry

Fried squid, octopus, prawns and boned anchovies* € 18.00

Crusted tuna

Of taralli, yellow datterino tomatoes, burratina, basil and olive crumble* € 18.00

Catch of the day (Depending on availability)

Fresh fish to prepare in the oven, on the grill or in salt € 60.00/Kg

SIDE DISHES

€ 5.00

Fried or baked potatoes

Seasonal salad

Grilled vegetables

Vegetable crudité's

SECONDS, BUT ONLY ON PAPER!



Our second courses, of typical and homemade inspiration, coming exclusively from small local businesses, are made with ingredients of quality which are treated with care and respect for tradition, to obtain true, genuine and uncontaminated flavors once upon a time.

*Depending on availability, some products may contain frozen food



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PIZZAS IN WOOD OVEN

THE REDS

THE WHITES

Regina Margherita

Tomato fillet, fiordilatte mozzarella, basil and extra virgin olive oil € 7.00

La Saporita

Tomato fillet, fiordilatte mozzarella, spicy salami, gorgonzola cheese, chopped walnuts and extra virgin olive oil € 10.00

La Pezzente

Tomato fillet, buffalo mozzarella, shredded sausage, cardoncelli mushrooms, crunchy parmesan chips and chilli extra virgin olive oil € 12.00

La Guanciaie

Yellow datterino cream, fior di latte mozzarella, bacon, gorgonzola and basil € 11.00

La Golosa

Baked potato cream, mortadella, stracciatella, chopped pistachios and confit tomato € 13.00

La Tradizione

Potato cream, local sausage, basil pesto, dried tomato and burratina € 12.00

L'alternativa

Mozzarella fior di latte, cherry tomato, cooked ham, basil pesto and ricotta mousse € 10.00

Il Cantinale

Bruschetta cream, fior di latte mozzarella, Martina capocollo, poor-style courgette chips and crumbled multigrain tarallo € 11.00

Cardoncelli & Co.

Buffalo mozzarella, bresaola, confit cherry tomato, cardoncelli, arugula and parmesan chips € 13.00

Monopoli

Fior di latte mozzarella, cooked ham, baked potatoes, Philadelphia and olives € 11.00

Crudo alla Barese

Fior di latte mozzarella, Philadelphia, Bari-style raw ham, poor-style courgette and basil € 11.00

On request, edge filled with ricotta. Dough for celiacs and lactose-free mozzarella (+ €2.00)



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La Pugliese

Beef tartare, buffalo mozzarella, confit cherry tomato, vincotto and fresh basil € 13,00

Cacio e pepe

Cheese and pepper cream, aubergines, grilled courgettes and crispy bacon € 10,00

L'artigiana

Cherry tomato, arugula, burratina and raw ham € 11,00

La Fresca

Salad, tuna tartare, stracciatella, confit cherry tomatoes and crunchy olives € 13,00

La Schiacciata

Rolled pizza with fior di latte mozzarella, tomato and strong ricotta € 10,00

La Schiacciata 2.0

Rolled pizza with fior di latte mozzarella, tomato, Mortadella, basil pesto and parmesan € 13,00

OUR PIZZA HAS NO SECRETS!



When you ask us why our pizzas are so good and fragrant, the answer is very simple: dough leavened for 72 hours, selected and high quality ingredients, cooked strictly in a wood oven!



NEWS FROM THE CELLAR

PRIDE OF OUR CELLAR: TEXTURED AND LOVELY REDS, DRY AND FRUITY WHITES, ROSÉS WITH A FULL, SAVORY AND APPROPRIATELY ACIDIC FLAVOUR, QUALITY SPARKLING WINES AND BUBBLES. OUR APULIAN OSTERIA COULD NOT FIND A BETTER PARTNER TO COMPLETE THE BALANCE AND PERFECT FOOD AND WINE COMBINATIONS.

Puglia's wine production is among the most important in Italy in quantitative terms. For years the Apulian wine that went north destined for other regions and other areas of Europe was used as a "blending" wine to strengthen local wines, giving color, structure and alcohol. For some years, however, the situation has been changing and Apulian producers have begun to dedicate themselves to quality production, in the awareness of the enormous wine potential of the region. Negro Amaro, Primitivo and Uva di Troia are grapes that have gained international prominence in recent years, marking the recovery of Puglia wines. Puglia in its entirety is then one of the reference areas in Italy for the production of rosé wines, ideal both for pairing with local dishes local cuisine, and for the warm climate that characterizes the area almost all year round.

In Salento they are based on Negro Amaro, in Alta Murgia, in Castel del Monte, on Bombino nero, while in the Bari area on Uva di Troia and Montepulciano.



DRINKS

House wine

Lybante Puglia Red/Rosé/Sparkling White

1/2 lt € 7.00 - 1lt € 12,00

Wine glass

a calice € 5,00

Passito di Pantelleria

Kufurà DOP Gradazione 14,5%

a calice € 10,00

Draft beer

Spaten birra blonde

0,25cl € 3.00 - 0,50cl € 5,00

Agrigola birra Salento red.

0,20cl € 4.00 - 0,40cl € 6,00

Water

Still/ sparkling

0,75cl € 2.00

Soft drinks

Coca Cola / Fanta / Gazzosa

€ 3,00

**Spumante Rosato Dolce Moscatello Selvatico****€ 23.00****L'Archetipo**

Grape varieties: Wild Muscat 95% + Red Muscat 5%
Soil: Balanced between clay, silt and sand and rich in humus.
Sweet, fragrant and lively sparkling white wine. Very fresh, intense and juicy
Alcohol content: 10 + 3,5% vol.

**Spumante Rosato Brut Susumante****€ 25.00****L'Archetipo**

Grape varieties: Susumaniello 100% (native Apulian grape variety)
Soil: Clayey, silty and sandy with a good presence of humus
Aromatic and fragrant sparkling rosé wine. Very fresh and juicy, it is a versatile wine, but with character and able to adapt to any situation and season.
Alcohol content: 11% vol.

**Spumante Brut Nature Marasco****€ 23.00****L'archetipo**

Grape varieties: Maresco 100% (native Apulian grape variety)
Soil: Sandstone and pelite, with notable presence of pebbles and humus
Fragrant, direct and slightly aromatic sparkling white wine. Fresh, pulpy and tasty, it moves easily in the mouth, without sacrificing softness and roundness.
Alcohol content: 12% vol.

**Porta Monticano Millesimato Vino Spumante brut****€ 18.00****Zardetto**

Grape varieties: Glera, Verdiso, Incrocio Manzoni, Boschera
Colour: deep straw yellow with golden reflections and beautiful fine perlage. Perfume: elegant, rich
with toasted notes of bread and hints of pastry. Taste: dry, harmonious with a very elegant, fresh mouthfeel and voluminous and subtle creaminess.
Alcohol content: 11.0%

**Isottè Spumante Brut Verdeca I.G.P. Puglia****€ 26.00****Cantine Coppi - Gioia del colle**

Grape varieties: Verdeca 100%
Color: Crystalline and bright green marked by fine, regular and persistent bubbles
Perfume: fine and delicate, markedly fruity with notes of yellow stone fruit, white flowers, thyme and citrus fruits
Taste: pulpy and savory, pleasantly fresh and which narrates the minerality of the stony soils of the Murgia and Valle d'Itria, to the rhythm of a prolonged and fragrant fruitiness.
Alcohol content: 11,5%

**The Game Changer Prosecco Rosé Extra Dry****€ 22.00****Zardetto**

Grape varieties: Pinot Noir and Glera
A fruity prosecco, with notes of golden apple, white peach, small red fruits and hints of spring flowers, lively and fragrant. Ideal for a party with friends, thanks to its chic and distinctive, but also jovial and lively side.
Alcohol content: 11.0%

**Bollicine Chèri Spumante rosè I.G.P. Extra Dry € 26.00****Cantine Coppi-Gioia del colle**

Grape varieties: Negroamaro 100%

BollicineChèri extra dry rosè I.G.P. Salento is a negroamaro rosè sparkling wine that presents itself with a bright pink, fine and persistent perlage, a delicately fruity aroma and taste, desirable at any time, refined as an aperitif, with seafood dishes, excellent at the end of a meal with almond pastries.

Alcohol content: 11.5%

**D'Araprì Brut € 42.00**

Grape varieties: Bombino Bianco and Pinot Noir

Colour: bright straw yellow with subtle perlage. Perfume: ethereal bouquet with hints of lysate, softened by aromas of dried wild flowers and fruity hints. Taste: delicately dry and harmonious, with toasted notes and panettone. It concludes with a clean and dry finish, with a refined dryness that sucks away the initial sweetness.

Alcohol content: 12.5%

**D'Araprì Pas Dosè € 42.00**

Grape varieties: Bombino Bianco and Pinot Noir

Colour: deep straw yellow with golden reflections and beautiful fine perlage. Perfume: elegant, rich

with toasted notes of bread and hints of pastry. Taste: dry, harmonious with a very elegant, fresh mouthfeel and voluminous and subtle creaminess.

Alcohol content: 12.5%

**D'Araprì Brut Rosé € 45.00**

Grape varieties: Montepulciano and Pinot Noir

Colour: pink salmon with discreet shades of purple and gold, with soft and abundant foam and fine and persistent perlage. Nose: intense, fresh, sweet and broad nose with fragrance of flowers, bread and ripe fruit. Taste: The complex aromas lead to a lively palate, a full and enveloping sip with a very fine bubble.

Alcohol content: 12.5%

**Ca' del Bosco franciacorta € 65.00**

Grape varieties: Chardonnay 81.5%, Pinot Bianco 1.5%, Pinot Noir 17%.

The best selections of Chardonnay, Pinot Noir and Pinot Blanc grapes from the best vineyards. A classic Franciacorta, balanced, pleasantly fresh and acidic. Perfect for any occasion.

Alcohol content: 12.8%

**Blanc de Blancs Champagne € 90.00****Pierre Gobillard**

Grape varieties: Chardonnay

The color is straw yellow with greenish reflections. Nose: The nose is fresh, with aromas of citrus fruits and white flowers. Upon contact with air: a hint of apricot. Taste: Nice freshness in the mouth. Alcohol content: 11.5%



RED WINES



Primitivo I.G.T Puglia

€ 15.00**Terrecarsiche Castellana Grotte**

Grape varieties: Primitivo 100%

Intense ruby red wine, with a full and fragrant bouquet. The flavor is harmonious and full-bodied. Alcohol content: 13.5%



Fanova Primitivo D.O.C. Gioia del Colle

€ 24.00**Terrecarsiche Castellana Grotte**

Grape varieties: Primitivo Gioia del Colle 100%

Intense ruby red wine, with an intense, full and fragrant bouquet. The flavor is harmonious and full-bodied. Alcohol content: 14.5%



L'archetipo primitivo

€ 25.00**L'archetipo**

Grape varieties: Primitivo 100%

Colour: ruby red of great intensity, fruity, herbaceous and spicy notes on the nose; tannins, quite soft, very persistent, fairly saline and with good acidity.

Aging: Steel for 18 months on fine lees where malolactic fermentation takes place. It is subsequently decanted into large wooden barrels for 18 months.

Alcohol content: 14%



Askos Primitivo di Manduria D.O.C.

€ 27.00**Masseria Li Veli**

Grape varieties: Primitivo

Intense ruby red color with violet reflections. Characteristic aroma of the vine, with an intense hint of berries, plums and sour cherries with a background of sweet spices, toasted coffee and Mediterranean scrub. In the mouth it is a wine with excellent structure: soft and voluminous supported by a pleasant freshness with elegant, well-integrated tannins.

Alcohol content: 15%



Fanova Riserva Primitivo D.O.C.

€ 30.00**Terrecarsiche Castellana Grotte**

Grape varieties: Primitivo 100%

Color: Intense red with garnet reflections. Nose: Intense, full bouquet, combining spice with cherry and black cherry jams. Taste: Harmonious, full-bodied, full, savory.

Alcohol content: 16.0%



Don Antonio Primitivo I.G.P.

€ 26.00**Cantine coppi-Gioia del colle**

Grape varieties: Primitivo 100%

Color: purplish red, bright and dense

Fragrance: intense and persistent, which immediately amazes with the richness of its fruits, the cleanliness of the perfume in which you can smell the vein of spices taken from the oak and that of the grapes

Alcohol content: 14.5%



RED WINES

**Sessantanni****San Marzano**

€ 45.00

Grape varieties: Primitivo Manduria DOC

Color Intense ruby red. Scent Intense, rich and very fruity, of blackberries, blueberries, figs and berries in jam, with notes of sandalwood, chestnut honey and dark chocolate. Taste Soft, rounded, rich, warm and enveloping, with an aromatic profile intense and fruity

Alcohol content: 14.5%

**ES Primitivo****Gianfranco Fino**

€ 85.00

Grape varieties: Primitivo 100%

Color Impenetrable ruby red. Scent Rich, intense and complex, with hints of ripe berries, pepper, balsamic herbs, liquorice, chocolate, noble woods and sweet spices

Taste Vigorous, powerful, soft and concentrated, with an exuberant and very long aromatic complexity, with an elegant freshness

Alcohol content: 16.0%

**Vanitoso Primitivo riserva D.O.C.****Cantine Coppi-Gioia del colle**

€ 45.00

grape varieties: Primitivo 100%

Color: purplish red, intense and brilliant, which slowly turns towards orange with aging

Bouquet: intense, persistent, fine, of ripe red fruits, quite spicy, broad and destined to enrich pleasantly as time passes.

Alcohol content: 14%

**L'archetipo Primitivo Aglianico****L'archetipo**

€ 25.00

Grape varieties: Primitivo 50% and Aglianico 50%

Colour: bright ruby red, fruity hints of black cherry and plums, with a light final note of cloves. On the palate it is medium-bodied, soft and balanced.

Aging: in steel on fine lees for 6 months, light passage for 2/3 months in large wooden barrels and rest in the bottle for another 3 months; malolactic fermentation takes place during refinement. Minimal addition of sulfur dioxide during pre-bottling.

Alcohol content: 13%

**Arneide****Cantina Vecchia Torre**

€ 27.00

Grape varieties: 70% Negroamaro, 30% Primitivo

Color: intense ruby red.

Aromas: broad and persistent, with hints of ripe red fruits.

Palate: soft, velvety tannins, pulpy, balanced.

Alcohol content: 13.5%



RED WINES

**Amativo Negroamaro**

€ 32.00

Cantele

Grape varieties: Primitivo 60%, Negroamaro 40%

Intense ruby red, the nose shows particular aromas of barley coffee and sweet spices, together with sweet and complex fruity hints of blackberries and plum jam. The tasting amazes for its simplicity and smoothness of taste, it is soft, simple, territorial and leaves room for a long, pleasant persistence of grape juice and must.

Alcohol content: 13,0%

**Sileno Bio**

€ 15.00

Masseria Incantalupi

Grape varieties: 100% ORGANIC Negroamaro

Ruby red color with purple reflections. Vinous smell, dry and delicate flavour with a bitter aftertaste.

Alcohol content: 13,5%

**Pellirosso Negroamaro I.G.P.**

€ 22.00

Cantine Coppi-Gioia del colle

Grape varieties: Negroamaro 100%

Color: intensely red with a bright hue

Bouquet: finely aromatic and with the characteristic fruitiness of the vine in which the small, persistent black berries can be recognised. Taste: dry, full, quite soft and savory

Alcohol content: 12,5%

**L'archetipo Niuru Maru**

€ 25.00

L'archetipo

Grape varieties: Negroamaro 100%

Colour: bright ruby red, fruity hints of black cherry and plums, with a light final note of cloves. On the palate it is medium-bodied, soft and balanced.

Alcohol content: 13%

**A passo lento**

€ 15.00

Vecchia Torre

Grape varieties: Negroamaro 70%, Syrah 30%

Colour: intense purple red. Aromas: intense with hints of ripe fruit and carob. Palate: soft and harmonious with sweet tannins.

Alcohol content: 13,5%

**Salice Salentino**

€ 18.00

La Pruina

Grape varieties: Malvasia, Negroamaro

Ruby red wine with garnet reflections. Spicy bouquet with hints of red fruit and jam. Soft, intense palate, tamed tannins with long persistence.

Alcohol content: 13,5%



RED WINES

**Askos Susumaniello Salento IGT**

€ 26.00

Masseria Li Veli

Grape varieties: Susumaniello

Color: Dark ruby. Nose of great, great character: the typical sensations of small red and black fruits are accompanied by spicy tones, by memories of liquorice and bitter cocoa, by puffs of eucalyptus. In the mouth it is full but not heavy, satisfying but exemplary drinkability. The alcoholic strength is really well managed. Delicious now, will age well.

Alcohol content: 14.5%

**Fico - Susumaniello Salento I.G.P**

€ 28.00

Puglia Pop

Grape varieties: Susumaniello 100%

Ruby red. Engaging bouquet rich in fruity essences of blackberries, currants and strawberries; whispers of plum and cherry intertwined with breaths of graphite and aromatic herbs with touches of ebony and cocoa.

Alcohol content: 13.5%

**Malvasia Nera**

€ 15.00

Vigneti Reale

Grape varieties: Malvasia Nera 100%

Intense ruby red, the nose shows particular aromas of barley coffee and sweet spices, together with sweet and complex fruity hints of blackberries and plum jam. The tasting amazes for its simplicity and smoothness of taste, it is soft, simple, territorial and leaves room for a long, pleasant persistence of grape juice and must.

Alcohol content: 13.0%

**Nero di Troia**

€ 22.00

Cantine Spelonga

Grape varieties: Nero di troia 100%

Purple-red color with violet reflections. Rich, intense and persistent bouquet, with strong hints of blackberries, berries, black mulberry and spicy hints. Soft with elegant tannins. Alcohol content: 13.5%

**Telamone - Nero di Troia Barricato IGT**

€ 26.00

Terrecarsiche Castellana Grotte

Grape varieties: Nero di troia 100%

Intense red color with garnet reflections. Perfume: Intense, warm, spicy bouquet. Taste: full-bodied, velvety, savory and spicy.

Alcohol content: 13.5%



ROSE WINES

**Tramari**

€ 21.00

San Marzano

Grape varieties: Primitivo 100%

Bright pink color. Scent Delicious sensations of strawberries, berries, newly bloomed flowers and Mediterranean scrub. Taste Fresh, savory, fragrant, juicy and clean Alcohol content: 12.5%

**Negroamaro rosato**

€ 13.00

Vecchia Torre

Grape varieties: Negroamaro 100%

Colour: pale cherry pink Aroma: intense and delicate with nuances of cherries and raspberries Palate: soft, savory, with fruity persistence

Alcohol content: 12.5%

**Negroamaro rosato**

€ 15.00

La Pruina

Grape varieties: Negroamaro 100%

It appears bright pink in colour. The bouquet of aromas that reaches the nose reserves fruity hints that recall mint, raspberry and strawberry. In the mouth it is full and persistent, easy to drink. Alcohol content: 12.0%

**Zinzula**

€ 23.00

Masseria Altemura

Grape varieties: Negramaro 100%

Color: pale and delicate, tending towards powder, with very slight coppery reflections. on the nose, a broad bouquet, with sophisticated floral hints of dog rose, accompanied by pleasant notes of black cherry and a spiciness reminiscent of pink pepper and ginger with a light touch of turmeric.

Alcohol content: 12.5%

**Cantonovo Primitivo rosè Biologico**

€ 26.00

Cantine Coppi-Gioia del colle

Grape varieties: Primitivo 100%

Color: pale cherry pink

Bouquet: with medium persistence and lively expression of the scents of the Mediterranean scrub and the Murgia woods of Bari, Cantonovo organic rosé wine is a proud expression.

From wild roses to rosemary.

Alcohol content: 12%



ROSE WINES

**Susumaniello Miali****€ 18.00****Miali 1886**

Grape varieties: Susumaniello 100%

Color Pale and delicate pink. Scent of fresh notes of cherry, raspberry and pink grapefruit. Fresh, fruity and persistent taste.

Alcohol content: 13%

**Rosato di susumaniello****€ 20.00****L'archetipo**

Grape varieties: Susumaniello 100%

Colour: rosé with magenta reflections, on the nose hints of grapes and flowers supported by a balanced acidity which makes it refreshing and juicy to drink.

Alcohol content: 13%

**Askos Susumaniello rosato Salento IGT****€ 26.00****Masseria Li Veli**

Grape varieties: Susumaniello 100%

Color: Beautiful coppery appearance. Nose of fresh rose covered in dew, strawberry, raspberry, peony. Rare pleasantness in the mouth, but at the same time light tannic perception.

Alcohol content: 12.5%

**Agorà Rose - Valle d'Itria IGT****€ 18.00****Terrecarsiche Castellana Grotte**

Grape varieties: Malvasia Nera - Aleatico

Color: Peach blossom pink

Perfume: Intense, floral and elegant bouquet

Taste: Delicate, fruity and savory

Alcohol content: 11%



WHITE WINES

**Verdeca I.G.T. Valle d'Itria****Terrecarsiche Castellana Grotte****€ 15.00**

Grape varieties: Verdeca 100%

The color is yellow tending towards greenish, the scent has a fragrant, slightly fruity bouquet.

The flavor is intense, harmonious and pleasant.

Alcohol content: 12.0%

**Askoss Verdeca Salento IGT****Masseria Li Veli****€ 26.00**

Grape varieties: Verdeca 100%

an emotion to be savored which is expressed with broad and enveloping floral aromas, in addition to notes of ripe yellow fruit. With its straw yellow color with golden reflections, it is suitable for accompanying aperitifs, fish dishes, shellfish and soft cheeses.

Alcohol content: 12.0%

**Agora Bianco****Terrecarsiche Castellana Grotte****€ 18.00**

Grape varieties: Verdeca - Bianco d'Alessano

Color: Greenish yellow

Perfume: Intense and floral bouquet

Taste: Delicate and fruity

Alcohol content: 11.0%

**Padre Abate - Locorotondo DOC Superiore****Terrecarsiche Castellana Grotte****€ 18.00**

Grape varieties: Verdeca - Bianco d'Alessano

Color: Greenish yellow

Perfume: Intense and floral bouquet

Taste: Dry, fresh and delicate

Alcohol content: 12.5%

**Visto****Cantine Fiore-Gravina di Puglia****€ 13.00**

Grape varieties: Greco 100%

The tradition of our land is contained in this bottle through the Verdeca working method of Gravina in Puglia, which gives life to a unique Greco-based wine, with a dry flavour. with lively notes.

Alcohol content: 12.5%

**Cava Bianca****Terrecarsiche Castellana Grotte****€ 30.00**

Grape varieties: Bianco d'Alessano 70%, Fiano 30%

Intense straw yellow with golden reflections given by the wood. Intense, fruity and spicy bouquet. The taste is velvety, full and full-bodied.

Alcohol content: 13.5%



WHITE WINES

**Armonia****Masseria Incantalupi****€ 14.00**

Grape varieties: Fiano

Straw yellow color with golden reflections, a floral aroma with notes of white and yellow pulp fruit. Dry, pleasantly fresh and persistent flavour.

Alcohol content: 13.0%

**Fiano****L'archetipo****€ 18.00**

Grape varieties: Fiano Minutolo 100%

straw yellow color with greenish reflections, clean with very elegant and fine floral scents, with light herbaceous and fruity nuances. When tasted, it is medium-bodied, round and lively, with excellent, almost refreshing acidity.

Alcohol content: 13%

**Torremossa Salento IGT Fiano****Masseria Li Veli****€ 20.00**

Grape varieties: Fiano

Very light straw color with greenish reflections. Delicious aromas of lemon blossom, acacia, white peach and mulberry introduce a mouthfeel that stands out for its flavor and envelopment. Remarkable softness on the palate which ends with mineral and saline notes.

Alcohol content: 13.0%

**Miali falanghina****Miali 1886****€ 14.00**

Grape varieties: Falanghina 100%

Brilliant straw yellow with greenish reflections. On the nose hints of white flowers and peach. Intense notes of citrus and yellow fruit on the palate

Alcohol content: 12%

**Miali Chardonnay****Miali 1866****€ 20.00**

Grape varieties: Chardonnay

Straw yellow with bright greenish reflections. Fresh bouquet of white flowers and citrus fruits. The taste is velvety, savory and fruity.

Alcohol content: 12%

**Bianca Petrosa Chardonnay****Terrecarsiche Castellana Grotte****€ 24.00**

Grape varieties: Chardonnay

Color: Straw yellow with greenish reflections

Perfume: Intense and fragrant bouquet

Taste: Fresh and lively with a savory and fruity aftertaste

Alcohol content: 13%



WHITE WINES



Passaturi Minutolo

Terrecarsiche Castellana Grotte

€ 16.00

Grape varieties: Minutolo

an emotion to be savored which is expressed with broad and enveloping floral aromas, in addition to notes of ripe yellow fruit. With its straw yellow color with golden reflections, it is suitable for accompanying aperitifs, fish dishes, shellfish and soft cheeses.

Alcohol content: 12.0%



Biancomanto

Cantine Spelonga

€ 18.00

Grape varieties: Bombino Bianco

Bright straw yellow with greenish reflections. Rich and fragrant bouquet, intense aromas of white fruit, peach, apple, banana. In the mouth it is fresh, elegant, with good flavor and minerality.

Alcohol content: 13.0%



Malvasia Bianca

Vigneti Reale

€ 18.00

Grape varieties: Malvasia Bianca

Fresh notes of white flowers and almond stand out on the palate. On the nose it expresses intense aromas of Ginestra and Acacia. Excellent for fish dishes, white meats and fresh cheeses

Alcohol content: 12.5%



DESSERT LIST

CHOOSE THE PERFECT COMBINATION BETWEEN DESSERT AND AFTER MEAL

Apulian cuisine is apparently frugal, because it is linked to ancient ingredients such as almonds, durum wheat and oil. Apulian pastry products are often simple and linked to peasant tradition, the recipes are infinite, with a thousand variations, and which whether for the strong flavors of the cappellate or to taste the real biscuit recipe, the infinite offer of small delights scattered throughout the Tacco is worth much more than a trip.



Tiramisù del Cantinale

Mascarpone and cream cream, savoiardi biscuits soaked in coffee and bitter cocoa

€ 6.00

Lime and raspberry

mousse

€ 6.00



CITRANGE

AMARO LIMONE DELL'ETNA

produced from the artisanal infusion of mandarin peels and Sicilian herbs. Alcohol content: 30.0%

2cl - € 5,00 4cl - € 9,00



WHITE HOUSE

BITTERWINE SENZA ZUCCHERO

linked to the history of Marsala wine.

Alcohol content: 21.0%

2cl - € 5,00 4cl - € 9,00



Cannolo scomposto

With pistachio and icing sugar

€ 6.00

Mousse for three chocolates

€ 6.00

WEEKLY Cheesecake / Pannacotta

- Berries
- Chocolate
- Caramel
- Pistachio

€ 6.00

Dessert from Cantinale

Strictly homemade!



SNAPS BORNHOLM n°1

CHILIS NAPS BIO

chilli snaps, including the Moruga Scorpion, the world's strongest chilli in 2012.

Alcohol content: 40.0%

2cl - € 5,00 4cl - € 9,00



VIZCAYA CASK N21

VXOP RUM

whose pure and fragrant juice, extracted from sugar cane, is fermented and refined in select oak barrels. Alcohol content: 40%

2cl - € 6,00 4cl - € 10,00



Clan Denny

Islay Blended Malt SCOZIA

The nose opens with notes of peat, smoke, malt and spices

Alcohol content: 40%

2cl - € 6,00 4cl - € 10,00



RESET

AMARO SENZA ZUCCHERO

The nose opens with notes of peat, smoke, malt and spices.

Alcohol content: 40%

2cl - € 5,00 4cl - € 9,00



TALISKER

ISLAND SINGLE MALTS SCOTCH WHISKY

Talisker is known for its above-average peat content, and its salty (or spicy) taste.

alcohol content: 40%

4cl - € 6,00



DISTILLATES PAPER

Grappa di Moscato di Trani

AB Selezioni

intense, velvety with hints of peach, honey, apricot and dates

Alcohol content: 42.0%



2cl - € 5,00 4cl - € 9,00

Futura 36 Barrique

Domenis 1898

fresh distillate rich in aromatic notes transformed into a round and elegant brandy

Alcohol content: 40.0%



2cl - € 4,00 4cl - € 7,00

Compagnie des indies

LATINO | BLEND

this blend enhances the characteristics of Latin American rums, with rounded and full notes

Alcohol content: 40%



2cl - € 5,00 4cl - € 9,00

Dalaruan

Lost distillery

spicy fruit punch, notes of more flaky pastry and underlying toasted embers

Alcohol content: 43.0%



2cl - € 6,00 4cl - € 10,00

Liquore con distillato di Nocciole

Psenner

sweet with a flavor of hazelnut, chocolate, vanilla, spices

Alcohol content: 28.0%



2cl - € 4,00 4cl - € 7,00

COGNAC PARK

Borderies MIZUNARA 2004

hints of nutmeg and slightly spicy cloves

Alcohol content: 45.2%



2cl - € 6,00 4cl - € 10,00

ALL'S WELL THAT ENDS WITH A GOOD DIGESTIVE!



And then we finish very well! with a list of the best "digestives" selected by Il Cantinale so as not to leave with a bitter taste in the mouth. Or maybe yes ...



Route from Cantinale

LIVE YOUR CULINARY EXPERIENCE IN THE SMALL CELLAR, EVERY WEEK
TYPICAL AND REFINED MENUS WILL MAKE YOUR MEAL EXCITING



In the gastronomic tradition of Apulian cuisine, every meal is of considerable importance, a symbol of family unity. The culture of "eating together" is cultivated as a sacredness, especially close to or during the holidays, when we finally have the opportunity to all get together.

BOOK YOUR EXPERIENCE

(min. 4 people)

Appetizer from the tavern

Typically Apulian flavors and smells depending on the daily availability of the fresh product (per person)

First dish of the day

From land to sea, every week we look for local products, depending on seasonality, to bring to the table to pair with our local wines

Second dish of the day (centrepiece for every 2 people)

Apulian second courses are, in the regional tradition, fresh dishes combining fish and vegetables or meat dishes accompanied by special sauces.

Traditional desserts and after-meals

Strictly homemade, typical desserts and liqueurs will conclude your meal

Drinks

Choose freely what and how much to drink by tapping local wines yourself

€50.00 per person

(Beers excluded, the choice of menu is mandatory for all diners)

For info and reservations +39 351 66 85 936 - @ilcantinale