



● ● ● ● ● OUR HISTORY ● ● ● ● ●

From the encounter between the art of cooking and the passion for the world of wine comes Bami, the innovative restaurant format that the Miramonte Party has placed in Noci inside the Barsento Cellars.

From the union of these two important experiences, that of Barsento thirty years in the wine sector and that of over 50 years in the banqueting and catering of Miramonte, Bami, Barsento-Miramonte was born.

● ● ● ● ● THE KITCHEN ● ● ● ● ●

It is a cuisine that starts from the search for high quality raw materials that we make every day at Bami. The result is made up of dishes in which advanced cooking techniques such as low-temperature cooking, an acronym for CBT, respect the organoleptic properties of each product, enhancing its taste.

The presence of attentive and trained staff in the dining room will allow you to always combine the best wines of the Barsento Winery, as well as those of the rich selection of Apulian labels that complete the wine offer of the restaurant.

● ● ● ● ● THE PIZZA ● ● ● ● ●

The 48-hour sourdough is made with a type 1 soft wheat flour obtained with a process comparable to distillation. The grain of wheat is deprived of the less valuable elements, leaving the aleurone, the vital germ and the noblest bran parts of the grain. Our pizzas cooked in a wood-fired oven with cherry wood for us are real gourmet dishes in which the quality of the selected raw materials has been studied by our pizza maker to lightly tease your palate.

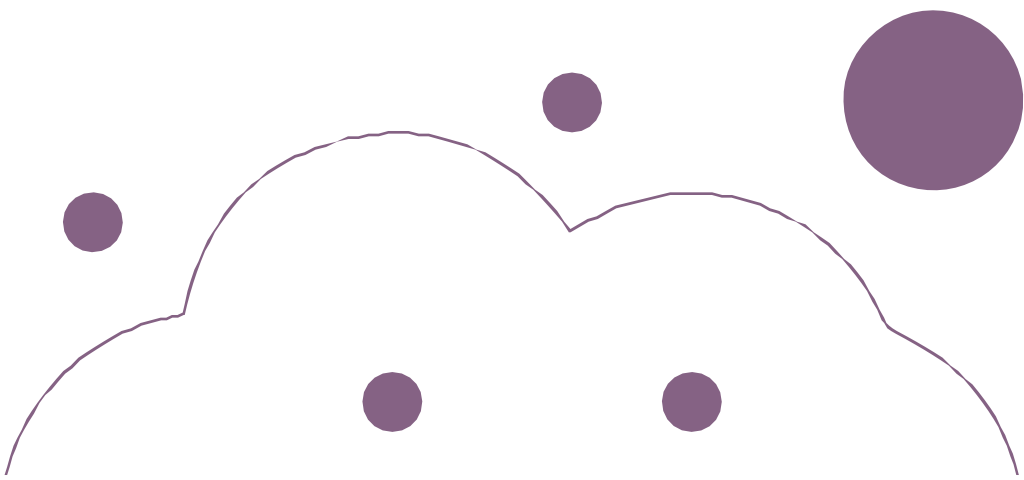


INFORMATION ON THE PRESENCE OF FOOD ALLERGENS EU REG. 1169/2011

Among the products produced by Bami s.r.l., some contain ingredients that could cause allergic manifestations in sensitive individuals. Consequently, it is important that anyone who is intolerant or allergic to certain foods even if they are not on the list, communicate this to the staff in charge of the activity.

THE FOLLOWING FOODS ARE USED IN THE CATERING IN QUESTION:

CEREALS CONTAINING GLUTEN
(wheat, barley, rye, oats, spelt, kamut and derivatives)
EGGS AND PRODUCTS THEREOF
SOYBEANS AND PRODUCTS THEREOF
MILK AND MILK PRODUCTS (including lactose)
NUTS (almonds, walnuts, hazelnuts, pistachios, peanuts and products thereof)
MUSTARD AND MUSTARD PRODUCTS
SESAME SEEDS AND PRODUCTS THEREOF
FRUIT AND PRODUCTS THEREOF
SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATION ≥ 10 mg/Kg



Starters

Starters mix ** 4 Bamí dishes (min.2 people) (2 cold dishes and 2 hot dishes)	€ 12
Charcuterie board (capocollo, p.crudo, speck, sweet salami, mortadella)	€ 12
Panko fried shrimp on purple cabbage sautéed in magilda wine.	€ 12
Platter of selected cheeses with jams.	€ 16

First dishes

Strascinate pasta with capocollo ham, yellow tomato and mint.	€ 14
Ravioli stuffed with scallops and prawns with two tomatoes and capers.	€ 16
Bucatini pasta with garlic, oil and chilli pepper on caciocavallo cheese fondue	€ 12
Orecchietta pasta with tomato sauce	€ 6
"Gluten-free pasta available"	+1,50 €

Main dishes

Grilled sliced adult cbt beef or pork	€ 16
Grilled sliced adult cbt beef or pork with cherry tomatoes, arugula, parmesan cheese	€ 18
Sliced adult cbt beef or pork with podolico cheese fondue , sweet and sour onion with red fruits, fried broad beans	€ 20
Sliced cbt beef or pork with fried courgette and vinaigrette with herbs.	€ 20
Tomahawk/grilled ribeye steak (ask availability)	€ 4,5/Hg
Fried Chicken cutlet with French fries	€ 7
Fried squid rings	€ 15

**product chilled and stored at -18°C or frozen*

****Some ingredients that make up the appetizer could be chilled and stored at -18°C or frozen**

Vegetable side dish and delicacy • • • • •

Roasted mortadella with cooked wine reduction	€ 7
Baked potatoes with paprika salt	€ 5
Grilled vegetables	€ 5
Rustic fried potato chips*	€ 5
Salad , arugula, cherry tomatoes	€ 5
Tempura of vegetables home made*	€ 7

Dessert homemade

Semifreddo pistachio	€ 7
Decomposed cannoli with sheep's milk ricotta cream	€ 6
Broken millefeuille with Chantilly cream	€ 6
Cioco Vase with gianduia cream and cocoa crumble	€ 8
Dessert of the day (Ask us for the daily specials)	€ 7
Availability of gluten and lactose free desserts (ask for availability)	€ 7,5

SUNDAYS IN BAMÍ

We are waiting for you every Sunday with our menu

CELEBRATE YOUR ANNIVERSARIES WITH US

Together we will create a personalized menu for parties and banquets to enjoy with friends and loved ones.

Also ask us about our special cakes.
We are ready to surprise you with the sweet
homemade goodness of our pastry chef.

Info phone 392 233 7812 – bamiristorante.it

**TAKEAWAY FROM MONDAY TO
FRIDAY FROM 7:30 P.M TO 10:00 P.M
SATURDAY FROM 7:30 P.M. TO 8:30 P.M.**

**product chilled and stored at -18°C or frozen*

●●●●● Soft Drinks ●●●●●

Still/sparkling water	€ 2
Coca Cola 0,33 L	€ 3
Coca Cola zero	€ 3
Coca Cola 1 L	€ 6
Fanta 0,33 L	€ 3
Fanta 1 L	€ 6

●●●●● Draught beers ●●●●●

Warsteiner Premium Pils 0,2 L – € 3



Style: Premium Pils 0,4 L – € 5
 Color: Light Golden Yellow 1 L – € 11

Taste: Lively, slightly bitter, with a delicate hint of malt
 Aftertaste: Fresh, lively and slightly fruity
 Alcohol content: 4.8%

Ichnusa 0,2 L – € 4



IBU (Bitterness Unit): 18 0,4 L – € 6
 Color: Gold 1 L – € 12

Taste: Lively, slightly bitter, with a delicate hint of malt
 Aftertaste: Fresh, lively and slightly fruity
 Alcohol content: 4.8%

Fermentation: low. Typical Bavarian natural beer:
 lively and unfiltered. It has a straw yellow color,
 cloudy and a soft and round body

Corsendonk Rousse



Style: Belgian Abbey Ale 0,3 L – € 5
 Colour: Amber 0,5 L – € 7
 Alcohol content: 8% 1 L – € 13

Fermentation: high. Craft beer with an amber red color, clear
 land clear, with a compact, creamy and persistent head



Bottled beers



Abboccata

0,33 L – € 5

Style: Bock Bier
Colour: amber
Alcohol content: 6.5%
Fermentation: high
Amber beer with ivory foam and good persistence.
The nose has sweet malty and caramelized notes. In the mouth it is soft, with a malty flavor and aroma that gives it a balanced sweetness..



Moretti filtrata a freddo

0,33 L – € 3

Style: Lager
Colour: clear
Alcohol content: 4,3%
Fermentation: low
A beer with a bright straw color, it reveals notes of fruit and white flowers in a fresh, balanced body with a pleasant bitterness.



Hb Munchner Weisse

0,5 L – € 5

Style: Weiss
Color: Clear
Alcohol content: 5.1%
Fermentation: high
Light-coloured beer, with a typical finely leavened flavour and lively fruity notes.
With its light body, it is fresh and thirst-quenching.



Fabbrica di Pedavena Superior Pils

0,5 L – € 5

Style: Castle
Colour: clear
Alcohol content: 5.2%
Fermentation: low
Superior beer made with pure barley malt according to the ancient recipe.
It has a bright straw yellow color and a creamy and compact head



Artigianale Linfa

0,33 L – € 6,50

Style: Italian Pale Ale
Alcohol content: 5,0%
Fermentation: high
Bright golden yellow beer with a persistent white head.
The nose is persuasive, with herbaceous hints and citrus notes.
In the mouth it is an explosion of freshness, in which a pleasant bitterness and fruity sensations coexist. Sapidity and light body close the sip.

Vini Cantine Barsento

BARSENTO
CANTINE



MALICCHIA MAPICCHIA

Puglia IGP



Red



100% Primitivo

% 14,5% vol

Glass € 6

Bottle € 20



L PATURNO

Puglia IGP



Red



100% Primitivo

% 14,5% vol

Glass € 5

Bottle € 15



LADISLAO

Puglia IGP



Red



100% Negroamaro

% 14,5% vol

Glass € 6

Bottle € 25



MAGILDA

Puglia IGP



Rosé



100% Negroamaro

% 12% vol

Glass € 5

Bottle € 12



CASABOLI

Gioia del Colle DOC Riserva



Red



100% Primitivo

% 14,5% vol

Glass € 6

Bottle € 28



PÀNDARO

Puglia IGP



White



100% Fiano

% 12% vol

Glass € 5

Bottle € 12

Vini Cantine Barsento

BARSENTO
CANTINE



W'HEART!

Puglia IGP

- Red
- 100% Primitivo
- 12% vol
- Glass € 4
- Bottle € 14



N'HEART!

Puglia IGP

- Rosé
- 100% Primitivo
- 12% vol
- Glass € 4
- Bottle € 12



W'HEART!

Puglia IGP

- White
- 100% Verdeca
- 12% vol
- Glass € 4
- Bottle € 12



W'HEART!

Spumante Extra Dry Puglia IGP

- Rosé
- 100% Primitivo
- 11,5% vol
- Glass € 5
- Bottle € 14



W'HEART!

Spumante Extra Dry Puglia IGP

- White
- 100% Verdeca
- 11,5% vol
- Glass € 5
- Bottiglia € 14

● ● ● ● ● Coffee, Bitters and Spirits ● ● ● ● ●

Caffe Illy	€ 1
Caffe Illy decaffeinato	€ 1,50
Padre Peppe	€ 3
<i>Alcohol content: 42%</i>	
Jägermeister	€ 3
<i>Alcohol content: 35%</i>	
Petrus Boonekamp	€ 3
<i>Alcohol content: 45%</i>	
Jefferson Amaro Importante	€ 4
<i>Alcohol content: 30%</i>	
Amaro Lucano	€ 3
<i>Alcohol content: 28%</i>	
Unicum	€ 3
<i>Alcohol content: 40%</i>	
Amaro Montenegro	€ 3
<i>Alcohol content: 23%</i>	
Amaro Del Capo	€ 3
<i>Alcohol content: 35%</i>	
Braulio	€ 3
<i>Alcohol content: 21%</i>	
Fernet Branca	€ 3
<i>Alcohol content: 39%</i>	
Marzadro Grappa 3.0 Morbida	€ 3
<i>Alcohol content: 42%</i>	
Marzadro Grappa 3.0 Barricata	€ 4
<i>Alcohol content: 42%</i>	
Rum don Papa	€ 6
<i>Alcohol content: 40%</i>	
Whisky Talisker 10 Years Old	€ 6
<i>Alcohol content: 45,8%</i>	

Table service	€ 2
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