

OUR HISTORY

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

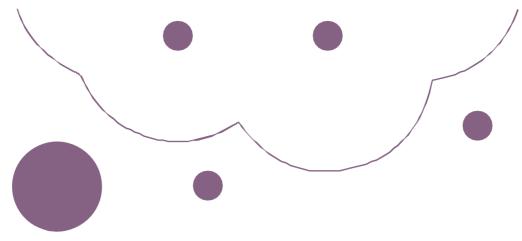
From the union of these two important experiences, that of Barsento thirty years in the wine sector and that of over 50 years in the banqueting and catering of Miramonte, Bamì, Barsento-Miramonte was born.

• • • • • 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)

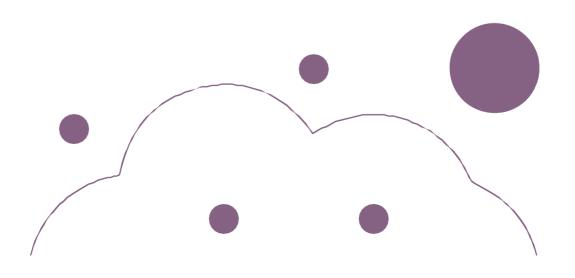
NUTS (almonds, walnuts, hazelnuts, pistachios, peanuts and products thereof)

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)	€12
	(2 cold dishes and 2 hot dishes)	
	Charcuterie board	€12
	(capocollo, p.crudo, speck, sweet salami, mortadella)	
		6.12
	Panko fried shrimp on purple cabbage sautéed in magilda wine.	€12
	Platter of selected cheeses with jams.	€16
	Tracter of selected effected with jams.	C 10
•••••	First dishes • • • • • • • • • • • • • • • • • • •	• •
	Strascinate pasta with capocollo ham, yellow tomato and mint.	€ 14
	Ravioli stuffed with scallops and prawns with two tomatoes and capers.	€ 16
	Dugatini nasta with garlis, ail and shilli nannar an sasia savalla shassa	€ 12
	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 €
	didten-free pasta available	+1,50 C
•••••	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 Fryed squid rings	€7 €15
	,	2.3

^{*}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 gianduja 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)	€ 7,50



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.

Margherita <i>Tomato sauce, mozzarella cheese, fresh basil</i>	€ 5,50
Bufala <i>Tomato sauce, buffalo mozzarella cheese, fresh basil</i>	€9
Wurstel <i>Tomato sauce, mozzarella cheese, wurstel</i>	€ 6,50
Capricciosa Tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichokes, olives, oregano	€9
Diavola <i>Tomato sauce, mozzarella cheese, spicy ventricina salami</i>	€8
Bresaola <i>Tomato sauce, mozzarella cheese; bresaola , parmesan cheese, arugula, oil and lemon juice</i>	€ 9,50
Autunnale Tomato sauce, mozzarella cheese, veal sausage, mushrooms, after baking crumbled frisa	€10
Parma Tomato sauce, mozzarella cheese, after baking Parma ham	€9
Non è crudo, è di Tomato sauce, mozzarella cheese , after baking Parma ham, burrata cheese cream and basil	€ 10 I pesto
Tonno e cipolla <i>Tomato sauce , mozzarella cheese , tuna, red onion, oregano</i>	€8
Punta d'anca Tomato sauce, mozzarella cheese ,mushrooms; after baking bresaola, toasted almond flakes	E 11 s
Mela-grana Tomato sauce, mozzarella cheese, sliced eggplant, veal sausage; after baking parmesan flak	€ 9 ces
● ● Pizzas – The Traditional White ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・	• •
4 cheeses <i>Mozzarella cheese, smoked scamorza cheese, gorgonzola cheese, grana Padano cheese.</i>	€9
Limone Mozzarella cheese, cooked ham, after baking salad, olive oil and lemon juice	€8
Delicata <i>Mozzarella cheese, basil pesto , cherry tomatoes, after baking mortadella</i>	€9
Bufala white Bufalo mozzarella cheese , pesto of basil , after baking yellow cherry tomato, basil	€10
Mortadella Bufalo mozzarella cheese , basil pesto, after baking stracciatella cheese, pistachio	€10

	Melanzana Mozzarella cheese, cherry tomatoes, sliced eggplant, mint-flavoured breadcrumbs	€8
	No-strana Mozzarella cheese, cherry tomatoes, roasted courgetts, after baking capocollo ham	€9
	Sto a dieta Mozzarella cheese and seasonal vegetables (different cooking methods)	€12
	Caponcelli Mozzarella cheese, mushrooms; after baking capocollo ham, white truffle oil	€12
• • • •	Pizzas – Advise Bamí • • • • • • • • • • • • • • • • • • •	• •
	Poverocapo Ciccio, after baking stracciatella cheese, capocollo di Martina Franca ham, mint vinaigrette, fried courgettes	€12
	Alla barese Yellow datterino tomato sauce , mozzarella cheese, after baking parma ham cut into cubes aromatic herb oil.	€10 5,
	Salmon Mozzarella cheese, after baking smoked salmon , salad, olive oil and lemon juice.	€13
	Tonno rosso Stracciatella cheese, after baking red tuna tartare*, mixed salad, dehydrated olives and anchovy sauce	€15
	Melachips Tomato sauce, mozzarella cheese, spicy ventricina salami, after baking eggplant chips and yellow tomatoes	€10
	Stagionale Mozzarella cheese, courgette flowers, after baking cacioricotta cheese and cherry tomate	€ 10 o confit.
	Indecisa Yellow datterino sauce, mozzarella cheese, sweet salami, artichokes and dehydrated olives	€10
	Affumicata Smoked buffalo mozzarella, veal sausage dehydrated tomatoes and parsley oil.	€12
• • • •	Variations or additions • • • • • • • • • • • • • • • • • • •	• •
	Lactose-free mozzarella	+€ 1,50
	Base gluten-free, lactose-free, egg-free pizza.	+€ 3,50
	Buffalo mozzarella cheese adds	+€ 1,50
	Other ingredients in addition can vary the total price of the pizza	

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 0.4 L - € 5



Style: Premium Pils $0,4 L - \in 5$ Color: Light Golden Yellow $1 L - \in 11$

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 $0,4 L - \in 6$ Color: Gold $1 L - \in 12$

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 content6.5% 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 olor: Clear

_lcohol 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

Stile: Castle Colour: clear Alcohol content5.2% 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 content5,0%
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





MALICCHIA MAPICCHIA

Puglia IGP

♦ Red

₩ 100% Primitivo

% 14,5% vol
Glass € 6
Bottle € 20



L PATURNO

Puglia IGP

6 .e.

₩ 100% Primitivo

% 4% vol

Glass € 5 _ottle € 15



LADISLAO

Puglia IGP

6 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

....

700% Primitivo

% 14,5% vol

Glass €6

Bottle €28



PÀNDARO

Puglia IGP

O White

🎋 100% Fiano

% 12% vol

Glass €5

Bottle €12

Vini Cantine Barsento





W'HEART!

Puglia IGP



Red



00% Primitivo

% 12% vol

Glass €4

Bottle €14



N'HEART!

uglia IGP



Rosé



100% Primitivo

[™]/₂ 12% vol

Glass €4

Bottle €12



W'HEART!

Puglia IGP



O White



100% Verdeca



Glass €4

Bottle €12



W'HEART!

Spumante Extra Dry Puglia IGP



Rosé



100% Primitivo

% 11,5% vol

Glass €5 Bottle €14



Spumante Extra Dry Puglia IGP



O White



100% Verdeca



% 11,5% vol

Glass €5

Bottiglia € 14

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

