

TASTING MENU

APPETIZER

Single dish with bruschetta, mozzarella whey processed,
confit tomato, extra-virgin olive oil

Focaccia flatbread (Bari style)
and handmade taralli cooked in wood oven

Burrata cheese of the farm

Capocollo salami of Martina Franca

“San Daniele Doc Dall’Ava” raw ham

“Caciocavallo podolico” cheese matured in cave

Pecorino sheep cheese, cellar reserve

FIRST COURSE

Dish of the day “Vino & Amore”

MAIN DISH

“Bombetta Pugliese” typical apulian meet roll
with baked potatoes

Drinks not included

APPETIZER

- Vino & Amore dish: Capocollo salami of Martina Franca, Burrata cheese, stracchino local soft cheese, grilled vegetables
- Local cold cuts and cheeses platter
- Local cold cuts platter
- Local cheese platter with honey and jams
- Caprese - tomatoes and local buffalo mozzarella
- “San Daniele dok dall’Ava” raw ham with fiordilatte mozzarella or burrata cheese
- Mixed local delicacies preserved in oil
- Veg dish of delicacies in oil, grilled vegetables, burrata cheese

FIRST COURSE

- Orecchiette typical pasta with fresh tomato sauce, basil and cacioricotta
- Orecchiette typical pasta with turnip tops, olive oil garlic and anchovies
- Mashed fava beans and chicory
- Rice potatoes and mussels, typical apulian food

- Parmigiana with eggplants
- Lasagna

MAIN DISH

- "Bombette pugliesi" typical apulian meat roll
- Sausage (knife tip cutted) nuggets,

SIDE DISH

- Baked potatoes
- Grilled vegetables

DESSERT

- "Spumone" typical ice-cream dessert
- Tiramisù
- Local bitter
- "Grappa" liqueur
- Coffee

DRINKS

- Apulian red wines selection
- Red wines reserve
- "Valley of Itria" white wines selection
- "Valley of Itria" rosé wines selection

DRAFT BEERS

- “Birranova” craft blonde beer
- “Birranova” craft amber beer

ALCOHOLIC APERITIFS

- Aperol Spritz
- Campari Spritz
- Gin Tonic