

## Choose your base

BAGUETTE	2,00 €	GIOTTO INTEGRALE	2,50 €	BASE POKE	4,00 €
BURGER BUNS	2,50 €	SALAD	2,00 €	DISH TO MAKE	2,00 €
GIOTTO CEREALS	2,50 €	GLUTEN-FREE BREAD	2,00 €		

## Add the ingredients you want

### CURED MEAT

BACON	1,00 €
CRUNCHY BACON	1,50 €
BRESAOLA	1,00 €
CAPOCOLLO OF MARTINA FRANCA	1,50 €
RAW	2,50 €
JOWLS	1,50 €
MORTADELLA	1,00 €
STRETCH BACON	1,00 €
ROAST TURKEY BREAST	1,50 €
BAKED HAM	0,50 €
SALAMI	1,00 €

### MEAT

CRUNCHY CHICKEN FILLETS *	3,50 €
BEEF BURGER *	3,50 €
CHICKEN BURGER *	3,50 €
PLATED CHICKEN *	3,00 €
BEEF TARTAR	4,00 €

### SAUCES

BALSAMIC VINEGAR	0,30 €
BBQ	0,30 €
BOSCAIOLA	0,30 €
DRESSING OIL AND LEMON	0,30 €
MUSTARD AND HONEY DRESSING	1,00 €
VINEGAR GLAZE	0,30 €
GUACAMOLE*	1,00 €
KETCHUP	0,30 €
MAYONNAISE	0,30 €
MAYONNAISE WITH SPICY PEPPERS	0,50 €
LIME MAYONNAISE	0,50 €
WASABI MAYONNAISE	1,00 €
RED ONION MAYONNAISE	0,50 €
SWEET PAPRIKA MAYONNAISE	0,50 €
RED TURNIP MAYONNAISE	0,50 €
OLIVE PATÉ	0,50 €
PESTO WITH PISTACHIO	1,00 €
MUSTARD	0,30 €
SOYA	1,00 €
LEMON JUICE	0,30 €
TRUFFLE	1,00 €
YOGURT	0,50 €

### FORMAGGI E LATTICINI

DRUNK CACIOCAVALLO	1,50 €
GOAT GOAT WITH FENNEL	1,50 €
BURRATA	1,50 €
CHEDDAR	0,50 €
GORGONZOLA	1,00 €
GRAIN	0,50 €
MOZZARELLA CHEESE	1,00 €
BUFFALO MOZZARELLA	2,00 €
PECORINO CHEESE	1,50 €
PECORINO ALLA ASENERE	1,50 €
PECORINO ALLA N'DUJA	1,50 €
SMOKED SCAMORZA	1,00 €
SMOKED SILANE	1,00 €
SPREADABLE WHITE	1,00 €
STRACCHINO	1,00 €
STRACCIATELLA	1,50 €

### SEA

SEARED OCTOPUS *	4,00 €
SMOKED SALMON	2,00 €
TUNA TARTARE*	4,00 €
TUNA IN OIL	1,00 €

### OTHER

CHIPS OF GRAIN	1,00 €
CRUMBLE OF TARALLO IN THE PRIMITIVO	1,50 €
BASMATI RICE	3,00 €
EGG EYE OF OX	1,00 €
BOILED EGG	1,00 €

### RAW AND PROCESSED VEGETABLES

AVOCADO*	1,00 €
ORANGE	0,50 €
BARATER	0,50 €
CARROTS	0,50 €
CABBAGE HOOD	0,50 €
POTATO CHIPS *	1,00 €
RAPE CIME *	1,50 €
CARAMELED ONION	1,00 €
CONSERVE OF SPICY PEPPERS	0,50 €
DATTERINO	1,00 €
EDAMAME *	1,50 €
MUSHROOMS IN OIL	0,50 €
ICEBERG	0,50 €
MANGO*	1,00 €
FRIED EGGPLANT	1,00 €
GRILLED AUBERGINES	0,50 €
PITTED OLIVES	0,50 €
BAKED POTATOES	1,00 €
FRENCH FRIES*	1,00 €
ROASTED PEPPERS	1,00 €
COPPER TOMATO	0,50 €
DRIED TOMATO	0,50 €
ROCKET SALAD	0,50 €
GRILLED ZUCCHINI	0,50 €

### DRIED FRUITS AND SEEDS

CASHEW NUTS	0,50 €
PISTACHIO GRAIN	0,50 €
ROASTED ALMOND SLICES	0,50 €
MIXED SEEDS	0,50 €
NUTS	0,50 €
SESAME	0,50 €

\* THEY MAY BE FROZEN

INFORMATION ABOUT THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES ARE AVAILABLE CONTACTING STAFF IN SERVICE (PURSUANT TO EC REG. 1169/2011 AND CIRC. MIN OF 6.2.2015)

TABLE SERVICE

€ 1,50

# Special Menù

## Sandwiches

### CALABRIAN

burger buns, beef burger \*, cheddar, bull's-eye egg, caramelized onion, grilled peppers, pork, hot peppers

10,50 €

### CLUB SANDWICH CAPOCOLLO

white bread \*, martina franca capocollo, mushrooms in oil, stracchino, rocket, walnuts, coppery tomato

10,00 €

### CLUB SANDWICH SALMON

sliced bread with cereals \*, smoked salmon, fried aubergines, stracciatella, toasted almond slices

11,00 €

### CLUB SANDWICH TURKEY

white loaf \*, roasted turkey breast, iceberg, bacon, smoked silane, hard-boiled egg, mayonnaise

9,00 €

### DOUBLE HAMBURGER

burger buns, double beef burger \*, grilled peppers, crispy bacon, smoked scamorza cheese, onion mayonnaise

13,50 €

### GIOTTO CEREALS TUNA

tuna tartare \*, burrata, avocado \*, lime mayonnaise

10,00 €

### GIOTTO INTEGRALE

beef tartare, buffalo mozzarella, parmesan chips, rocket, mustard

10,00 €

### CLASSIC HAMBURGER SANDWICH

burger buns, beef burger \*, cheddar, salad, coppery tomato, crispy bacon, bbq

8,50 €

### CHICKEN HAMBURGER SANDWICH

burger buns, chicken burger \*, coppery tomato, mixed salad and yogurt sauce

10,00 €

### PARMIGIANA HAMBURGER SANDWICH

burger buns, beef burger \*, fried aubergine, buffalo mozzarella, mortadella, pesto with pistachio

10,50 €

### CRUNCHY CHICKEN SANDWICH

burger buns, crispy chicken fillets \*, crispy bacon, copper tomato, iceberg, mayonnaise

9,00 €

### GIOTTO CEREALS WITH OCTOPUS

grilled octopus \*, stracciatella cheese, turnip greens \*, toasted almond slices

9,50 €

## Poke

### CHICKEN

basmati rice, grilled chicken, barter, datterino tomatoes, avocado \*, hard-boiled egg, carrots, yogurt sauce, cashews

10,00 €

### SALMON

basmati rice, smoked salmon, cabbage, orange, edamame, wasabi mayonnaise, soy sauce, mixed seeds

10,00 €

### BEEF TARTARE

basmati rice, beef tartare, mustard and honey dressing, parmesan chips, mixed seeds, mozzarella, grilled peppers and rocket

11,00 €

### TUNA FISH

basmati rice, tuna tartare \*, mango \*, avocado \*, caramelized onion, lime mayonnaise, sesame

12,00 €

### OCTOPUS

basmati rice, grilled octopus \*, guacamole, mango \*, rocket, mozzarella, mixed seeds

10,00 €

# The dishes

<b>RAW AND BUFFALO</b> raw ham, buffalo mozzarella	10,00 €
<b>BEEF FILLET</b> Grilled fillet of beef, baked potato, quark with chives and turnips	18,00 €
<b>CRUNCHY CHICKEN</b> chicken fillets with cornflakes *, summer salad, yogurt sauce, bbq	11,00 €
<b>SLICED BEEF</b> grilled entrecote, rocket, parmesan	13,00 €
<b>SLICED CHICKEN</b> chicken sirloin *, datterino tomatoes, cacioricotta	11,00 €
<b>BEEF TARTARE</b> beef tartare, grilled peppers, burratina, primitivo tarallo crumble, dressing of mustard and honey, oil, pepper and salt	12,00 €
<b>TUNA TARTARE</b> tuna tartare *, buffalo mozzarella, dried tomatoes, guacamole *, toasted almond slices, grater of lemon, oil, pepper and salt	12,00 €
<b>HAMBURGER PLATE</b> hamburger, burrata, granella pistacchio, bacon, patate fritte	10,00 €

# Appetizers

APERITIF 20M2 (recommended for 2 people)	10,00 €
BRUSCHETTE 6 PIECES - datterino	6,00 €
BRUSCHETTE 6 PIECES - fried aubergine, smoked scamorza cheese, toasted almond slices	7,00 €
BRUSCHETTE 6 PIECES - tuna tartare *, stracciatella, chopped pistachios	8,00 €
BRUSCHETTE 6 MIXED PIECES	7,00 €
FRISONA BIANCA - capocollo from Martina Franca, stracciatella, rocket, datterino	7,00 €
FRISONA CEREALS - tuna in oil, rocket and datterino tomatoes	7,00 €
FRISONA CEREALS - tuna tartare, buffalo mozzarella, caramelized onion, guacamole, datterino	8,50 €
RAW - carrots, barter	2,00 €
BAKED POTATOES	4,00 €
CHIPS*	3,50 €
MEATBALLS*	4,00 €
MEATBALLS BREAD*	3,00 €
CHEESE PLATTER	12,00 €
CUTTING BOARD OF CURED MEATS	12,00 €
MIXED CUTTING BOARD	15,00 €
TRIS	1,50 €

# The sweets

ASK THE ROOM STAFF

starting from 5,00€



# Locorotondo

# Choose what to drink

## BEER

### ON THE PLUG

BOCK	0,3 L	3,00 €	0,5 L	5,00 €
PILS	0,3 L	3,00 €	0,5 L	5,00 €
WEIZE	0,3 L	3,00 €	0,5 L	5,00 €

### IN THE BOTTLE

NON-ALCOHOLIC	3,00 €
ICHNUSA	2,50 €
NASTRO	2,00 €
PERONI	2,00 €
GLUTEN FREE	3,00 €
TENNENTS	3,00 €

### ARTISANS

<i>Punzi Cisternino Brewery</i>	
AURUS-GOLDEN ALE	6,00 €
ELAPHUS-IPA	6,00 €
KLE-AH-APA	6,00 €
<i>B94 Cutrofiano Brewery</i>	
DELLA CAVA-BLANCHE	6,00 €
SANT'ORONZO-STOUTH	6,00 €

## WINE

### WHITES

LOCOROTONDO	16,00 €
tagaro, verdecia, bianca d'alessano	calice 4,00 €
TALÓ	16,00 €
san marzano, chardonnay	calice 4,00 €
TORRE MOSSA	18,00 €
masseria liveli, fiano	
VERDECA	16,00 €
cardone, verdecia	calice 4,00 €

### ROSE

AKA	16,00 €
produttori vini Manduria, primitivo	
CALAFURIA	18,00 €
tormaresca, negramaro	calice 4,50 €
CALAFURIA MAGNUM 1,5l	40,00 €
tormaresca, negramaro	
LE ROTAIE	18,00 €
i pastini, susumaniello	calice 4,50 €
NAUSICA	16,00 €
cardone, negramaro	calice 4,00 €
TORREROSE	19,00 €
liveli, negramaro	
TRAMARI	18,00 €
cantine San Marzano, primitivo	calice 4,50 €

### RED

PRIMAIO	16,00 €
cardone, primitivo	calice 4,00 €
DIONE	16,00 €
cardone, negramaro	calice 4,00 €
JUSSUM	18,00 €
sampietrana, negramaro	calice 4,50 €
NERO DI TROIA	20,00 €
cantine caiaffa, nero di troia	calice 5,00 €
LIRICA	20,00 €
trullo di pezza, nero di troia	
PASSAMANTE	18,00 €
liveli, salice	calice 4,50 €
SETTEBRACCIA	22,00 €
sampietrana, susumaniello e negramaro	
VERSO SUD	18,00 €
i Pastini, susumaniello	calice 4,50 €

## BUBBLES

BELLAVISTA ALMA BRUT	35,00 €	LAURENT PERRIER BRUT	65,00 €
bellavista, franciacorta		laurent perrier, champagne	
BELLAVISTA ROSÈ	60,00 €	LAURENT PERRIER ROSÈ	90,00 €
bellavista, franciacorta		laurent perrier, champagne	
D'ARAPRÌ PAS DOSÈ	25,00 €	LIBOLL EXTRA DRY	15,00 €
d'arapri, metodo classico		cantine san marzano, vino spumante	calice 4,00 €
D'ARAPRÌ ROSÈ	30,00 €	LIBOLL ROSÈ	15,00 €
d'arapri, metodo classico		cantine san marzano, vino spumante	
		VEUVE CLICQUOT	80,00 €
		champagne brut "cuvée saint-petersbourg"	

## DRINKS

SPARKLING WATER 0.5 LT	1,00 €	CRODINO 0.25 LT	2,00 €
SPARKLING WATER 0,75 LT PLUG	1,50 €	GINGER ALE SCHWEPPS 0.27 LT	2,00 €
NATURAL WATER 0.5 LT	1,00 €	GINGER BEER FEVER TREE 0,27 LT	3,00 €
NATURAL WATER 0.75 LT SPINA	1,50 €	GINGER BEER SCHWEPPS 0,27 LT	2,00 €
ORANGE CORTESE ORGANIC 0.27 LT	3,00 €	RED BULL 0,3 LT	3,00 €
CAMPARI SODA 0.25 LT	2,50 €	ORGANIC CORTESE LEMON 0.27 LT	3,00 €
CORTESE BIO CEDRATA 0.27 LT	3,00 €	ORGANIC COURT PEACH 0.27 LT	3,00 €
CHINOTTO CORTESE BIO 0.27 LT	3,00 €	TONIC FEVER TREE 0.27 LT	3,00 €
COCA / COCA ZERO 0.3 LT	2,50 €	SCHWEPPS TONIC 0.27 LT	2,00 €