

APPETIZERS FROM THE INLAND

1	Variety of homemade appetizers	15,00
2	Prosciutto crudo from Parma ham with mozzarella	9,00
3	Prosciutto crudo from Parma with melon	9,00
4	Prosciutto crudo from Parma	7,50
5	Selection of fresh cheeses from Andria	8,00
6	Mozzarella or burrata from Andria	5,00

SEAFOOD APPETIZERS

RAW

7	Seafood appetizers	30,00
8	Tuna tartare*	15,00
9	Balik salmon tartare	15,00
10	Balik salmon fillet	20,00
11	Fresh salmon fillet with citrus sauce	10,00
12	Chopped red prawns*	15,00
13	Fresh fish carpaccio - €/100gr.	7,00
14	Langoustine carpaccio* - €/100gr.	8,00
15	Shrimp carpaccio*	5,00
16	Allievi (young cuttlefish)	5,00
17	Raw octopus	8,00
18	Sea urchin - 1 pz	1,50
19	White clams	4,00
20	Hairy mussels	3,00
21	Adriatic oysters - min. 2 pieces per portion	4,00
22	French oysters	price varies

*The indicated product could be frozen

SEAFOOD APPETIZERS COOKED

23	Peppered black mussels - seasonal	9,00
24	Sautèed clams	10,00
25	Sautèed black mussels and clams	10,00
26	Gratinated mussels - seasonal	9,00
27	Shrimp tempura	8,00
28	Mediterranean salad	10,00
29	Langoustines on ice - €/100gr.	8,00
30	Fried fish fillet - €/100gr.	6,00

MAIN COURSES

FROM THE INLAND

31	Fava beans purée with chicory	9,00
32	Cavatelli with cherry tomatoes, rocket and Marzotica ricotta	9,00
33	Orecchiette with turnip greens - <i>seasonal</i>	9,00
34	Gnocchi with cherry tomatoes, rocket and caciocavallo cheese	9,00
35	"Poor-style" Spaghetti with cherry tomatoes and basil	9,00
36	Scialatelli with king trumpet mushrooms	10,00
37	Buckwheat Pizzoccheri with king trumpet mushrooms, capocollo from Martina Franca and smoked ricotta	10,00
38	Troccoli from burned grain wheat with cherry tomatoes, buffalo mozzarella and basil	10,00
39	Tagliolini with white truffle - <i>seasonal</i>	40,00

MAIN COURSES FROM THE COAST

40	Cavatelli with mussels	9,00
41	Tagliolini with clams	10,00
42	Cavatelli with seafood	10,00
43	Fusilli from Avellino with mussels, zucchini, cherry tomatoes and crispy breadcrumbs	10,00
44	Spaghettone Benedetto Cavalieri with rocket pesto, Pistachio grain, clams and Burrata Andriese	10,00
45	Scialatielli with king trumpet mushrooms, clams and shrimp	10,00
46	Chitarrina with red tuna, cherry tomatoes and bottarga	12,00
47	Gnocchi with rocket pesto and clams	10,00
48	Tagliolini with swordfish, aubergines, cherry tomatoes and crispy breadcrumbs	10,00
49	Paccheri with cherry tomatoes, clams and red prawns	12,00
50	Spaghettone Benedetto Cavalieri with cacio chesse, pepper and raw red prawns	15,00
51	Troccoli from burnt grain wheat, cherry tomatoes, red mullet, lime and crispy rocket	15,00
52	Tortelloni with lobster, cherry tomatoes, shrimps and zucchini	12,00
53	Linguini with sea urchins - seasonal	15,00

RISOTTO

MIN. 2 PERSONS

54	Risotto with seafood	10,00
55	Risotto with king trumpet mushrooms and speck	10,00
56	Risotto with rocket pesto, clams and shrimps	10,00
57	Risotto with sea bass and lemon	12,00
58	Risotto with monkfish, shrimps and chives	12,00
59	Risotto with cuttlefish ink	12,00
60	Risotto with white truffle - seasonal	40,00
61	Risotto with white truffle and langoustines - seasonal	60,00
62	Risotto "Giampaolo" with asparagus, sea beam fillet, cuttlefish and raw red prawn	15,00

SECOND COURSES FROM THE INLAND

63	Beef entrecôte	14,00
64	Sliced beef with cherry tomatoes, rocket and flakes of Grana Padano cheese	15,00
65	Grilled beef fillet	18,00
66	Beef fillet tartare	18,00
67	Beef fillet with king trumpet mushrooms	20,00
68	Beef fillet with green pepper	20,00
69	Beef fillet with Balsamic vinegar	20,00

SECOND COURSES FROM THE COAST

70	Fried calamari and shrimps*	10,00
71	Mixed fried small fish	15,00
72	Char-grilled octopus - €/100gr.	4,00
73	Fish soup - €/100gr.	6,00
74	Brill - €/100gr.	6,00
75	Saint Peter's fish - €/100gr.	6,00
76	Whitefish - €/100gr.	6,00
77	Spiny lobster - €/100gr.	13,00
78	Locust lobster - €/100gr.	10,00
79	Mediterranean lobster - €/100gr.	13,00
80	Imported lobster - €/100gr.	6,50
81	Langoustines or red prawns* - €/100gr.	8,00
82	Farmed fish or frozen crustaceans - €/100gr.	price varies

*The indicated product could be frozen

SALAD AND SIDE DISHES

SERVED ONLY WITH A SECOND COURSE DISH

83	Mixed vegetable salad	7,00
84	Raw vegetables	5,00
85	Grilled vegetables	6,50
86	Cooked vegetables	7,00
87	French fries	3,00
88	Roasted potatoes	3,00
89	Selection of cheeses	from 7,00

STUFFED “CICCIO”

SERVED ONLY WITH AN APPETIZER

90	Ciccio with prosciutto crudo from Parma Prosciutto crudo from Parma, mozzarella, cherry tomatoes and rocket	8,00
91	Ciccio with raw Parma ham and buffalo mozzarella Prosciutto crudo from Parma, buffalo mozzarella, tomatoes and rocket	8,00
92	Ciccio with bresaola Bresaola, mozzarella, Grana Padano cheese, tomatoes and olive oil	8,00

WHITE PIZZA

SERVED ONLY WITH AN APPETIZER

93	Crudaiola Cherry tomatoes, mozzarella, rocket and hard ricotta	7,00
94	Deliziosa Shrimps and speck	7,00
95	Estrosa Stracciatella, shrimps, vinegar glaze and breadcrumbs	7,00
96	Martinese Mozzarella, sun dried tomatoes in oil and capocollo from Martina Franca	7,00
97	Ortolana Mozzarella, zucchini, aubergines, mushrooms, breadcrumbs	7,00
98	Rape Mozzarella, turnip greens, anchovies and cherry tomatoes	7,00
99	Roby Mozzarella, zucchini, prosciutto cotto and Philadelphia cheese with herbs	7,00

PIZZA

SERVED ONLY WITH AN APPETIZER

100	Margherita Tomato sauce and mozzarella	5,00
101	Barese Tomato sauce, mozzarella, strong ricotta and capers	7,00
102	Calabrese Tomato sauce, mozzarella and spicy salami from Calabria	7,00
103	Capricciosa Tomato sauce, mozzarella, artichokes, mushrooms and prosciutto cotto	7,00
104	Chef Tomato sauce, stracciatella and king trumpet mushrooms	7,00
105	Francesina Tomato sauce, mozzarella, Philadelphia cheese with herbs and speck	7,00
106	Fumè Tomato sauce, mozzarella, smoked scamorza cheese and speck	7,00
107	Giampaolo Tomato sauce, mozzarella, mushrooms and sausages from Norcia	7,00
108	Italiana Tomato sauce, stracciatella, prosciutto crudo and basil	7,00
109	Norcia Tomato sauce, buffalo mozzarella and sausages from Norcia	7,00
110	Quattro stagioni Tomato sauce, mozzarella, artichokes, mushrooms, prosciutto cotto, caper and anchovies	7,00
111	Romana Tomato sauce, mozzarella, anchovies and capers	7,00
112	Valtellina Tomato sauce, mozzarella, bresaola, rocket and Grana Padano cheese	7,00
113	Wurstel Tomato sauce, mozzarella and Vienna sausages	7,00

FRUIT AND DESSERT

114	Selection of seasonal fruits	4,00
115	Dessert from the Chef	5,00
116	Sporcamuss	3,50
117	Sorbet	2,50
118	Sorbet with limoncello or vodka	3,50

BEVERAGES

119	Mineral water - 75cl.	2,00
120	Coca cola - 33 cl.	3,00
121	Fanta - 33 cl.	3,00
122	Beer - 33 cl.	3,00

COFFEE AND SPIRITS

123	Espresso	1,00
124	Cappuccino	3,00
125	Tea	3,00
126	Amaro	3,00
127	Limoncello	3,00
128	Grappa	3,50
129	Grappa special reserve	from 5,00
130	Dessert wine	3,50
131	Vodka	3,50
132	Premium Vodka	8,00
133	Rum	5,00
134	Aged Rum	10,00
135	Cognac	5,00
136	Aged Cognac	10,00
137	Aged Whisky	5,00
138	Premium distillates	10,00