



GIAMPAOLO

R I S T O R A N T E

Cover charge

3,00

FOOD ALLERGY NOTICE

Please be advised that food and drinks prepared here may contain ingredients or adjuvants considered allergens.

[READ MORE](#)

LEGENDA



Seasonal



Price for one pound



Price for each piece



It could be frozen

APPETIZERS

1	Mix of homemade appetizers	25,00
2	Parma ham with mozzarella	12,00
3	Parma ham with melon	12,00
4	Parma ham	10,00
5	Selection of fresh cheeses *	10,00
6	Mozzarella or burrata *	6,00
7	Capocollo from the Itria Valley	9,00
8	Piemontese Fassona tartare	18,00

* Fresh cheeses from Andria

RAW SEAFOOD APPETIZERS

9	Mixed raw seafood appetizers	30,00
10	Tuna tartare F	20,00
11	Balik salmon tartare	25,00
12	Marinated fresh salmon fillet	15,00
13	Red shrimp tartare F	20,00
14	Fresh fish carpaccio P	7,00
15	Langoustine carpaccio P	9,00
16	Shrimp carpaccio F	9,00
17	Cuttlefish	6,00
18	Cuttlefish tagliatelle	5,00
19	Raw octopus	9,00
20	Sea urchins E	2,00
21	Spanish sea urchins E	4,00
22	White sea clams	5,00
23	Hairy mussels	4,00
24	French oysters	v.p.*
25	Gillardeau oysters E	5,00

* Variable price

COOKED SEAFOOD APPETIZERS

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|----|---------------------------------|---|-------|
| 26 | Peppered black mussels | S | 12,00 |
| 27 | Sautèed black mussels and clams | S | 15,00 |
| 28 | Mussels au gratin | S | 12,00 |
| 29 | Shrimp tempura | | 10,00 |
| 30 | Mediterranean salad | | 12,00 |

MAIN COURSE FROM THE INLAND

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|----|---|-------|
| 31 | Fava beans purée with chicory | 10,00 |
| 32 | Toasted durum wheat Strascinati pasta with cherry tomatoes, rocket and hard ricotta | 12,00 |
| 33 | Orecchiette pasta with turnip greens S | 12,00 |
| 34 | "Poor-style" spaghetti with cherry tomatoes and basil | 12,00 |
| 35 | Buckwheat pizzoccheri pasta with cardoncello mushrooms, capocollo from the Itria Valley and smoked ricotta cheese * | 15,00 |
| 36 | Tagliolini pasta with white truffle S | 50,00 |

* Capocollo from the Itria Valley.

MAIN COURSE FROM THE COAST

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|----|--|-------|
| 37 | Tubettone pasta with mussels, yellow tomatoes and botargo | 15,00 |
| 38 | Tagliolini pasta with clams | 16,00 |
| 39 | Spaghetti with clams and botargo | 18,00 |
| 40 | Cavatelli with seafood | 15,00 |
| 41 | Spaghettone with rocket pesto, chopped pistachios, clams and burrata from Andria * | 16,00 |
| 42 | Chitarrini pasta with red tuna, cherry tomatoes and botargo | 16,00 |
| 43 | Tagliolini pasta with swordfish and eggplants, tomato and breadcrumbs | 15,00 |
| 44 | Paccheri pasta with tomato, clams and red shrimps | 18,00 |
| 45 | Spaghettoni with cacio cheese, pepper and raw red shrimps | 20,00 |
| 46 | Tortelloni with lobster, cherry tomatoes, shrimps and zucchini | 16,00 |
| 47 | Linguini pasta with sea urchins | 20,00 |

* Fresh cheeses from Andria.

RISOTTO

Min. 2 persons

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|----|--|-------|
| 48 | Risotto with seafood | 16,00 |
| 49 | Risotto with sea bass and lemon | 16,00 |
| 50 | Risotto with cuttlefish ink | 18,00 |
| 51 | Risotto Giampaolo with Sea bream fillet, cuttlefish, asparagus and raw red prawn | 20,00 |
| 52 | Risotto with shrimp, lime zest and yellow datterino tomato cream | 16,00 |
| 53 | Risotto with white truffle and langoustines S | 60,00 |
| 54 | Risotto with white truffle S | 50,00 |

SECOND COURSES FROM THE INLAND

55	Beef entrecôte	20,00
56	Sliced beef with cherry tomatoes, rocket and shaving of Grana Padano cheese	20,00
57	Grilled beef fillet	25,00
58	Beef fillet with cardoncello mushrooms	28,00
59	Beef fillet with green pepper	28,00
60	Beef fillet with red wine Primitivo from Manduria	28,00

SECOND COURSES FROM THE COAST

61	Fried calamari and shrimps	F	15,00
62	Mixed fried sea fish		18,00
63	Char-grilled octopus	P	5,00
64	Fish soup	P	7,00
65	Turbot fish	P	7,00
66	Saint Peter's fish	P	7,00
67	Whitefish	P	7,00
68	Spiny lobster	P	18,00
69	Locust lobster	P	16,00
70	Mediterranean lobster	P	16,00
71	Imported lobster	P	9,00
72	Langoustines or red prawns	F P	9,00
73	Farmed fish or frozen crustaceans		v.p.*

* Variable price.

SALADS AND SIDE DISHES

to accompany a second course dish

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|-----------|------------------------------|-----------|
| 74 | Mixed vegetable salad | 8,50 |
| 75 | Grilled vegetables | 8,50 |
| 76 | Cooked vegetables | 8,50 |
| 77 | French fries | 4,00 |
| 78 | Roasted potatoes | 4,00 |
| 79 | Selection of cheeses | from 8,00 |

FRUIT AND DESSERT

80	Selection of seasonal fruits	5,00
81	Dessert from the Chef	6,50
82	Sporcamuss local dessert	6,00
83	Sorbet	4,00
84	Sorbet with limoncello or vodka	5,00
85	Ice cream	6,50

BEVERAGES

86	Mineral water - 75cl.	2,50
87	Coca cola - 33 cl.	3,00
88	Fanta - 33 cl.	3,00
89	Beer - 33 cl.	3,50
90	Crafted beer	6,00

COFFEE AND SPIRITS

91	Espresso Coffee	2,00
92	Cappuccino	3,50
93	Tea	3,50
94	Digestive bitter	4,00
95	Premium digestive bitter	from 5,00
96	Limoncello	4,00
97	Grappa	5,00
98	Grappa special reserved	from 5,00
99	Dessert wine	from 4,50
100	Vodka	5,00
101	Premium vodka	from 8,00
102	Rum	5,00
103	Aged Rum	from 10,00
104	Cognac	from 6,00
105	Aged Cognac	10,00
106	Aged Whisky	6,50
107	Premium distillates	from 10,00

FOOD ALLERGY NOTICE

List of substances or products causing allergies or intolerances used in this exercise and listed in Annex II of EU Reg. No. 1169/2011

Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu ask and we will be happy to assist you.