

Gli Antipasti (Appetizers)

Bruschettone , bruschetta with capocollo, artichokes and mozzarella	10
Tortino , puff pastry pie with sea bream, eggplant, and chicory, with salad	14
Polpo , pan seared octopus sautéed with fava beans pureé and cherry tomatoes	14
Degustazione , tasting of olives, artichokes and cherry tomatoes paté	12
Bruschette , cherry tomatoes, oregano, extra virgin olive oil and stracciatella	10
Carciofini , warm baby artichokes with stracciatella	10

Le zuppe (Soups)

Fava beans pureé and chicory	8
Campagnola , chickpeas, broccoli, cabbage, rosemary croutons	8
Gamberi , shrimps, celery, lemon zest, fava beans	12

Le insalate (Salads)

Barese , parsley potatoes, orange, tomatoes, grilled chicken	14
Nutriente , hearts of romaine, cherry tomatoes, grilled chicken	14
Leccese , cucumbers, red onions, cherry tomatoes and ciabatta croutons	12
Garganica , friséé lettuce, beets, celery, potatoes, carrots	12
Cialda , potatoes, tomatoes, onions, cucumbers, hearts of romaine	12

Add ons:

Mozzarella, scamorza, stracciatella, anchovies or tuna	3
Chicken or shrimp	5

Panini e Taglieri (Sandwiches , cold cuts and cheeses)

Panino con seppia , cuttlefish, zucchini, peppers, stracciatella	14
Panino con polpo , octopus, romaine, and fennel	14
Panino con tonno , canned tuna and sunny side up eggs	12
Panino capocollo , coppa and mozzarella	13
Panino verdure , grilled vegetables and stracciatella	12
Tagliere di formaggi , cacioricotta, pecorino, caciocavallo, scamorza with spicy homemade jam	16
Tagliere di salumi , prosciutto crudo, salame, capocollo, with bruschetta	16

Tartare e Carpacci

Tartare d'orata , sea bream tartar with carrots and zucchini pinzimonio	14
Tartare di Tonno , tuna tartar, with farro and crispy celery	14
Carpaccio di salmone , fennel, orange, and radish	12
Tartare di manzo , filet mignon tartar	14
Carpaccio di zucchini , thinly sliced zucchini topped with spinach and grana	12

Le mozze

Apulian Sushi , rolls of mozzarella Moyé, shrimps, vegetables, tuna, tomatoes	16
Burrata Moyé , white anchovies and oranges	14
Tris di mozze , with bruschetta, fior di latte, scamorza, and burrata	16
Zucchine in scapece , lightly sautéed zucchini with stracciatella	14
Involtini , rolls of mozzarella with coppa	14

Le paste

Cavatelli , with sea bream, cherry tomatoes and wild fennel	16
Orecchiette datterini , with grape tomatoes, basil and dry ricotta	14
Spaghettone , with saffron, shrimps and arugula	16
Sedanini , small rigatoni with dry ricotta, pecorino, tomatoes, basil	14
Orecchiette , with broccoli rabe Apulian style	14
Troccoli , cacio e pepe	14
Fusilli , veal strips, tomatoes, and stracciatella	16

Il forno e la tradizione (From the oven and Apulian Tradition)

Parmigiana , zucchini parm, tomato, basil and mozzarella	16
Pasta al forno , baked ziti, tomato, mozzarella, and veal sugo	16
Flan , zucchini flan with scamorzzone Moyé	14
Polpette , cheese balls with cacio e pepe	12
Branzino , baked with zucchini and potatoes	26
Zuppa di pesce , seafood stew Apulian style	24
Salmon , baked with swiss chard	22

Le Carni (Meats)

Bombette , stuffed veal rolls with vegetables and baked potatoes	24
Scaloppine , pork scaloppini with baby artichokes	21
Straccetti , thin sliced of beef with arugula and shaved grana	22
Stufato , lamb stew with fava beans	24
Tagliata , 14oz ribeye with grilled vegetables	28
Pollastrello , Cornish hen with potatoes, swiss chard and cherry tomatoes	22

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness.

We recommend to order your food well done.

ORDER AT YOUR OWN RISK