

Lunch
1.00 pm - 3.00 pm

Dinner
7.30 pm - 10.30 pm

SUMMER MENU

VEGETARIAN TASTING MENU €45

Welcome entrée

Burratina cheese from “Masseria Amodio”, fresh tomato^{BVR}, local olives and bread
Spaghetti, grilled tomatoes, green beans and cacioricotta cheese
Roasted lettuce, saffron and vincotto fig
“Sporcamuso” with vanilla cream

TASTING MENU FROM THE LAND €50

Welcome entrée

Podolica meat tartare, celery, pickled plums and almonds
Orecchiette, meat ragout and parmesan cheese cream
Local black pig cheek and potatoes
Chocolate brownie, apricots, white chocolate and verbena herb

TASTING MENU FROM THE SEA €55

Welcome entrée

Smoked mackerel, figs, bottarga and fig oil
Risotto with pecorino cheese, black pepper, pink prawn and lemon leaf
Fish of the day, lemon and vegetables of our farm
Cantaloupe melon, hazelnuts and lemon ice cream

Recommended tasting menu at full table.

STARTERS

Burratina cheese from “Masseria Amodio”, fresh tomato^{BVR}, local olives and bread € 12
Selection of Martina Franca cured meat with our sandwich bread € 14
Smoked mackerel, figs, bottarga and fig oil € 14
Podolica meat tartare, celery, pickled plums and almonds € 15

MAIN COURSES

Spaghetti, grilled tomatoes, green beans and cacioricotta cheese € 12
Lasagna pasta with courgettes and flowers and typical pepper € 13
Orecchiette, meat ragout and parmesan cheese cream € 14
Risotto with pecorino cheese, black pepper, pink prawn and lemon leaf € 15

SECOND COURSES

Roasted lettuce, saffron and vincotto fig € 12
Selection of cheeses and puffed bread with butter € 14
Local black pig cheek and potatoes € 16
Slices of beef with meat reduction and friggitelto pepper^{BVR} € 17
Fish of the day, lemon and vegetables of our farm € 18

DESSERT

Seasonal fresh fruit € 6
Chocolate brownie, apricots, white chocolate and verbena herb € 8
Cantaloupe melon, hazelnuts and lemon ice cream € 8
“Sporcamuso” with vanilla cream € 8

*(BVR) Our organic product
Seating € 3 (included in the tasting menu)*

