

Lunch
1.00 pm - 3.00 pm

Dinner
7.30 pm - 10.30 pm

SUMMER MENU

VEGETARIAN TASTING MENU €45

Welcome entrée
Creamy egg with italian cialleda of bread, roasted tomato^{BVR} and black olives
Risotto with grilled seasonal pumpkin, “vincotto” and juniper powder
Grilled eggplant^{BVR}, chickpeas and crunchy onion
Citrous and vanilla soup, lemon^{BVR} sorbet

TASTING MENU FROM THE LAND €50

Welcome entrée
Capocollo e pancetta “Macelleria Romanelli”, pane in cassetta
Baked orecchiette pasta with sausage ragout
Sliced beef, its juices, vegetables from our farm
Chocolate brownie, white chocolate, figs and lemon cream

FREEHAND TASTING MENU €65

Our welcome made up of five different dishes by the land, by the sea and by our farm

Recommended tasting menu at full table.

STARTERS

Capocollo and bacon typical cold cut from “Macelleria Ramanelli”, loaf bread € 14
Creamy egg with italian cialleda of bread, roasted tomato^{BVR} and black olive € 12
Grilled squid, seasonal pumpkin, laurel € 14

MAIN COURSES

Baked orecchiette pasta with sausage ragout € 13
Typical italian spaghetti, mussels and caper powder € 14
Risotto with grilled seasonal pumpkin, “vincotto” and juniper powder € 14

SECOND COURSES

Grilled eggplant^{BVR}, chickpeas and crunchy onion € 13
Sliced beef, its juices, vegetables from our farm € 16
Daily fish, vegetables^{BVR} and mint € 17
Mix of selected cheese, puffed bread with butter € 14

DESSERT

Seasonal fresh fruit^{BVR} € 6
Chocolate brownie, white chocolate, figs and lemon cream € 8
Typical apulian vanilla and walnuts ice cream with cocoa crunch € 8
Citrous and vanilla soup, lemon^{BVR} sorbet € 8

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

