

à la carte menu

antipasti

vegetarian

€ 13,00

eggplant, local Andria's Burrata and tomatoes

2012

by the sea

€ 17,00

calamario with Toritto's almonds, spring onion and his Ink

2015

raw crustaceans-shellfish's **salad**, sashimi and sour cream

2017

scallop, spinach, champonzu and "capocollo" salumi

2018

by the earth

€ 16,00

"**secreto**" **roast suckling pig**, podolicocaciocavallo's

2016

cheese fondue with Truffle's scent

podolica veal tonnata, foie gras and Acquaviva's red onion

2018

primi piatti

soup

€ 13,00

lentil, gold leaves, hazelnuts, chicory and baked bread

2015

by the sea

€ 16,00

spaghettone, sea cicada, black garlic and dehydrated red pepper

2015

roll made by scampi and black chickpeas's Murgia Area

2016

fagottino "dumpling", red shrimp, burrata d'andria cheese and zucchini

2016

by the earth

€ 14,00

homemade **cappellaccio pasta's** rocked salad, ricotta cheese,

zucchini chips and gazpacho

2017

wholemeal **pasta**, zucchini, celeriac, lemon, pork cheek and crunchy bread

2017

risotto carnaroli, carbonara and offal veal "torcinello"

2015

seat-fee € 5.00- water: san pellegrino – panna – ferrarelle € 2,00

à la carte menu

secondi piatti

| | | | |
|--|----------------------------|----------------|---------------|
| by the sea | | € 24,00 | |
| grouper breaded, celery, baby-broccoli and salmon balik's pearl | | 2015 | |
| mullet , seaweed, mushrooms "cardoncelli" and pecorino cheese | | 2017 | |
| cod fish , tomato "galatino" and macaroon | | 2017 | |
| | | | |
| by the earth | | € 21,00 | |
| veal in two different mood with potatoes's millefoil and "sponzale" onion | | 2017 | |
| donkey filet smoked-panature | | 2016 | |
| guinea fowl , pistachio, capers and yuzu-lemon | | 2016 | |
| | | | |
| cheese tasting | | € 18,00 | |
| from Puglia and other area | | | |
| | | | |
| dessert | | | |
| | | | |
| per each dessert | | € 8,00 | |
| desserts tasting | | € 10,00 | |
| | | | |
| cassata UMAMI style | | 2014 | |
| crunchy cannolo with hezelnut up fizzy-crumble | | 2017 | |
| lemon light sfoglia and chantilly cream | | 2016 | |
| tiramisù , peaches marmalade and acetum honeyed | | 2017 | |
| montblanc with rum | | | |
| | | | |
| espresso and pastries | | € 3,00 | |
| | | | |
| kaloro | (moscato di trani) | Tormaresca | € 5,00 |
| 11 filari | (primitivo dolce naturale) | San Marzano | € 6,00 |
| ben ryè | (passito di pantelleria) | Donna Fugata | € 8,00 |