

## TASTING MENU

### to start drinking

<b>brut rosè</b>	( metodo classico)	leone de castris	€ 6,00
<b>nature 2010</b>	(franciocorta)	berlucchi	€ 8,00
<b>brut blanc de noir</b>	(champagne)	maurice grumier	€ 10,00

### chiacchierando ( 5 courses)

<b>eggplant</b> , local Andria's Burrata and tomatoes	<b>2012</b>
<b>gin tonic</b> and capocollo salumi	<b>2017</b>
wholemeal <b>pasta</b> , zucchini, celeriac, lemon, pork cheek and crunchy bread	<b>2017</b>
<b>donkey filet</b> smoked-panature	<b>2016</b>
<b>dessert</b>	

55,00 € per person (no beverage included); 75,00 € per person with wine match (3 wine-glass)

### conversando (6 courses)

<b>scallop</b> , spinach, champonzu and "capocollo" salumi	<b>2018</b>
<b>podolica veal tonnata</b> , foie gras and Acquaviva's red onion	<b>2018</b>
<b>gin tonic</b> with raw	<b>2017</b>
<b>roll</b> made by scampi and blak chickpeas's Murgia Area	<b>2016</b>
<b>amuse bouche</b>	
<b>mullet</b> , seaweed, mushrooms "cardoncelli" and pecorino cheese	<b>2017</b>
<b>dessert</b>	

75,00 € per person (no beverage included); 105,00 € per person with wine match (4 wine-glass)

### filosofando

raw crustaceans-shellfish's <b>salad</b> , sashimi and sour cream	<b>2017</b>
<b>calamaro</b> with Toritto's almonds, spring onion and his Ink and suckling pig	<b>2015</b>
<b>gin tonic</b> with raw	<b>2017</b>
<b>fagottino</b> "dumpling", red shrimp, burrata d'andria cheese and zucchini	<b>2016</b>
<b>amuse bouche</b>	
<b>cod fish</b> , tomato "galatino" and macaroon	<b>2017</b>
<b>"secreto"roast suckling pig</b> , podolico caciocavallo's	<b>2016</b>
<b>dessert</b>	

105,00 € per person (no beverage included); 145,00 € per person with wine match (5 wine-glass)

seat-fee and water are included on price-menu; the tasting menu is served for all the persons at the same table.