



dal  
**1980**    Qualità dei prodotti  
e cucina tradizionale

# *Index*

Click on the item to go  
to the desired section

*Starters*

*First courses*

*Grilled main course*

*Main course in a pan*

*Side dish*

*Fruit*

*Dessert*

*Beverage*

*Wine by the glass*

*Liquors*

## Starters

◆ Mixed house starters (1, 2, 3, 4, 7, 9, 12, 14)	12.00
◆ Prosciutto di Parma	9.00
◆ Selection of cold cuts	12.00
◆ Bacon rolls and grilled mozzarella (7)	10.00
◆ Caprese salad (7) Mozzarella, tomato, olive oil and oregano	8.00
◆ Thinly sliced bresaola (7)	8.00
◆ Thinly sliced salmon (4)	8.00

## First courses

Min. 2 portions

◆ Gnocchi purple potato (1, 3) With speck, yellow datterino tomatoes and zucchini julienne	10.00
◆ Whole-wheat orecchiette with fresh tomato, basil and cacioricotta cheese (1)	9.00
◆ Broad beans and chicory puree	9.00
◆ Burnt wheat troccoli alla contadina (1, 7) Troccoli (pasta) with aubergine, 8.00 Sausage, fresh tomatoes, a bit of cream	10.00
◆ TSpaghetti with three tomatoes on chicory cream (1, 7)	9.00
◆ Pappardelle (pasta) with porcini mushrooms (1, 3)	12.00
◆ Orecchiette pasta with turnip greens (oil and anchovy) (1, 4)	10.00
◆ “Chitarrina” spaghetti of Valle d’Itria(1, 3, 8) Rocket and almonds pesto sauce, capocollo cold cuts from Martina Franca, small tomatoes and crunchy bread	10.00

The numbers next to every dish define the allergens contained

## Grilled main course

◆ Lamb	14.00
◆ Mixed meat roast	14.00
Lamb, sausages, "gnomerelli" (liver rolls)	
◆ Beef steak	14.00
◆ Beef heifer	16.00
◆ Maxi veal steak	30.00 al Kg
◆ Veal steak (7)	12.00
◆ Beef filet	15.00
◆ Park capocollo slice	10.00
◆ Sliced beef (7)	15.00
Boneless on the grill, oil, lemon, grana padano, rocket	
◆ American Black Angus cube roll	70.00 al Kg
◆ Florentine steak	35.00 al kg
◆ Angus Spanish	50.00 al kg

## Main course in a pan

◆ Veal scaloppine with cardoncelli mushrooms (1, 7, 12)	14.00
◆ Filet with green pepper (1, 7, 12)	15.00
◆ Filet with porcini mushrooms (1, 7, 12)	18.00

## Side dish

◆ French fries*	4.00
◆ Mixed Salad	4.00
◆ Grilled vegetables	4.00
◆ Roasted potatoes	4.00
Oil, salt and pepper	

\*Frozen products

The numbers next to every dish define the allergens contained

## *Fruit*

- ◆ Seasonal fresh fruit \_\_\_\_\_ 4.00
- ◆ Strawberry salad with ice cream or whipped cream (3, 7, 8) \_\_\_\_\_ 5.00

## *Dessert*

- ◆ Our tiramisù (1, 3, 7, 8) \_\_\_\_\_ 4.00  
Eggs, mascarpone cheese, coffee, sponge fingers, San Marzano liquor, cocoa powder
- ◆ Shortcrust pastry wafer with homemade cream ice-cream and fresh mixed berries (7) \_\_\_\_\_ 5.00
- ◆ “Pan di stelle” semifreddo (whipped cream, eggs, Nutella, Pan di stelle biscuit) (1, 3, 7, 8) \_\_\_\_\_ 4.00
- ◆ Melted-core chocolate cupcake with cream ice-cream (1, 3, 7) \_\_\_\_\_ 5.00
- ◆ Artisan spumoni (ice cream) by Bar Commercio Noci (1, 3, 7, 8) \_\_\_\_\_ 4.00
- ◆ Varied selection of mousses by “Pasticceria Gourmandise Noci” (3, 7, 8) \_\_\_\_\_ 4.00
- ◆ Pizzo Calabro ice cream truffle (3, 7, 8) \_\_\_\_\_ 4.00
  
- ◆ Cover \_\_\_\_\_ 2.00

### **Wood oven bread**

Flour type 0, water, oil, lactose-free milk, beer yeast, salt

The numbers next to every dish define the allergens contained

## *Beverage*

◆ Sparkling spring water	2.50
◆ Still spring water	2.50
◆ Coffee	1.00
◆ Coke 1l bottle	3.50
◆ Coke and Fanta Orange 33 cl bottle	2.50
◆ Blanche “Viola” craft beer 75 cl	12.00
◆ Lager Blanche “Viola” craft beer 75 cl	12.00
◆ Red Ale “Viola” craft beer 75 cl	12.00
◆ Menabrea beer 66 cl	5.00
◆ Menabrea beer 36 cl	3.50
◆ Tuborg beer 66 cl	3.50
◆ Tuborg beer 33 cl	2.50

## *Wine by the glass*

Wine list on demand

◆ <b>White “Antico” Locorotondo DOP</b>	3.00
Grape by Bianco d’Alessano, Minutolo, Verdeca, grad. 12%	
◆ <b>Organic rosé Cantine Polvanera</b>	4.00
Grapes of Aleatico, Primitivo Aglianico, grad. 12%	
◆ <b>Local Primitivo Wine “Colavecchio”</b>	2.50
Grape by Primitivo e Vecchia Vigna, grad. 14%	
◆ <b>“Polvanera 14”</b>	4.00
Grape by Primitivo of Gioia del Colle, grad. 14%	
◆ <b>“Cappello di Prete” Candido</b>	4.00
Grape by Negroamaro, grad. 14%	
◆ <b>“F” Cantine San Marzano</b>	7.00
Grape by Negroamaro, grad. 14.5%	

# Liquors

◆ bitter	2.00
◆ bitter Jefferson	5.00
◆ Rum Legendario	5.00
◆ rustic rum Blackwell	5.00
◆ Rum Diplomatico	5.00
◆ Ron Zacapa 23	5.00
◆ Ron Zacapa Xo	10.00
◆ Cognac Courvoisier	5.00
◆ Cognac Martell	5.00
◆ Cognac Calvados	5.00
◆ Scotch Whisky Laphroaig 10 Years	5.00
◆ Scotch Whisky Talisker 10 Years	5.00
◆ Scotch Whisky Lagavulin 12 Years	5.00
◆ Scotch Whisky Oban 14 Years	5.00
◆ Grappa Barrique 903	3.00
◆ Grappa Stravecchia Le Diciotto Lune	5.00
◆ Aged grappa Berta	5.00
◆ Grappa Berta Villa Prato	5.00

# Allergens

We inform our customers that the food here prepared and distributed might contain ingredients or coadjuvants considered as allergens.

List of allergens ingredients used in this business and mentioned in the attachment II del Reg. UE n. 1169/2001- "Substances and products that might cause allergies":

1. Cereals which contain gluten and derivative products (wheat, rye, barley, oat, spelt, kamut)
2. Crustaceans and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish and products based on crustaceans
5. Peanuts and products based on peanuts
6. Soy and products based on soy
7. Milk and products based on milk
8. Nuts and their products (almonds, hazelnuts, walnuts, acagiù walnuts, pecan walnuts, brazil walnuts, macadamia nut, pistachio nuts)
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame
12. Concentration of sulphites higher than 10 mg/kg
13. Lupins and products based on lupins
14. Shellfish and products based on shellfish



# *Trusted co-workers*

◆ Renza e Caterina	fresh pasta
◆ Domenico	first courses
◆ Giuseppe e Domenico	meat selection, cure and preparation
◆ Angela	starters, fruit and dessert preparation
◆ Lo Sfizzietto di Matteo	local selected meat
◆ Domenico Scarano	meat, Noci
◆ Sportelli Fruit	fruits and vegetables, Putignano
◆ Centrone Pasquale	fruits and vegetables, Noci
◆ I sapori del Mare	fish shop, Putignano
◆ San Rocco	fish shop, Noci
◆ Ristorin	frozen food
◆ Ignalat	cheese factory, Noci
◆ Artigiana	cheese factory, Putignano
◆ Sapori delle Masserie	cheese factory, Putignano
◆ Gourmandise	bakery, Noci
◆ Dolcissima	bakery, Putignano
◆ Bar Commercio	bakery, Noci
◆ Liuzzi Pasquale	meat, Noci
◆ L.i.best	meat, Noci

