



dal
1980 Qualità dei prodotti
e cucina tradizionale

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Starters

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

First courses

- ◆ Mashed white broad beans and chicory _____
- ◆ Chitarrina alla Valle d'Itria (1, 3, 8) _____
arugula and almond pesto, capocollo di Martina Franca, cherry tomatoes and crispy bread
- ◆ Pappardelle with porcini mushrooms (1, 3) _____
plain
- ◆ Wholemeal orecchiette with fresh cherry tomatoes, basil and cacioricotta cheese (1) _____
- ◆ Purple potato dumpling with speck, yellow date and julienne zucchini (1, 3) _____
- ◆ Troccoli sausage, cardoncelli and cherry tomato (1) _____

Grilled main course

- ◆ **Lamb** _____
- ◆ **Mixed meat roast** _____
Lamb, sausages, “gnomerelli” (liver rolls)
- ◆ **Beef steak** _____
- ◆ **Beef heifer** _____
- ◆ **Maxi veal steak** _____
- ◆ **Veal steak (7)** _____
- ◆ **Beef filet** _____
- ◆ **Park capocollo slice** _____
- ◆ **Sliced beef (7)** _____
Boneless on the grill, oil, lemon, grana padano, rocket
- ◆ **American Black Angus cube roll** _____
- ◆ **Florentine steak** _____
- ◆ **Angus Spanish** _____

Main course in a pan

- ◆ **Veal scaloppine with cardoncelli mushrooms (1, 7, 12)** _____
- ◆ **Filet with green pepper (1, 7, 12)** _____
- ◆ **Filet with porcini mushrooms (1, 7, 12)** _____

Side dish

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

*Frozen products

The numbers next to every dish define the allergens contained

Fruit

- ◆ Seasonal fresh fruit _____
- ◆ Strawberry salad with ice cream or whipped cream (3, 7, 8) _____

Dessert

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

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 75cl _____
- ◆ Still spring water 75cl _____
- ◆ Sparkling spring water 50cl _____
- ◆ Still spring water 50cl _____
- ◆ Coffee _____
- ◆ Coke 1l bottle _____
- ◆ Coke and Fanta Orange 33 cl bottle _____
- ◆ Lager Blanche “Viola” craft beer 75 cl _____
- ◆ Red Ale “Viola” craft beer 75 cl _____
- ◆ Menabrea beer 66 cl _____
- ◆ Menabrea beer 36 cl _____
- ◆ Tuborg beer 66 cl _____
- ◆ Tuborg beer 33 cl _____

Wine by the glass

Wine list on demand

- ◆ **White “Antico” Locorotondo DOP** _____
Grape by Bianco d’Alessano, Minutolo, Verdeca, grad. 12%
- ◆ **Rosé “Tramari” San Marzano** _____
Grapes by Primitivo, Primitivo 100%, grad. 12,50%
- ◆ **Local Primitivo Wine “Colavecchio”** _____
Grape by Primitivo e Vecchia Vigna, grad. 14%
- ◆ **“Polvanera 14”** _____
Grape by Primitivo of Gioia del Colle, grad. 14%
- ◆ **“Cappello di Prete” Candido** _____
Grape by Negroamaro, grad. 14%
- ◆ **“F” Cantine San Marzano** _____
Grape by Negroamaro, grad. 14.5%

Liquors

- ◆ Bitter
- ◆ Bitter Jefferson
- ◆ Rum Legendario
- ◆ Rum Diplomatico
- ◆ Ron Zacapa 23
- ◆ Ron Zacapa Xo
- ◆ Cognac Courvoisier
- ◆ Cognac Martell
- ◆ Cognac Calvados
- ◆ Scotch Whisky Laphroaig 10 Years
- ◆ Scotch Whisky Talisker 10 Years
- ◆ Scotch Whisky Lagavulin 8 Years
- ◆ Scotch Whisky Oban 14 Years
- ◆ Grappa Barrique 903
- ◆ Grappa Stravecchia Le Diciotto Lune
- ◆ Aged grappa Berta
- ◆ Grappa Berta Villa Prato
- ◆ Scotch Whisky Lagavulin 15 years
- ◆ Rum Zafra 21
- ◆ Whisky Japanese Nikka days

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

