



OUR FRISES

FRISA CLASSICA | € 8.00

Pachino tomatoes, capers, onion, anchovies in oil, rocket, extra virgin olive oil

FRISA DI TERRA | € 10.00

Cherry tomatoes, green salad, turnip tops, oil preserves, onion, rocket, extra virgin olive oil

FRISA ALLO SCOGLIO | € 18.00

Cherry tomatoes, seared prawns, prawns, mussels, clams, squid, calamari, rocket, extra virgin olive oil

FRISA ORTOLANA | € 13.00

Cherry tomatoes, pork sausage, chicory, cheese fondue, caramelized onion with Negroamaro, rocket, extra virgin olive oil

FRISA BISTRÒ | € 12.00

Pachino cherry tomatoes, stracciatella burrata, almonds, rocket, extra virgin olive oil



FRISA BISCUITS

VEGETARIAN COOKIE | € 12.00

Frisa crumble, oil preserves, turnip tops, capers, cheese fondue and rocket

TRICOLOUR COOKIE | € 14.00

Frisa crumble, prawns, smoked salmon, basil cream, rocket

SMOKED BISCUIT | € 15.00

Frisa crumble, smoked salmon, rashal sauce, rocket



APPETIZERS

MIX CONTADINO | € 8.00

Trio of pickled vegetables: Lampascioni, dried tomatoes and leccino olives
½ burrata
Head neck
Apulian crostini with chicken livers

SAUTEED CHICORY WITH LECCINO OLIVES | € 6.00

COLD CUTS BOARD WITH FRIED PITTA | € 16.00

CHEESE BOARD | € 16.00

Seasoned Primosale
Fresh Primosale
Taleggio DOP
Smoked buffalo mozzarella
Scanta ricotta crouton

PUREE OF BROAD BEANS AND CHICORY WITH LECCINO OLIVES | € 12.00

LEGUME SOUP WITH CAPOCOLLO CROUTONS | € 12.00

PARMIGIANA | € 12.00



FIRST COURSES OF LAND

CRESCENTS WITH VENISON RAGÙ | € 16.00

ORECCHIETTE WITH PORK CHOP SAUCE AND BEEF MEATBALLS | € 16.00

HOMEMADE PASTA WITH MUSHROOMS AND SAUSAGE | € 16.00

CICERI E TRIA | € 15.00

Traditional Apulian dish: Pasta a little fried in olive oil and a little boiled with chickpeas

ORECCHIETTE WITH TOMATO AND RICOTTA CHEESE | € 13.00

HOMEMADE MALTAGLIATA PASTA WITH CHEESE | € 13.00



SEAFOOD FIRST COURSES

SCIALATIELLI WITH SEAFOOD | € 18.00

ORECCHIETTE WITH TURNIP TOPS AND CLAMS | € 16.00

MINCHIARIEGGI WITH MUSSELS, CHICKPEAS AND PRIMOSALE | € 16.00

GLUTEN FREE PASTA | +€ 2.00



SECOND COURSES OF LAND

BEEF TARTARE WITH CHICKEN LIVER CROUTONS | € 20.00

GRILLED GREEN PEPPER FILLET | € 20.00

Even with the addition of cheese fondue + €2.00

APULIAN BOMBETTE WITH GRILLED POTATOES | € 16.00

BRACIOLE WITH APULIAN SAUCE | € 14.00

BRAISED MEAT WITH POLENTA | € 16.00

PORK FILLET WITH SAFFRON CHEESE FONDUE | € 16.00

BEEF MEATBALLS IN SAUCE | € 14.00

PIECES OF BEEF IN SAUCE | € 14.00



SECOND COURSES OF SEA

MIXED FRIED SHRIMP AND SQUID | € 18.00

GREEN BROAD BEAN PUREE WITH CHICORY AND FRIED COD | € 16.00

WORDFISH STEAK WITH GREEN SALAD | € 16.00

SEAFOOD PARMIGIANA | € 14.00

MARI E MONTI SOUP | € 16.00

Mussels, cherry tomatoes, legumes, prawns, cuttlefish, potatoes and primosale



SIDE DISHES

GRILLED POTATOES | € 5.00

GRILLED VEGETABLES | € 5.00

GREEN SALAD | € 5.00

TURNIP TOPS | € 5.00

SAUTÉED CHICORY WITH LECCINO OLIVES | € 6.00



SALAD

SALENTINA | € 12.00

Green salad, potatoes, artichokes, olives, cherry tomatoes and red onion

GRECANICA | € 14.00

Green salad, tuna, primosale, cherry tomatoes and red onion

SALMONE | € 15.00

Green salad, smoked salmon, primosale, cherry tomatoes and red onion



WHITE WINE

FALANGHINA DEL SALENTO "TESSUTO" | € 24.00

MALVASIA BIANCA "CANTINA CARROZZO" | € 22.00

RED WINE

NEGROAMARO E MALVASIA "CANTINA CARROZZO" | € 25.00

NEGROAMARO CARMINIO "CANTINA CARROZZO" | € 30.00

PRIMITIVO KRASI "CANTINA CARROZZO" | € 30.00

NEGROAMARO PUGLIA IGP ORFEO "CANTINA PAOLOLEO" | € 30.00

AMARONE DELLA VALPOLICELLA "LE COLLINE DEI FILARI" | € 32.00

ROSÈ WINE

ROSATO DI MALVASIA "CANTINA CARROZZO" | € 24.00

SPARKLING WINE

MILLESIMATO EXTRA DRY | € 25.00



BEVERAGES

FERRARELLE WATER | € 3.00

GLASS DRINKS | € 4.00

BITTER | € 5.00

WHISKEY, TORBATI, BOURBON | € 8.00 - €20.00

CAFFÈ | € 1.50



DRAFT BEERS

BIONDA "SAN MIGUEL" | € 6.00 - € 4.00

IPA "MAHOU" | € 7.00 - € 5.00

ROSSA "ALHAMBRA RESERVA" | €7.00 - € 5.00

SERVICE | € 2.00