



M&NÙ

CRUDITÈ *di* MARE

Selezione di crudo mare

Two oysters, four clams, four apulian mussels, six black mussels, raw squid tagliatella 4-14

€ 25,00

Carpaccio di pesce del giorno

(100gr) Local fresh fish carpaccio 4

€ 6,50 (100 g)

Tartare Tonno alla Mediterranea

Mediterranean red tuna tartare 4

€ 15,00

Tartare in base alla disponibilità

Prawns, scampi, white fish tartare according to daily availability

ANTIPASTI

Ricciola Mediterranea

Orange marinated amberjack carpaccio, apple chutney, caper leaves and salted almond 1-4-8

€ 15,00

Dea Polymnia

Scallops au gratin, Polignanos carrot in two consistencies, fresh coriander and its coral powder 1-14

€ 16,00

Cuore morbido di baccalà

Cod croquettes with Mediterranean sauce of cherry tomatoes, olives and capers, crispy Crusco peppers from Sinese igp 1-4

€ 13,00

Scampi Porcupine

Raw scampi 2

€ 3,50 al pz

Gamberi rossi o viola in base

alla disponibilità

Red or violet prawns according to daily availability 2

€ 3,50 al pz

Tagliatella

200gr raw squid 14

€ 10,00

Ostrica Special N3

Raw fresh oyster 14

€ 4,00 al pz

Uovo 63°

BIO egg cooked at low temperature on bread and melted caciocavallo cheese, crispy turnip tops in velvet 1-3-7

€ 13,00

Antipasti della Villa

Selection of dishes suggested daily by the chef

1-2-4-6-7-9-11-14

€ 16,00 per person

Tagliere del Buongustaio

Selection of cold cuts served with local cheese and dairy products

1-7

€ 20,00 to share between two people



PRIMI

Risotto 2002

Risotto with prawns and scampi served in orange flavour 1-2

€ 16,00 minimum order for two people

Tagliolino all'Astice

Homemade tagliolino pasta with fresh lobster and red and yellow tomato sauce 1-2

€ 35,00 minimum order for two people

Fregola Sarda

Seafood pasta (typical sardinian pasta)

1-2-4-14

€ 16,00

Regno delle Due Sicilie

Burrata tortelloni with turnip tops, Sciacca anchovies, fried bread 1-7

€ 18,00

Cosa ci offre oggi il Mare?

What does the sea offer us today? Tubettino with fresh fish of the day 1-4

€ 18,00

Torre di Cesare

Spaghetti with ricotta cheese, pink local prawns tartare, lime and pepper 1-2-7

€ 18,00

Pacchero allo scorfano

Pacchero with scorpionfish, red cherry tomatoes and yellow datterino tomatoes 1-4

€ 7,00 (100 g)

Primo del Giorno

Special main course proposal from our chef



SECONDI

Darna di Merluzzo

Cod cooked at low temperature and grilled, escarole with olives, sweet and sour onion
1-4

€ 18,00

Pescato del Giorno

Fresh local fish: grilled or baked with cherry tomatoes and olives or cooked in salt crust 4

€ 65,00 al kg

Polpo o Seppia

Grilled octopus or squid 1-14

€ 50,00 al kg

Gamberoni

Grilled king prawns 1-2

€ 4,00 al pz

Scamponi Royal

Grilled king scampi 1-2

€ 8,00 al pz

contorni

Cicoria Ripassata

Sautèed vegetables 1

€ 6,00

Patate al Forno

Baked potatoes 1

€ 5,00

Patate Fritte

French fries 1

€ 5,00

Verdure Grigliate

Grilled vegetables 1

€ 8,00

Frittura Mista dell'Adriatico

Fresh of local fried fish, cuttlefish, prawns locally caught fishes 1-2-4-14

€ 16,00

Astice

Lobster cooked in different ways: catalan, grilled or au gratin 1-2

€ 75,00 al kg

Astice Blu, Cicala Greca, Aragosta

Local blue lobster, slipper lobster, spiny lobster: grilled or catalana way, au gratin 1-2

€ 120,00 al kg

Entrecôte alla griglia

Grilled entrecote steak, served with Maldon salt and chimichurri

€ 18,00





Our pizzas are baked in a traditional wood-fired oven.

Our dough is made using Petra soft wheat "Type 0" flour from Mulino Quaglia, and is a long-leavened dough with a minimum fermentation of 48 hours.

Also available: multigrain dough (+ €1,50), gluten free dough (+€ 2,00) and lactose-free dough (+ € 1,50)

PIZZE *tradizionali*

Margherita

Tomato sauce, mozzarella, extravirgin olive oil 1-7

€ 6,00

Bufala

Tomato sauce, buffalo mozzarella, basil 1-7

€ 8,50

4 formaggi

Mozzarella, smoked scamorza, blue cheese philadelphia and grana cheese 1-7

€ 8,50

Contadina

Yellow datterino tomato sauce, mozzarella, courgettes, aubergines, rocket breadcrumbs and semi-dry cherry tomatoes and yellow datterino tomatoes 1-7

€ 9,00

Valtellina

Tomato sauce, mozzarella, bresaola, parmesan and rocket 1-7

€ 10,00

Capricciosa

Tomato sauce, mozzarella, mushrooms, ham, artichokes, olives 1-7

€ 9,00

Gusto italiano

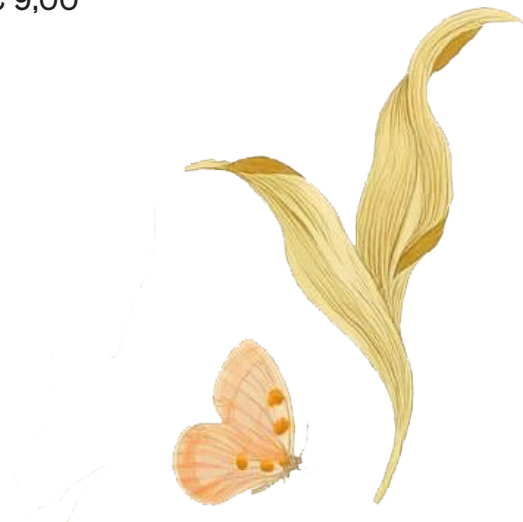
Plain dough, buffalo mozzarella, Parma ham, rocket, cherry tomatoes 1-7

€ 10,00

Fumé

Mozzarella, speck, smoked scamorza cheese, mushrooms 1-7

€ 9,00





PIZZE *speciali*

Lampara

Mozzarella, tuna tartare, chopped pistachios, yellow cherry tomatoes and stracciatella cheese 1-4-7-8

€ 13,00

La Regina degli Aranci

Mozzarella, prawns, crispy bacon, stracciatella cheese, orange-flavored breadcrumbs, basil and orange zeste 1-2-7

€ 15,00

Barese

Tomato sauce, diced Parma ham, stracciatella cheese and apulian style courgettes 1-7

€ 9,00

Gambero Rosso

Plain dough, red prawn tartare, stracciatella cheese, fried courgettes, mango flavored mayonnaise 1-2-7

€ 18,00

Emiliana

Mozzarella, mortadella, semi-dry tomatoes, stracciatella cheese and chopped pistachio 1-7-8

€ 9,50

Modugno

Yellow datterino tomato sauce, mozzarella, rocket, marinated salmon, philadelphia cheese and roasted almonds 1-4-7-8

€ 13,50

Sfiziosa

Tomato sauce, mozzarella, pepperoni, chopped hazelnuts, datterino cherry tomatoes and burrata cheese 1-7-8

€ 9,50

Valle d'Itria

Mozzarella, "capocollo" cold cuts, dry tomatoes and burrata cheese 1-7

€ 9,50

Guancia Party

Mozzarella, potatoes cream, crispy bacon, red onion, semi-dry red tomato, crumbed taralli and basil 1-7

€ 14,00

Cantabrico

Buffalo mozzarella, Cantabrian anchovies, semi-dry yellow datterino tomatoes, capers, olives and oregano 1-4-7

€ 18,00

Tartufo

Buffalo mozzarella, mushrooms, truffle cream sauce, sausage and rocket 1-7

€ 13,00

Deliziosa

Mozzarella, spicy salami, gorgonzola, dried tomatoes and basil 1-7

€ 9,00



bevande

Acqua Gassata o Naturale

75 CL

€ 2,50

Chinotto/Gazzosa/Limonata

275 ML

€ 3,50

Fanta/Coca Cola/Coca Cola 0/Sprite

33 CL

€ 2,50

Cappuccino

€ 2,50

Caffè

€ 1,50

Caffè Decaffeinato

€ 1,70

BIRRE

Nastro Azzurro

33 CL Lager beer - 5,1% vol

€ 3,50

Ichnusa Non Filtrata

33 CL Unfiltered beer - 4-7% vol

€ 3,50

Peroni al Limone

33 CL Radler beer - 2,0% vol

€ 3,50

Kulmbacher Lager

50 CL Lager beer - 5,4% vol

€ 4,50

Kapuziner Weissbier

50 CL Weiss beer - 5,4% vol

€ 4,50

ALCOLICI

Aperol Spritz

€ 6,00

Gin Tonic

€ 8,00

BIRRE *artigianali*

Almond '22 Bl. De Valerie

75 cl

€ 18,00

Agricola Chiara

33 CL Birra Bionda - 5% vol

€ 3,50

Igea Agricola Bio

33CL Birra Organica - 5,3% vol

€ 4,50

Agricol Ambrata

33CL Birra Rossa - 5% vol

€ 4,50

DIGESTIFS

Limoncello

€ 3,50

Amari e Liquori

€ 3,50

Grappe

€ 3,50



Information for Customers Regarding the Presence of Allergens in Food

Dear customers,
please be advised that the food and beverages prepared and served in this establishment may contain ingredients or processing aids considered allergens.

Below is the list of allergenic ingredients used in this establishment, as indicated in Annex II of EU Regulation No. 1169/2011 – “Substances or products causing allergies or intolerances”:

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| 1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut) | 9. Celery and celery-based products |
| 2. Crustaceans and crustacean products | 10. Mustard and mustard-based products |
| 3. Eggs and egg-based products | 11. Sesame seeds and sesame-based products |
| 4. Fish and fish-based products | 12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg |
| 5. Peanuts and peanut-based products | 13. Lupin and lupin-based products |
| 6. Soybeans and soy-based products | 14. Molluscs and mollusc-based products |
| 7. Milk and milk-based products | |
| 8. Nuts and nut-based products (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) | |
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A member of our staff is available to provide further information and assistance, including access to relevant documentation such as recipes, operating procedures, and original ingredient labels.

All our dishes are available **gluten-free** for an additional €2.00, and **lactose-free** for an additional €1.50.

Signed,
Management

Cover charge
€ 3,00

