

Food and Wine from the Puglia Region

Stuzzichini

Grilled oyster mushroom, bread dumplings with garlic, pecorino and parsley
deep-fried mussels, capocollo di Martina
Burrata with toasted Altamura bread
Le Fossette Falanghina del Salento 2005 Alberto Longo
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Selection of antipasti

Grilled squid
Catalogna chicory with fava bean puree
Toasted bread with cima di rape suffocate
Baked artichoke with egg, pecorino and mint
Salice Salentino Riserva 2003 Leone de Castris
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Lagane, ceci, cozze e tria

Mussels, chick pea and tria
Five Roses IGT Rosato del Salento 2004 Leone de Castris
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Orecchiette con brasciole

Parcels of beef filled with celery, onion, parmesan and parsley slow-cooked
in a red wine and tomato sauce, served with orecchiette
Primitivo del Salento DOC 2006 Cantele
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Costatine d'agnello alla brace con bieta

Grilled lamb cutlet with swiss chard and olive oil
Le Cruste nero di Troia IGT 2006 Alberto longo
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Zuppa Inglese

Rum-soaked sponge with vanilla pastry cream and candied fruits
Gravisano 2001 Botromagno
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Coffee with almond nougatine sticks