

IL RISTORO dei TEMPLARI



Menù

Cover: € 2,00

Bevande (Drinks)

Acqua (Mineral Water)

Naturale cl.75 (still water)	€ 2,00
Gassata cl.75 (sparkling water)	€ 2,00

Vino (Wine)

Rosso della casa (local red wine)	cl.37,5 € 5,00	cl.75 € 9,00
Rosato della casa (local rosé wine)	cl.37,5 € 5,00	cl.75 € 9,00
Bianco della casa (local white wine)	cl.37,5 € 5,00	cl.75 € 9,00
Calice della casa (local wine by the glass)		€ 3,00
Calice di prosecco (prosecco by the glass)		€ 4,00

Birre alla spina (draught beer)

0,20	€ 3,00
0,40	€ 4,00

Birre artigianali (Craft beer) Ask the staff

Bibite in lattina (canned drinks)

Fanta	€ 2,50
Sprite	€ 2,50
Coca cola	€ 2,50
Coca cola zero	€ 2,50
Acqua tonica (tonic water)	€ 2,50

Antipasti (Appetizers)

Antipasto dei Templari

Mixed appetizers with cheeses and cured meats, fantasy of vegetables and mixed fried
(for 2 people € 12,00 for 4 people € 22,00)

Polpette di cavallo al sugo € 8,00

Salento's horse meatball with garlic (6 pieces)

Verdure del ristoro € 8,00

Fantasy of vegetables

Burratina pugliese d.o.c € 10,00

Soft cheese with a soft and stringy consistency served with raw ham
or Martina Franca's capocollo (type of pork cured meat)

Prosciutto crudo nazionale € 7,00

National raw ham

Mozzarella di bufala d.o.p. € 10,00

Buffalo's milk mozzarella

Caprese € 8,00

Mozzarella and tomatoes

Scamorza affumicata leccese € 9,00

Typical smoked cheese

Bresaola € 9,00

with olive oil, lemon, rocket salad and grana cheese

I taglieri della tradizione (Traditional chopping board)

Il tagliere del cavaliere € 11,00

Assortments of cured meats

Il tagliere di Federico € 11,00

Local and national mix of cheeses

Il tagliere del Gran Maestro € 13,00

Cured meats and cheeses

Stuzzichini caldi e fritti (Fried and warm appetizers)

Fritto misto* € 10,00

Mix fried*

Polpette salentine* € 7,00

Salento's meatball (8 pieces)

Crocchette di patate* € 7,00

Potatoes croquettes (8 pieces)

Filetti di baccalà pastellato € 9,00

Fried coldfish fillets (6 pieces)

Ciotola di olive € 2,00

Olives

Ciotola di tarallini € 2,00

Salted biscuits (Typical of the Southern Italy)

(*prodotto congelato all'origine: originally frozen food)

I primi primi del ristoro (Main courses)

Santo Graal	€ 26,00
Orecchiette and Cavatelli (homemade durum-wheat semolina rounded pasta) filled with bracirole salentine's ragù sauce (brasciole are rolls of veal meat filled with mortadella - type of cured meat - Martina Franca's caciocavallo - stretched curd cheese- and parsley), fried aubergines and cacioricotta cheese (made from goat's milk) (for two people)	
Piatto del Re	€ 11,00
Orecchiette (homemade durum-wheat semolina rounded pasta) with tomato sauce and salento's meatball (pork and veal meat)	
Chianche del muratore	€ 12,00
The "Chianche" (covering of the solar paving of the Salento's houses) are large ravioli (handmade pasta) filled with ricotta (fresh cheese) and ham, on a bed of stracciatella (sauce of mozzarella and single cream), pistachios and provola (medium hard cheese. It is typical of the Southern Italy)	
Gnocchetti dei 9 cavalieri	€ 11,00
Potatoes dumplings with tomatoes and buffalo's milk mozzarella, basil and parmesan cheese served in earthenware	
Piatto dello scudiero	€ 12,00
Twisted little lasagna made of durum-wheat (typical of Salento) and pieces of horse with gravy and cacioricotta cheese (made from goat's milk)	

Sapori salentini (Salento's flavours)

Orecchiette con cime di rape	€ 10,00
homemade durum - wheat semolina rounded pasta garnished with turnip greens and pieces of fried bread	
Sagne "Ncannulate"	€ 9,00
Twisted little lasagna made of durum-wheat (typical of Salento) seasoned with tomato and ricotta forte (cheese with a strong and mild taste)	
Ciceri e tria	€ 9,00
Half fried pasta seasoned with boiled chickpeas	
Fave e cicorie	€ 8,00
Broad beans and chicory with fried bread	

Note: If there is not availability of fresh products, i twill be used originally frozen food)

I secondi (second courses)

Pezzetti di cavallo al sugo Pieces of horse meat cooked with sauce	€ 10,00
Braciole salentine Rolls of veal meat cooked with sauce and filled with mortadella (type of cold meat), Martina Franca's caciocavallo (stretched curd cheese) and parsley	€ 13,00
Polpette di cavallo al sugo Salento's horse meatball with garlic (6 pieces)	€ 8,00
Arrosto misto con patate al forno Mixed roast seasoned with backed potatoes	(for one person € 17,00 for two people € 32,00)
Bombette Fillet of capocollo (Typical of Martina Franca's pork meat) filled with pecorino (ewe's cheese) and ham. Cooking: Barbecue (5 pieces)	€ 10,00
Turcineddi Rolls of lamb offal meat. Cooking: Barbecue (6 pieces)	€ 11,00
Filetto Meat fillet	€ 16,00
Entrecote di Vitello Veal loin. Grilled	€ 15,00
Salsiccia di maiale Grilled pork sausages	€ 8,00
Capocollo alla brace Grilled pork fillet	€ 8,00
Tagliata di pollo Pieces of chicken seasoned with little tomatoes, grana (type of parmesan cheese), rocket salad and cooked wine	€ 12,00
Tagliata di cavallo Pieces of horse meat garnished with cooked wine, grana (type of parmesan cheese) and rocket salad	€ 13,00
Tagliata di vitello Pieces of veal meat garnished with cooked wine, grana (type of parmesan cheese) and rocket salad	€ 15,00

Contorni (Side dishes)

Patate fritte Fried potatoes	€ 4,00
Patate al forno Backed potatoes	€ 4,00
Insalata verde Green salad	€ 3,50
Insalata mista Mixed salad	€ 4,00
Verdure saltate in padella Pan fried vegetables (chicory or turnip greens)	€ 5,00
Verdure grigliate Grilled vegetables (zucchini, aubergines, peperoni)	€ 5,00

Le pizze speciali (Special pizzas)

STELLA DEL SUD	€ 14,00
Tomato sauce, mozzarella, fresh sausage and Typical smoked cheese, star-shaped border within ricotta cheese	
MARTINESE	€ 11,00
Tomato sauce, mozzarella, Martina Franca's caciocavallo (stretched-curd cheese) and Martina Franca's capocollo (type of pork cured meat)	
FILIPPO	€ 14,00
Mozzarella, fresh yellow and red tomatoes and basilic in cooking, with raw ham and burrata's cream after cooking	
LA BURRATINA DI NONNA MARY	€ 13,00
Mozzarella, raw ham, rocket salad, fresh little tomatoes and burratina pugliese doc (soft cheese with a soft and stringy consistency)	
NONNA TERESA	€ 11,00
Basil and walnuts pesto, ricotta (fresh cheese), mozzarella, Bologna's mortadella (type of cured meat) and grains of pistachios	
PIZZA CROCCHIE'	€ 12,00
Mozzarella, speck in cooking with potatoes croquettes and caciocavallo's cheese after cooking	
PIZZA NONNO BRUNO	€ 10,00
Tomato sauce, mozzarella, Bologna's mortadella, provola's cheese, pistachio cream and pieces of pistachio after cooking	
DELICATEZZA PUGLIESE	€ 10,00
Mozzarella, pumpkin cream, Martina Franca's Capocollo (typical pork cured ham) and pieces of taralli (typical salt biscuits)	
DONNA LISA	€ 10,00
Tomato sauce, mozzarella, tuna, spicy salami, hemmental, rocket salad an black olives	
TRENTINA	€ 11,00
Radicchio cream, mozzarella, gorgonzola, speck in cooking with pieces of almond after cooking	
SERENISSIMA	€ 12,00
Yellow and red fresh tomatoes and basilic in cooking, buffalo's mozzarella milk, olive oil and basilic after cooking	
BRUNETTO	€ 10,00
Tomato sauce, mozzarella, spicy salami, stracciatella, fried aubergines (sauce of mozzarella and single cream)	
CHEF	€ 9,00
Tomato sauce, mozzarella, scamorza (smoked cheese), bresaola (dry-salted beef), rocket salad, grana (type of parmesan cheese)	
CRUDO e STRACCIATELLA	€ 10,00
Tomato sauce, mozzarella, raw ham, stracciatella (sauce of mozzarella and single cream)	
DEI TEMPLARI	€ 9,00
Mozzarella, scamorza (typical smoked cheese), dried tomatoes	

Note: Extra charge for every ingredient added: €1,00 ; (Addition of buffalo's milk mozzarella or fresh sausage € 2,00; addiction of burrata's cheese € 7,00). Martina Franca's Capocollo € 7,00
-ingredients of pizza's dough: mixture of soft-wheat flours, water, salt and fresh yeast

Le pizze speciali (Special pizzas)

LECCESE	€ 9,00
Mozzarella, stewed vegetables, black olives, pecorino (ewe's cheese)	
PARIGINA	€ 8,00
Tomato sauce, mozzarella, grilled aubergines, grana (type of parmesan), rocket salad	
PIADINA VEGETARIANA	€ 10,00
Vegetarian unleavened pizza bread with fresh tomatoes sauce, buffalo's milk mozzarella, grilled vegetables, rocket salad	
RAPE E SALSICCIA	€ 9,00
Tomato sauce, mozzarella, turnips and sausages	
REGINA	€ 8,00
Tomato sauce, double mozzarella, grana cheese, fresh little tomatoes, basil, olive oil	
CAPRESE	€ 9,00
Fresh little tomatoes, mozzarella, raw ham, grana (type of parmesan cheese), rocket salad	

Le pizze classiche (Traditional pizzas)

MARINARA	€ 3,50
Tomato sauce, garlic, origan, olive oil	
MARGHERITA	€ 5,00
Tomato sauce, mozzarella, olive oil	
NAPOLI	€ 7,00
Tomato sauce, mozzarella, anchovies, capperi, origan, olive oil	
DIAVOLA	€ 7,00
Tomato sauce, mozzarella and spicy salami	
CAPRICCIOSA	€ 8,00
Tomato sauce, mozzarella, artichokes, olives, ham, olive oil	
PROSCIUTTO E FUNGHI	€ 7,00
Tomato sauce, mozzarella, ham, mushrooms, olive oil	
TONNO E SVIZZERO	€ 7,00
Mozzarella, tomato sauce, emmenthal and tuna	
BOSCAIOLA	€ 10,00
Tomato sauce, mozzarella, sausages, fresh mushrooms	
QUATTRO FORMAGGI	€ 8,00
Tomato sauce, mozzarella, gorgonzola, emmenthal, grana (type of parmesan cheese), olive oil	
QUATTRO STAGIONI	€ 8,00
Tomato sauce, mozzarella, artichokes, olives, ham, olive oil	
CICCIO	€ 2,50
Unleavened pizza bread	

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-ingredients of pizza's dough: mixture of soft-wheat flours, water, salt and fresh yeast

Dolci della casa

Homemade and traditional dessert (Ask the staff)

Amari- Digestivi - Cafè

National bitters and liqueurs	€ 3,00
Foreign bitters and liqueurs	€ 5,00
Whisky	€ 5,00 / 15,00
Rum	€ 5,00 / 15,00
Limoncello (Lemon liqueur. Typical of the South Italy)	€ 3,00
Passito della casa (Home made wine made from dried grapes)	€ 3,00
Coffee	€ 1,00
Decaffeinated coffee	€ 1,50
A cup of tea	€ 2,50

ALLERGENI - Reg. (UE) N. 1169/2011



"Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi."



"Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs."



"Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten."



"Cher visiteur/client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon".

AZIENDA

IL RISTORO DEI TEMPLARI
VIA A.GRANDI, 15 - LECCE

ALLERGENI PREVISTI DALLA NORMATIVA

Molluschi e prodotti a base di molluschi	Semi di sesamo e prodotti a base di semi di sesamo
Crostacei e prodotti a base di crostacei	Sedano e prodotti a base di sedano
Uova e prodotti a base di uova	Senape e prodotti a base di senape
Pesce e prodotti a base di pesce	Frutta a guscio e i loro prodotti
Arachidi e prodotti a base di arachidi	Anidride solforosa e solfiti
Soia e prodotti a base di soia	Lupini e prodotti a base di lupini
Latte e prodotti a base di latte	Cereali contenenti glutine e derivati



HACCP

ASS. LOCALE ESERCENTI ALIMENTARISTI
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