

TO START...

A JOURNEY THROUGH THE FLAVORS OF SALENTO

ZUCCHINI FLOWERS

€11.00

Battered and fried zucchini flowers*, served on citrus-flavored ricotta cream.

SALENTO-STYLE CAPONATA

€10.00

Eggplant, bell pepper, and zucchini caponata, sliced almonds, balsamic vinegar glaze.

COUNTRYSIDE ANCHOVIES

€12.00

Breaded and fried anchovy fillets, sautéed turnip greens*, Apulian caciocavallo cheese fondue, couveé pepper.

LECCE-STYLE PARMIGIANA

€11.00

Battered and fried eggplants, basil tomato sauce, fior di latte mozzarella, cooked ham, hard-boiled eggs, Grana Padano cheese.

MIXED FRITTO

€9.00

Salento pittule, mint-flavored potato croquettes, meatballs, rice arancini, eggplant balls.

PIGNATA-STYLE OCTOPUS

€14.00

Octopus* cooked in a pignata pot with onions, tomatoes, and potatoes.

FASSONA TARTARE

€15.00

Piedmontese Fassona tartare, Apulian stracciatella cheese, confit tomatoes, arugula, caramelized Tropea onion, hazelnut crumbs.

OUR CHARCUTERIE BOARD

€26.00 (for 2 people)

Selection of local fresh and aged cured meats and cheeses.

MEATBALLS

€10.00

Meatballs in tomato sauce.

A JOURNEY THROUGH THE GARDEN

FAVA BEANS AND CHICORY

€10.00

Dried fava bean puree with sautéed wild chicory*.

GRILLED GARDEN

€8.00

Grilled eggplants, bell peppers, zucchini, or other seasonal vegetables, seasoned with oil, garlic, and vinegar.

COUNTRYSIDE SALAD

€8.00

Iceberg lettuce, radicchio, arugula, carrots, cherry tomatoes.

BAKED POTATOES

€6.00

Herb-scented baked potatoes.

SALENTO COUNTRYSIDE

€8.00

Sweet-and-sour eggplants, poor-man's style bell peppers, Lecce-style red carrots.

FRENCH FRIES

€5.00

SALENTO APERITIF

€24.00 (for 2 people)

Lecce-style parmigiana, fried meatballs, Salento pittule, mint-flavored potato croquettes, local vegetables, Martina Franca capocollo, local cheeses.

PASTA

SALENTO-STYLE ORECCHIETTE

€12.00

Homemade fresh orecchiette, basil tomato sauce, meatballs, cacioricotta cheese.

SCAMPI AND MONKFISH RAVIOLI

€16.00

Fresh ravioli stuffed with scampi, served with monkfish sauce.

ORECCHIETTE WITH TOMATO SAUCE

€9.00

Homemade fresh orecchiette, basil tomato sauce.

RADICCHIO AND SPECK RAVIOLI... CACIO E PEPE

€15.00

Fresh ravioli stuffed with ricotta, radicchio, and speck, served with podolico caciocavallo cheese fondue and pepper.

SAGNE N'CANNULATE WITH SEAFOOD RAGÙ

€16.00

Fresh sagne n'cannulate, seafood ragù with octopus*, cuttlefish*, shrimp*, mussels*.

CANESTRATO AND FIG TORTELLI

€16.00

Fresh tortelli stuffed with Apulian canestrato cheese and figs, served with burrata cream, yellow cherry tomatoes, Martina Franca capocollo.

ORECCHIETTE WITH TURNIP GREENS

€13.00

Homemade fresh orecchiette, sautéed turnip greens* with anchovies and chili, Apulian tarallini crumble.

SPAGHETTI... AND SEA URCHIN PULP

€19.00

Fresh square spaghetti, sea urchin pulp*.

MAIN COURSES

CUTTLEFISH AND ARTICHOKES

€15.00

Steamed cuttlefish* slices, warm citrus-scented artichoke salad.

CHICKEN CUTLET

€10.00

Breaded crispy chicken breast, French fries.

PASSO BURGER

€12.00

Scottona beef burger, lettuce, tomato, BBQ sauce, French fries.

CONFIT COD

€15.00

Cod* fillet cooked in low-temperature oil, served on Parmigiano Reggiano fondue with black garlic.

PORK FILLET

€18.00

Soy and cherry-marinated Iberian pork fillet*, caramelized Tropea onion, crunchy vegetables.

TUNA

€17.00

Sesame-crusted red tuna* tataki, teriyaki sauce, fresh salad.

BEEF TAGLIATA

€18.00

Sliced beef, arugula, Grana cheese, cherry tomatoes.

OCTOPUS AND PURPLE POTATOES

€17.00

Low-temperature cooked octopus*, glazed with sweet-chili sauce, served on purple potato puree and fresh spinach.

ARGENTINE BEEF

€22.00

Argentine entrecôte, house baked potatoes.

SALENTO ROLLS

€15.00

Chicken thigh rolls stuffed with podolico caciocavallo cheese and sun-dried tomatoes, baked potatoes, house special sauce.

DESSERTS

€6.00 House-made desserts.

SOFT DRINKS

Coca Cola / Coca Cola Zero – €3.00

Sprite / Fanta - €3.00

Lemonade – €3.00

Orange Juice – €3.00

Lemon Tea – €3.00

Peach Tea – €3.00

Still / Sparkling Water - €2.50

Digestifs – €4.00

Grappa – €4.00

Limoncello – €3.00

Coffee – €1.50

Lecce-Style Coffee - €2.00

Spiked Coffee - €2.50

Americano Coffee - €2.00

Bread and Service – €2.50

^{*}Products may be frozen or blast-chilled on board.

