



Food in the menu may contain traces of allergens which may accidentally contaminate the food during preparation or distribution. The consumer is prayed to communicate to the room staff the need to consume food free of certain allergenic substances

APPETIZERS

Shrimps tartare with Stracciatella of Andria and cherry tomato	€ 16,00
Octopus salad with potatoes and olives	€ 14,00
Fried octopus	€ 12,00
Culatello and fried pizza	€ 11,00
Stracciatella cheese with anchovies and fried pizza	€ 11,00
Aubergine rolls with buffalo ricotta, tomato and parmisan	€ 10,50
Apulian bread and cheese balls with fresh tomato	€ 8,00
Fried zucchini flowers	€ 7,00

FIRST COURSES

Linguine with shrimps, clams and cherry tomatoes	€ 16,00
Risotto with seafood	€ 15,00
Troccoli cacio and pepper	€ 14,00
Orecchiette Monopoli with fresh tomato and cheese	€ 13,00
Tagliatelle with meat sauce	€ 13,00

MEAT DISHES

Fiorentina with chips - minimum for 2 persons	each	€ 27,50
Filet beef with cream and green pepper		€ 24,00
Grilled beef fillet		€ 22,00
Sliced beef with Rosemary and potatoes		€ 20,00
Cutlet with rocket salad and cherry tomatoes		€ 20,00
Beef tartare with cappers, mustard and chips		€ 16,00

FISH DISHES

Mixed grilled seafood with sea bream, squids and shrimps	€ 25,00
Sliced seabass artichokes salad	€ 20,00
Gratin sliced seabass with potatoes on mashed potatoes	€ 18,00
Ligurian sea bream with pine nuts and olives	€ 18,00
Grilled squid and red salad	€ 17,00

SIDE DISHES

Fancy salad (mixed salad with tuna, mozzarella, boiled egg and corn)	€ 9,00
Sauteed mixed vegetables with garlic and oil	€ 6,00
Mixed salad	€ 5,00
Chips	€ 5,00
French fries*	€ 5,00

FRUIT AND SWEET

Handmade cakes and cups	€ 6,50/ 7,00
Fresh fruit	5,50 / 7,50
Fresh fruit with ice cream	6,50 / 8,50
Cup ice cream (cream, lemon)	€ 5,00
Lemon ice cream with Vodka	€ 7,00
Ice cream with whiskey	€ 7,50
Nougat with coffee	€ 6,00
Semifreddi (nougat or black truffle)	€ 5,00

PIZZE

MARINARA	€ 6,00
Tomato, garlic, parsley, oregano, olive oil	
FOCACCIA PUGLIESE	€ 6,50
Onions, capers, olive oil	
FOCACCIA MONOPOLI	€ 7,50
Tomato, onions, capers, parmesan, olive oil	
MARGHERITA	€ 7,00
Tomato, mozzarella, olive oil, basil	
WURSTEL	€ 8,00
Tomato, mozzarella, wurstel, olive oil	
PUGLIESE	€ 8,00
Tomato, mozzarella, onions, black olives, olive oil	
PROSCIUTTO COTTO	€ 8,00
Tomato, mozzarella, ham, olive oil	
DIAVOLA	€ 8,00
Tomato, mozzarella, spicy salami, olive oil	
NAPOLETANA	€ 8,50
Tomato, mozzarella, anchovies, oregano, olive oil	
LUCANA	€ 8,50
Tomato, mushrooms, black olives, capers, parsley, olive oil	
QUATTRO STAGIONI	€ 9,00
Tomato, mozzarella, ham, mushrooms, artichokes, black olives, oil	
PROSCIUTTO E FUNGHI	€ 9,00
Tomato, mozzarella, mushrooms, ham, olive oil	
CALABRESE	€ 9,00
Tomato, mozzarella, anchovies, green pepper, parsley, olive oil	

PARMIGIANA	€ 10,00
Tomato, mozzarella, grilled eggplant, parmesan, basil, olive oil	
ORTOLANA	€ 10,00
Tomato, mozzarella, grilled vegetables, olive oil	
GORGONZOLA	€ 9,50
Tomato, mozzarella, blu cheese, olive oil	
QUATTRO FORMAGGI	€ 10,00
Mozzarella, blu cheese, smoked cheese, parmesan, olive oil	
'NDUJA E CIPOLLA	€ 9,50
Tomato, mozzarella, onions, 'nduja, olive oil	
SALSICCIA E FRIARIELLI	€ 10,00
Mozzarella, sausage, bitter greens, olive oil	
CAMPAGNOLA	€ 10,50
Tomato, mozzarella, peppers, onions, capers, parmesan, olive oil	
TONNO E CIPOLLA	€ 10,50
Tomato, mozzarella, tuna, onions, olive oil	
BUFALA	€ 11,00
Tomato, buffalo mozzarella, basil, olive oil	
TIROLESE	€ 12,00
Mozzarella, brie cheese, smoked bacon, olive oil	
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PROSCIUTTO CRUDO	€ 12,00
Tomato, mozzarella, Parma ham, olive oil	
BOSCAIOLA	€ 12,00
Tomato, mozzarella, porcini mushrooms, sausage, olive oil	
PORCINI E TALEGGIO	€ 12,00
Tomato, mozzarella, porcini mushrooms, taleggio cheese, olive oil	

RED WINE

Valpolicella doc - Le Bine	€ 25,00
Valpolicella Superiore doc Campo Lavei - Ca' Rugate	€ 28,00
Valpolicella Ripasso doc Vigneti di Torbe - Domini Veneti	€ 30,00
Dolcetto d'Alba doc – Chiarlo	€ 25,00
Barbera d'Asti docg – Palas	€ 25,00
Cabernet Suvignon doc – Borgo Molino	€ 21,00
Chianti Castiglioni docg – Frescobaldi	€ 24,00
Morellino di Scansano doc - Mantellasi	€ 19,00
Rosso di Montalcino doc – Campo ai Sassi Frescobaldi	€ 32,00
Primitivo di Manduria doc – Novantaceppi - Latentia	€ 29,00
Negroamaro Salento igt – Mottura	€ 19,00
Nero D'Avola Sicilia doc – Mandrarossa	€ 25,00
Cannonau di Sardegna Sileno doc – Ferruccio Deiana	€ 26,00
Cabernet Sauvignon Scuri doc – Borgo Molino bt. 0,375 cl	€ 12,50
Valpolicella classico doc – G. Campagnola bt 0,375	€ 11,00
Morellino di Scansano doc – Mantellasi bt. 0,375	€ 11,00

WHITE WINE

Prosecco Filanda rosè - Bortomiol	€ 24,00
Prosecco Senior Valdobbiadene dogc – Bortomiol	€ 21,00
Recit Roero Arneis docg – Monchiero Carbone	€ 26,00
Ribolla gialla igt – Attems	€ 28,00
Gewurztraminer Sudtirolo doc – Kaltern	€ 28,00
Salice Salentino Le Pitre doc - Mottura	€ 19,00
Rosato Salento igt – Mottura	€ 21,00
Falanghina del Sannio dop – Janare La Guardiense	€ 20,00
Greco del Sannio dop – Janare La Guardiense	€ 20,00
Vermentino di Gallura S'Eleme docg	€ 23,00
Prosecco Valdobbiadene docg – Borgo Molino bt. 0,375	€ 17,00
Vermentino di Gallura S'Eleme dogc bt 0,375	€ 14,00
Falanghina del Sannio dop – Janare La Guardiense bt. 0,375	€ 12,00

DRINKS

Still or sparkling water – cl. 0,50	€ 1,50
Soft drinks – cl. 0,33	€ 3,00
Bottle of beer cl. 0,66 – Icnusa – Heineken	€ 6,00
Icnusa beer not filtered – cl. 0,50	€ 6,00
Franziskaner beer – cl. 0,50	€ 6,50
Small draft beer Forst	€ 3,00
Medium draft beer Forst	€ 6,00
House wine white or red ¼ l.	€ 3,50
House wine white or red ½ l	€ 7,00
House wine white or red 1l.	€ 14,00

Service € 2,50

ALLERGY LIST

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and egg product
4. Fish and fish products
5. Peanuts and peanut products
6. Soya and soya products
7. Milk and milk products
8. Nuts
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seed and sesame seed products
12. Sulphur dioxide and sulphites in concentrations exceeding
10mg
13. Lupines and lupin products
14. Molluscs and molluscs products