



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

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| 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

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| Fish ravioli with squids and bottarga | € 16,00 |
| Spaghetti with seafood | € 16,00 |
| Burrata ravioli with artichokes | € 14,00 |
| Orecchiette Monopoli with fresh tomato and cheese | € 13,00 |
| Tagliatelle with meat sauce | € 13,00 |

MEAT DISHES

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| Filett beef with cream and green pepper | € 24,00 |
| Grilled beef fillet | € 22,00 |
| Sliced beef with Rosemary and potatoes | € 20,00 |
| Beef tartare with cappers, mustard and chips | € 16,00 |

FISH DISHES

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| Sauted shrimps and squids with oil, garlic and chilly pepper | € 20,00 |
| Squid, shrimps and octopus Catalan | € 20,00 |
| Sliced seabass gratin with potatoes and zucchini | € 18,00 |
| Sliced seabass with rocket salad and cherry tomatoes | € 18,00 |

SIDE DISHES

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| 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

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| 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

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| 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 | |

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| 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 | |
| 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

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| 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 |
| Verbo Aglianico del Vulture dop – Cantine di Venosa | € 20,00 |
| 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 |
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| 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

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| 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 |
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| Prosecco Valdobbiadene docg – Borgo Molino bt. 0,375 | € 15,00 |
| Vermentino di Gallura S'Eleme dogc bt 0,375 | € 14,00 |
| Falanghina del Sannio dop – Janare La Guardiense bt. 0,375 | € 12,00 |

DRINKS

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| 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