Food in the menu may contain traces of allergens wich may accindentally 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

Smoked swordfish carpaccio with shrimps tartare*	€ 17,00
Shrimps millefeuille with stracciatella and cherry tomatoes*	€ 16,00
Octopus salad with potatoes and olives*	€ 14,00
Fried octopus*	€ 13,00
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

Spaghetti with mixed seafood	€ 17,00
Small gnocchi with cuttlefish and porcini mushrooms	€ 16,00
Busiate with zucchini cream, cruncy bacon and stracciatella	€ 15,00
Orecchiette Monopoli with fresh tomato and cheese	€ 13,00
Tagliatelle with meat sauce	€ 13,00

MEAT DISHES

Fillet beef with cream and green pepper	€ 26,00
Grilled beef fillet	€ 24,00
Veal cutlet with rocket salad and cherry tomato	€ 24,00
Sliced beef with Rosemary and potatoes	€ 22,00
Seared beef carpaccio with rocket and parmesan	€ 16,00
Beef tartare with cappers, mustard and chips	€ 16,00

FISH DISHES

Sliced seabass with potatoes and porcini mushrooms	€ 24,00
Mixed seafood soup*	€ 24,00
Sauted squid and shrimps with porcini mushrooms*	€ 24,00
Grilled squid and shrimps*	€ 23,00
Seared tuna in pistachio crust with stracciatella and arugula*	€ 22,00
Sliced seabass with rocket salad and cherry tomatoes	€ 20,00
Sliced seabass gratin with potatoes and zucchini	€ 20,00

*Frozen food product

SIDE DISHES

Sauteed mixed vegetables with garlic and oil	€ 7,00
Mixed salad	€ 5,00
Chips	€ 5,00
French fries*	€ 5,00

FRUIT AND SWEET

Handmade cakes and cups	€ 6,50/ 8,00
Strawberries with ice cream	€ 6,50
Ice cream with S.Marzano	€ 7,50
Hazelnut ice cream with Amaretto di Saronno	€ 7,50
Lemon ice cream with Vodka	€ 7,50
Ice cream with whiskey	€ 7,50
Nougat with coffee	€ 6,00
Semifreddi (nougat or black truffle	€ 5,00

PIZZE

MARINARA Tomato, garlic, parsley, oregano, olive oil	€	6,00
FOCACCIA PUGLIESE Onions, capers, olive oil	€	7,50
FOCACCIA MONOPOLI Tomato, onions, capers, parmesan, olive oil	€	8,00
MARGHERITA Tomato, mozzarella, olive oil, basil	€	7,00
WURSTEL Tomato, mozzarella, wurstel, olive oil	€	8,00
PUGLIESE Tomato, mozzarella, onions, black olives, olive oil	€	8,50
PROSCIUTTO COTTO Tomato, mozzarella, ham, olive oil	€	8,00
DIAVOLA Tomato, mozzarella, spicy salami, olive oil	€	9,00
NAPOLETANA Tomato, mozzarella, anchovies, oregano, olive oil	€	9,00
LUCANA Tomato, mushrooms, black olives, capers, parsley, olive oil	€	9,50
QUATTRO STAGIONI Tomato, mozzarella, ham, muschrooms, artichokes, black olives, oil	€	10,00
PROSCIUTTO E FUNGHI Tomato, mozzarella, muschrooms, ham, olive oil	€	9,00
CALABRESE Tomato, mozzarella, anchovies, green pepper, olive oil	€	9,50
PARMIGIANA Tomato, mozzarella, grilled eggplant, parmesan, basil, olive oil	€	12,00

ORTOLANA € 12,00
Tomato, mozzarella, grilled vegetables, olive oil

GORGONZOLA € 10,00
Tomato, mozzarella, blu cheese, olive oil

QUATTRO FORMAGGI € 12,00
Mozzarella, blu cheese, smocked cheese, parmesan, olive oil

'NDUJA E CIPOLLA € 10,00
Tomato, mozzarella, onions, 'nduja, olive oil

SALSICCIA E FRIARIELLI € 12,00
Mozzarella, sausage, bitter greens, olive oil

CAMPAGNOLA € 12,00
Tomato, mozzarella, peppers, onions, capers, parmesan, olive oil

TONNO E CIPOLLA € 11,00
Tomato, mozzarella, tuna, onions, olive oil

BUFALA € 12,00
Tomato, buffalo mozzarella, basil, olive oil

TIROLESE € 13,00
Mozzarella, brie cheese, smoked bacon, olive oil
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PROSCIUTTO CRUDO € 13,00
Tomato, mozzarella, Parma ham, olive oil

BOSCAIOLA € 13,00
Tomato, mozzarella, porcini mushrooms, sausage, olive oil

PORCINI E TALEGGIO € 13,00
Tomato, mozzarella, porcini mushrooms, taleggio cheese, olive oil

RED WINE

Valpolicella doc - Le Bine	€ 25,00
Valpolicella Superiore doc - Domini Veneti	€ 28,00
Valpolicella Ripasso doc – Capitel della Crosara Montresor	€ 30,00
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	€ 40,00
Bolgheri rosso doc – Poggio Roveto	€ 31,00
Verbo Aglianico del Vulture dop – Cantine di Venosa	€ 20,00
Primitivo di Manduria doc – Novantaceppi - Latentia	€ 29,00
Negroamaro Salento igt – Mottura	€ 19,00
Syrah Sicilia doc – Duca di Salaparuta	€ 25,00
Nero D'Avola Sicilia doc – Mandrarossa	€ 25,00
Cannonau di Sardegna Sileno doc – Colle Sardo	€ 26,00

Cabernet Sauvignon Scuri doc – Borgo Molino bt. 0,375 cl	€ 13,00
Valpolicella classico doc - Campagnola bt 0,375 cl	€ 12,00

WHITE WINE

Prosecco Filanda rosè - Bortomiol	€ 24,00
Prosecco Senior Valdobbiadene – Borgo Molino	€ 21,00
Recit Roero Arneis docg – Monchiero Carbone	€ 26,00
Ribolla gialla igt – Attems	€ 26,00
Gewurztraminer Sudtirol doc – Kaltern	€ 28,00
Sauvignon doc – Collio Pighin	€ 31,00
Lugana dop – Montresor	€ 25,00
Iconic rosè D'Abruzzo dop – Cantina Vigna Madre	€ 25,00
Falanghina del Sannio dop – Janare La Guardiense	€ 20,00
Vermentino di Gallura S'Eleme docg	€ 25,00
Vermentino di Gallura docg sparkling wine – Ballari	€ 23,00

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

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