



*Menu*

35 YEARS IN THE HEART OF TRANI

# Appetizer

## Aperitif Selection € 13,00

*Small multigrain bun with salmon and avocado (allergens 1,4,11)*

*Codfish croquette with lemon jam (allergens 1,4)*

*Crispy rice, potato, and mussels (allergens 7,9,14)*

*Cacio e pepe sphere with smoked paprika mayonnaise (allergens 3,7)*

*Calzone (stuffed folded pizza) with sponzali (spring onions/leeks) and olives (allergens 1,3)*

## Raw Seafood € 22,00

*Oysters, sea urchin, red prawn\*, scampi\*, cuttlefish tagliatelle\*.*

*Served with butter, cuttlefish ink sponge, and red onion marinated in apple cider vinegar*

*allergens (1,2,3,7,14)*

## Marinated Trilogy € 20,00

*Swordfish\* marinated with red fruits.*

*Lemon-scented tuna tartare on a golden chickpea wafer with caper mayonnaise.*

*Sea bass (spigola), sea urchin, and wasabi.*

*allergens (3,4,14)*

## Amberjack Tartare Winter Edition € 20,00

*Amberjack tartare, orange gazpacho, raspberries, balsamic vinegar, and corn crumble.*

*allergens (1,4)*

## Scampo € 20,00

*Scampi\* tails, purple cabbage, goat cheese, and drops of pomegranate.*

*allergens (2,7)*

## Octopus € 18,00

*Octopus\* glazed with smoked paprika on purple potatoes*

*and red onion marinated with raspberry, served with black olive cream.*

*allergens (6,7,14)*

## Codfish € 18,00

*Codfish\* fillet heart, 'nduja, King Oyster mushrooms (funghi cardoncelli), and cream of oven-baked pumpkin*

*allergens (4)*

## From the Garden € 14,00

*Artichoke, cacio e pepe, and potato millefeuille with black truffle*

*allergens (7)*

## Pork Neck Rolls € 18,00

*Roasted pork neck rolls (bombette di capocollo), turnip tops (cime di rapa), and candied cherry tomatoes*

*allergens (7)*

## First Courses

**Scialatiello** € 18,00

*Scialatiello pasta with turnip tops (cime di rapa), candied baby cuttlefish, and an anchovy-scented tarallo (savory ring-shaped cracker)*

*allergens (1,4,14)*

**Fusillone** € 20,00

*Fusillone pasta, rustic pumpkin cream, mussels, marinated scallop, and crispy cacio e pepe (cheese and pepper)*

*allergens (1,7,14)*

**Spaghettoni and Prawns** € 22,00

*Spaghettoni pasta, garlic, oil, chili pepper, and raw red prawn\**

*allergens (1,2,4,9)*

**Tortello** € 22,00

*Tortello (stuffed pasta) with shellfish, served with a small clam stew and green sauce.*

*allergens (1,2,3,4,9,14)*

**Cappellaccio** € 22,00

*Cappellaccio (stuffed pasta) with Burrata from Andria and cherry tomatoes, served with King Oyster mushrooms (funghi cardoncelli)*

*and crispy cured pork cheek (guanciale)*

*allergens (1,3,7)*

*A maximum of three pasta dishes (or first courses) per table is recommended*

**Cover Charge € 3.00**

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|---|----------------|
| <b>Catch of the Day</b><br><i>Selected fresh daily from our cold display</i><br><small>allergens (2,4,14)</small>   | al kg. € 60,00 |
| <b>Small Fried Seafood Mix</b><br><i>The traditional Apulian fried fish* mix, without bones</i><br><small>allergens (1,2,4,14)</small>                    | € 20,00        |
| <b>Turbot</b><br><i>Roasted Turbot fillet, scented with lemon, Brussels sprouts,<br/>parsley sauce, and herring roe</i><br><small>allergens (4)</small>   | € 22,00        |
| <b>Beef</b><br><i>Glazed beef short ribs, sweet and sour vegetables (agrodolce),<br/>goat cheese, and purple potato</i><br><small>allergens (7,9)</small> | € 22,00        |

## Allergen List

01 - Cereals containing gluten: wheat, rye, barley, oats, spelt, khorasan wheat (Kamut). 02 - Crustaceans and products thereof. 03 - Eggs and egg-based products. 04 - Fish and fish products. 05 - Peanuts and peanut-based products. 06 - Soy and soy-based products. 07 - Milk and milk-based products. 08 - Nuts and products thereof. 09 - Celery and celery-based products. 10 - Mustard and mustard-based products. 11 - Sesame seeds and products based on sesame seeds. 12 - Sulphur dioxide and sulphites. 13 - Lupin and lupin-based products. 14 - Molluscs and products based on molluscs.

\* During some months of the year, the product may be frozen.

# Tasting Menus

## 35TH ANNIVERSARY TASTING MENU

**PENNETTE PASTA WITH VODKA SAUCE** (allergens 1,6)

**PORK TENDERLOIN FILLET WITH GREEN PEPPERCORN SAUCE** (allergens 6,7,9,10)

**BABÀ AL RUM, CREMA E FRUTTI ROSSI** (allergens 1,3,7)

DRINKS NOT INCLUDED. € 40,00

## 6 COURSE TASTING MENU

### **POLPO\***

Octopus\* glazed with smoked paprika on purple potatoes and red onion marinated with raspberry, served with black olive cream. (allergeni 6,7,14)

### **CARCIOFO**

Artichoke, cacio e pepe (cheese and pepper), and potato millefeuille with black truffle (allergeni 7)

### **SCIALATIELLO**

Scialatiello pasta with turnip tops (cime di rapa), candied baby cuttlefish, and an anchovy-scented tarallo (allergeni 1,4,14)

### **OVALINA DI FRITTURA**

Oval platter of traditional Apulian fried fish\* mix, without bones (allergeni 1,2,4,14)

### **GHIACCIATO**

Artisan ice cream/sorbet made from fresh seasonal fruit (allergeni 1,2)

### **PICCOLA PASTICCERIA** (allergeni 1,3,7,8)

Small selection of pastries/petit fours

Drinks not included. € 65,00

## 7 COURSE TASTING MENU

### **SCAMPI\* TAILS**

Scampi\* tails, purple cabbage, goat cheese, and drops of pomegranate (allergeni 2,7)

### **CODFISH\* FILLET HEART,**

Codfish\* fillet heart, 'nduja, King Oyster mushrooms (funghi cardoncelli), and cream of oven-baked pumpkin (allergeni 4)

### **SPAGHETTONE,**

Spaghettoni pasta, garlic, oil, chili pepper, and raw red prawn\* (allergeni 1,2,4)

### **TORTELLO WITH SHELLFISH,**

Tortello (stuffed pasta) with shellfish, served with a small clam stew and green sauce (allergeni 1,2,3,4,9,14)

### **ROASTED TURBOT FILLET**

arrosto, profumato al limone, cavoletti di bruxelles, salsa al prezzemolo e uova di aringa (allergeni 4)

### **ARTISAN ICE**

Artisan ice cream/sorbet made from fresh seasonal fruit. (allergeni 1,2)

### **DELICIOUS CUP**

Mascarpone with caramel sauce, coffee foam, pear with Muscovado sugar, and crispy almonds (allergeni 1,3,7,8)

Drinks not included. € 75,00



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