RISTORANTE

il melograno

Menu

TASTES AND STORIES IN TRANI

Startars

Aperitivo — € 13,00
Cuttlefish ink choux with salmon mousse
Tempura prawn with turmeric mayonnaise
Golden Parmigiano Reggiano sphere with lemon preserve
Salt cod bonbon with olive paste
Mini calzone with spring onions, olives and anchovies
allergens (1,2,3,4,7)

Oysters — € 22,00
2 Gillardeau special oysters, size 3, and 2 Josephine oysters, size 3
Served with butter, cuttlefish ink sponge and red onion pickled in apple cider vinegar
allergens (1,3,7,14)

Red prawns — € 20,00
8 raw red prawns
allergens (2)

Bluefin tuna — € 22,00
Bluefin tuna tartare, Granny Smith apple, pistachio and ponzu sauce
allergens (4,8)

Salmon — € 20,00
Salmon gravlax with dried red berries, Greek yoghurt and fermented lime
allergens (4,7)

Octopus — € 20,00
Roasted octopus on fava bean puree with tangy onion*
allergens (14)

Salt cod — € 20,00
Golden salt cod loin, olives, cherry tomatoes and capers*
allergens (1,4)

Prawns — € 20,00
Seared prawns with Molfetta-style puntarelle chicory and turmeric cream
allergens (2)

From the garden — € 16,00
Pumpkin terrine with Gorgonzola dollops and amaretti
allergens (3,7,1)

Pasta

Spaghettone € 23,00
Thai-style garlic and olive oil spaghettoni with red prawn tartare
allergens (1,2,7)

Strascinato € 20,00
Strascinati with turnip greens, clams and anchovy crumble
allergens (1,14,4)

Scialatiello € 20,00
Lemon scialatielli with seafood carbonara, "without eggs"
allergens (1,2,4,6,14)

Pappardella € 20,00
Pappardella with porcini mushrooms and PDO Parmesan fondue
allergens (1,7)

Ziti € 25,00
Broken ziti with traditional brasciola ragù
allergens (1,7)

Please choose a maximum of three different pasta dishes per table

Cover charge € 3,00

Mains

Catch of the day — € 60,00 per kg
Choose your fresh fish daily from our chilled display
allergens (2,4,14)

Fried seafood — € 22,00
Traditional Apulian fried seafood, served boneless*
allergens (1,2,4)

Bluefin tuna — € 23,00
Sliced bluefin tuna with sweet-and-sour onion and raisins
allergens (4,12)

Beef — € 23,00
Glazed, low-temperature beef short rib with scapece-style wild chard
allergens (9,12)

Allergen information

01 - Cereals containing gluten: wheat, rye, barley, oats, spelt and kamut. 02 - Crustaceans and products thereof. 03 - Eggs and products thereof. 04 - Fish and products thereof. 05 - Peanuts and products thereof. 06 - Soybeans and products thereof. 07 - Milk and products thereof. 08 - Nuts and products thereof. 09 - Celery and products thereof. 10 - Mustard and products thereof. 11 - Sesame seeds and products thereof. 12 - Sulphur dioxide and sulphites. 13 - Lupins and products thereof. 14 - Molluscs and products thereof.

* Depending on the season, this product may be frozen.

Dagustation

6-COURSE TASTING MENU

PRAWNS
Seared prawns with Molfetta-style puntarelle chicory and turmeric cream *(allergens 2)*

FROM THE GARDEN
Pumpkin terrine with Gorgonzola dollops and amaretti *(allergens 1,3,7)*

SCIALATIELLI
Lemon scialatielli with seafood carbonara, "without eggs" *(allergens 1,2,4,6,14)*

FRIED SEAFOOD
A small platter of Apulian fried seafood, served boneless *(allergens 1,2,4)*

SORBET
Artisan sorbet made with fresh seasonal fruit *(allergens 1,2)*

PETITS FOURS *(allergens 1,3,7,8)*

Drinks excluded. € 65,00

7-COURSE TASTING MENU

SALMON
Salmon gravlax with dried red berries, Greek yoghurt and fermented lime *(allergens 4,7)*

OCTOPUS
Roasted octopus* with fava bean puree and tangy onion *(allergens 14)*

SPAGHETTONI
Thai-style garlic and olive oil spaghettoni with red prawn tartare *(allergens 1,2,6)*

STRASCINATI
Strascinati with turnip greens, clams and anchovy crumble *(allergens 1,4,14)*

BLUEFIN TUNA
Sliced bluefin tuna with sweet-and-sour onion and raisins *(allergens 4,12)*

SORBET
Artisan sorbet made with fresh seasonal fruit *(allergens 1,2)*

FRUIT TART
Artisan tartlet with pastry cream and fresh fruit *(allergens 1,3,7)*

Drinks excluded. € 75,00

RISTORANTE

il melograno

www.ristoranteilmelograno.it

Via G. Bovio 189 - Trani (BT)

0883 486966
388 1608375

ilmelogranotrani@libero.it