



*Menu*

34 YEARS IN THE HEART OF TRANI

# Starters

<b>Aperitif</b>	€ 12,00
<i>Breaded anchovies with lemon mayonnaise</i>	
<i>Pepper and swordfish roll*</i>	
<i>Wholemeal flour wafer with cottage cheese and horse fraying</i>	
<i>Cereal sandwich with creamed gorgonzola cheese</i>	
<i>Crunchy olive</i>	
<i>allergens (1,3,4,10,12)</i>	
<b>Raw seafood</b>	€ 20,00
<i>Oysters, hairy mussels, white walnuts, red shrimp and prawns.</i>	
<i>Served with blinis butter and red onion marinated in apple cider vinegar</i>	
<i>allergens (1,2,4,8,10)</i>	
<b>Sea tagliatelle</b>	€ 13,00
<i>Marinated cuttlefish tagliatelle with crunchy celery, cucumber sauce, katsuobuschi</i>	
<i>allergens (4,9,14)</i>	
<b>Trilogy of marinades</b>	€ 18,00
<i>scallop, turmeric and red cabbage</i>	
<i>swordfish with tomato and caper mayonnaise</i>	
<i>red tuna marinated in garlic and mint</i>	
<i>allergens (4, 6, 10, 14)</i>	
<b>Amberjack tartare</b>	€ 20,00
<i>Amberjack tartare, courgette and pomegranate</i>	
<i>allergens (4,6)</i>	
<b>Salmon Sashimi</b>	€ 18,00
<i>Salmon sashimi, yogurt cream, radishes, and Balik eggs</i>	
<i>allergens (4,7,10)</i>	
<b>The red mullet and its ragù</b>	€ 18,00
<i>Red mullet turnover with thyme potato on its ragù, crunchy seaweed and celery water</i>	
<i>allergens (1,4,9)</i>	
<b>Octopus</b>	€ 18,00
<i>Roasted octopus* with friarielli, hot ricotta mousse, croutons and dried tomato</i>	
<i>allergens (1,7,14)</i>	
<b>Salted cod</b>	€ 18,00
<i>Cod* fillet heart, pumpkin, roasted cardoncelli and amaretti biscuits</i>	
<i>allergens (1,4,7)</i>	
<b>From the garden</b>	€ 12,00
<i>Artichoke, cheese, pepper and balsamic vinegar</i>	
<i>allergens (7)</i>	
<b>Piglet</b>	€ 15,00
<i>Fillet of piglet, Polignano carrots and red fruits</i>	
<i>allergens (9,11)</i>	

# First dishes

<b>Ricce</b>	€ 18,00
<i>Ricce, turnip tops, cuttlefish* and tarallo powder allergens (1,4)</i>	
<b>Tubettoni</b>	€ 18,00
<i>Tubettoni, mussels, caciocavallo podolico, navy beans cream allergens(1,7,14)</i>	
<b>XL</b>	€ 18,00
<i>XL Orecchiette with clams, swordfish and yellow datterino tomatoes allergens (1,4,14)</i>	
<b>Spaghettone and sea urchins</b>	€ 20,00
<i>Spaghettone with sea urchin pulp* and parsley sauce allergens (1,14)</i>	
<b>Spaghettone and shrimps</b>	€ 20,00
<i>Spaghetti, garlic and oil, raw red shrimp, burrata andriese allergens (1,2,7)</i>	
<b>Tortello</b>	€ 20,00
<i>Tortello with shellfish in red dough, seafood sauce and oyster mayonnaise allergens (1,2,3,4,14)</i>	
<b>Cappellaccio</b>	€ 20,00
<i>Cappellaccio of Andria burrata and tomato with porcini mushrooms and black truffle allergens (1,3,7)</i>	

*We recommend a maximum of three first courses per table*

*Cover charge € 3,00*

## Secondo dishes

<b>Catch of the day</b> <i>Choose it fresh every day from our cold counter</i> <i>allergens (2,4,14)</i>	al kg. € 55,00
<b>Fried fish</b> <i>The traditional Apulian fish fry* without thorns</i> <i>allergens (1,2,4)</i>	€ 20,00
<b>Turbot</b> <i>Turbot fillet with fennel and licorice</i> <i>allergens (4)</i>	€ 22,00
<b>Croaker</b> <i>Slice of croaker flavored with herbs, carrot cake and hazelnut sauce</i> <i>allergens (3,4,7,8)</i>	€ 20,00
<b>Beef</b> <i>Glazed beef ribs with Apulian chicory and potato cream</i> <i>allergens (9)</i>	€ 22,00

### Allergen list

01 - Cereals contained in gluten: grain, rye, barley, oats, spelt, kamut. 02 - Crustaceans and crustacean-based products  
03 - Eggs and egg products. 04 - Fish and fishery products. 05 - Peanuts and peanut-based products. 06 - Soy and soy-based products. 07 - Milk and milk-based products. 08 - Nuts and their products. 09 - Celery and celery-based products. 10 - Mustard and mustard-based products. 11 - Sesame seeds and sesame seeds products. 12 - Sulfur dioxide and sulphites 13 – Lupin bean and lupin bean-based products. 14 - Shellfish and shellfish products.

\* In some months of the year the product may be frozen

# Tasting

## 6 COURSE TASTING MENU

SALMON **SASHIMI** YOGURT CREAM, RADISHES AND BALIK EGGS (4-7-10)

GLAZED **OCTOPUS** WITH N'DUJA SPUMA, RED FRUITS AND GINGER POTATOES (1-7-14)

XL **ORECCHIETTE** WITH CLAMS, SWORDFISH, AND YELLOW DATTERINO TOMATOES (1-4-14)

**SEA BREAM** PERFUMED WITH HERBS, CARROT TARTLET, AND HAZELNUT SAUCE (3-4-7-8)

ARTISANAL **ICED FRUIT** OF THE SEASON (1-2)

**SMALL PASTRY** (1-3-7-8)

DRINKS NOT INCLUDED € 65.00

## 7 COURSE TASTING MENU

**AMBERJACK** TARTARE WITH ZUCCHINI AND POMEGRANATE (4-6)

**COD HEART**, PUMPKIN, ROASTED CARDONCELLI, AND AMARETTI (1,4,7)

**ARTICHOKE**, CHEESE, PEPPER, AND BALSAMIC VINEGAR (7)

**SPAGHETTONE WITH GARLIC AND OIL, RAW RED SHRIMP, AND BURRATA ANDRIESE** (1-2-7)

**RICCE**, TURNIP TOPS, CUTTLEFISH, AND TARALLO POWDER (1-4-14)

**TURBOT FILLET** WITH FENNEL AND LICORICE (4)

ARTISANAL **ICED FRUIT** OF THE SEASON (1-2)

**DARK CHOCOLATE** AND RASPBERRY. (1-3-7)

DRINKS NOT INCLUDED. € 75.00



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