

cocktails

OLD FASHIONED

A sugar cube wet with three drops of angostura bitter and a little soda, crushed, mixed with a large ice cube and about 60 grams of bourbon

NEGRONI

Done with a third, third and third party: Campari, sweet vermouth and gin

WHISKEY SOUR

provides bourbon, lemon juice, a teaspoon of sugar. Egg white added on request

MARTINI COCKTAIL

The most popular martini, made with gin instead of vodka

DAIQUIRI

essentially composed from lime juice, white rum and sugar syrup, shaken and served

MARGARITA

The recipe is made with tequila, juice of fresh lime and agave syrup

MANHATTAN

Simply a classic. Bourbon, sweet vermouth, two drops of angostura and ice, garnished with brandy cherries

PENICILLIN

Top scotch cocktail on the list, the Penicillin includes blended scotch whiskey, juice lemon, honey and ginger syrup and Islay scotch, garnished with candied ginger

10€

MOSCOW MULE

Prepared with vodka, lime, ginger beer and soda. The copper mug is almost famous as much as the drink itself

10€

10€

ESPRESSO MARTINI

Favorite after-dinner, made with vodka, freshly brewed espresso coffee, coffee liqueur and ice

10€

10€

MOJITO

Bacardi and Havana Club are the most used rums for this classic, combined with mint, sparkling water, fresh lime juice and sugar

10€

10€

APEROL SPRITZ

Prosecco, Aperol and soda. Simple, isn't it?

8€

10€

BOULEVARDIER

Replacing the Negroni gin with an American whiskey and we get the Boulevardier. The famous recipe employs bourbon, sweet Cocchi vermouth, Campari and a cherry for garnish

10€

10€

SAZERAC

Cognac, added to whiskey; includes a lump of sugar and Peychaud's bitter. The glass is always rimmed with absinthe

10€

10€

BLOODY MARY

Vodka Ketel One, fresh tomato juice, a homemade spice mix, fresh lemon juice and celery

10€

10€

GIN TONIC

Discover the perfect Gin Tonic with a simple secret! Combine a good gin with Fever Tree tonic water, prepared with selected ingredients.

10€

OSTUNI
BISTROT



Piazza della Libertà, 5, 72017 Ostuni BR
www.osteriaostunibistrot.com

OSTUNI BISTROT

osteria fuori dal comune

pinse

RED CICCIO

(tomato, oregano, extra virgin olive oil)

8€



MARGHERITA

(tomato, fiordilatte mozzarella, parmesan, extra virgin olive oil, basil)

10€



WHITE CITY

(fiordilatte mozzarella, red and yellow cherry tomatoes, extra virgin olive oil, basil)

12€



OSTUNI BISTROT

(tomato sauce, braciola, meatballs, parmesan, basil)

15€



PUGLIESE

(turnip, chili pepper, sausage, mozzarella)

13€



BACON & ONION

(tomato, mozzarella, bacon, onion)

12€



VEG

(Tomato, mozzarella, eggplant, zucchini, peppers)

12€



BUFALINA

(tomato, oregano, extra virgin olive oil, bufala cheese)

15€



bruschettoni

MARINA

(tuna, red onion of Tropea, basil and thyme)

8€



SFIZIOSA

(capocollo of Martina and burrata)

10€



DELICATA

(grilled aubergines, cherry tomatoes and stracciatella)

8€



CONTADINA

(primo sale cheese, rocket, nuts and olive oil)

8€



SAPORITA

(turnip tops, anchovies, cherry tomatoes)

8€



PUGLIESE

(cherry tomatoes, rocket, salt, oregano, oil)

6€



TERRAMARE

(grilled ricotta fresh cheese and prawns)

10€



POLPOCÈ

(octopus and chickpea cream)

10€



boards

VEGGIE

(baked potatoes, grilled aubergines and zucchini, burratina, mozzarella, cacioavallo and pecorino cheese cut with a knife and classic bruschette with cherry tomatoes, rocket and extra virgin olive oil)

15€



GRANDIOSO

(potatoes, courgettes, aubergines, local cheese & finely cut local salumi with rocket and cherry tomatoes, Nonna Cecca's Meatballs)

20€



#1

Discover cult flavors of our land. Exquisite and convivial, made to taste alone or in company.

salads

OCTOPUS & POTATOES

(octopus, potatoes, green beans, tomatoes)

12€



NICOISE

(potatoes, green beans, tomatoes, anchovies, black olives, tuna, eggs, red onion, red peppers, lettuce)

12€



TRICOLOR

(bufala mozzarella, fresh tomatoes, basil, salt, oregano and extra virgin olive oil)

10€



GREEK

(tomatoes, pickle, onion, feta, olive, salt, oregano and extra virgin olive oil)

10€



CHICKEN & AVOCADO

(rocket, green salad, chicken, sesame, croutons and avocado)

12€



VEGETARIAN

(green salad, radicchio, rocket, maize, tomatoes, croutons and slices of bufala)

10€



M.B. info about presence of substances or products that cause allergies or intolerances are available by asking to our staff.

SERVICE 2.5€