

## appetizers

**APULIAN BRUSCHETTONE** 6€  
(cherry tomatoes, rocket, salt, oregano, extra virgin olive oil)

**OCTOPUS & WALNUTS** 13€  
(mint, olive oil, lemon, garlic, walnuts, celery, carrot)

**MUSSEL SOUTE'** 10€  
(tomatoes, parsley, oregano, olive oil)

**NONNA CECCA'S MEATBALLS** 8€  
(stale bread, minced veal, eggs, parsley, garlic, pecorino)

**CAPOCOLLO & BURRATA** 10€  
(rocket, cherry tomatoes, onion jam, capocollo from Martina Franca finely cut)

**EGGPLANT PARMIGIANA** 10€  
(fried eggplant in egg butter, flour and water, fresh tomato sauce, mozzarella, pecorino)

**TUNA TARTARE** 14€  
(tuna tartare, green apple, mint, lime, evo oil)

## main courses

**ADRIATIC TEMPURA** 15€  
(frying white calamari and prawns)

**GRILLED OCTOPUS WITH POTATOES** 18€  
(oil, garlic, mint, pepper, lemon, potatoes, oregano)

**B&P** 12€  
(thin filer steak of veal rolled up, filled with celery, parmesan, garlic, parsley in tomato sauce, served with meatballs)

**FILLET STEAK IN PRIMITIVO** 22€  
(fillet of veal cooked in Primitivo Apulian wine from Manduria, served with potatoes)

**VEAL MILANESE** 12€  
(served with rosemary and garlic potatoes)

**SLICED BEEF** 15€  
(sliced beef, red & yellow "datterino" tomatoes & rocket)

**SEARED TUNA** 16€  
(seared tuna in a crust of herbs, hazelnuts and breadcrumbs, extra virgin olive oil)

#2

The pasta served in our restaurant is created by a truly homemade dough, with products of our land, with the ultimate aim of giving to our customers healthy, km 0 and high-quality food products. The mixture we make is 40% bran, 40% whole wheat flour and 20% flour 00 composed.

## pasta

### TRY OUR GLUTEN FREE OPTION!

**CRUDAIOLA ORECCHIETTE** 10€  
(extra virgin olive oil, basil, pepper, fresh caciocotta, oregano, cherry tomatoes)

**ORECCHIETTE & TOMATO SOUCE** 8€  
(orecchiette in simple tomato sauce)

**TURNIP TOPS ORECCHIETTE** 12€  
(extra virgin olive oil, garlic, turnip tops, chilli pepper, anchovy, crusty breadcrumbs)

**SPAGHETTONI & MUSSELS** 13€  
(black mussels, clams, cherry tomatoes, parsley, garlic, chilli pepper)

**RISE POTATOES & MUSSELS** 12€  
(potatoes, black mussels, fresh tomato, onion, parsley, grated cheese, grated bread)

**OSTUNI'S ANCIENT LASAGNA** 12€  
(ground veal, boiled eggs, meatballs, ham, mozzarella, parmesan, bolognese sauce)

**MARITATE BIG PLATE** 15€  
(orecchiette maritate with chop braciola and meatballs with tomato sauce)

**PACCHERI WITH RED TUNA** 13€  
(fresh pasta "pacchero" with red tuna, mint, yellow & red "datterino" tomatoes)

## side dishes

**ROSMARIN & GARLIC POTATOES**  
**GRILLED VEGETABLES**  
**TOMATO & RED ONION**  
**MIX SALAD**  
**GREEN SALAD** 4€

## dessert

**PANNA COTTA:** 5€  
- vanilla  
- chocolate  
- forest fruit  
- caramel  
- lemon  
- vanilla

**TIRAMISÙ CLASSIC RECIPE**  
savoiardi biscuits, mascarpone, bitter cocoa, coffee, eggs

**SPECIALS OF THE DAY**



veg



fish



meat



lactose free



gluten free

SERVICE 2.5€

## cantina

### WINE BY THE GLASS

WHITE

- **Giancarlo Ceci** – Chiusolillo Castel del Monte Doc € 6  
> Chardonnay - 12.5 % Vol.

ROSE'

- **Tormaresca:** Calafuria € 6  
> Negramaro - 12 % Vol.

RED

- **Tenute Rubino** : Palombara € 6  
> Primitivo - 14.5 % Vol.



### WHITE WINES PUGLIA

- **Teute Rubino** : Verdeca € 30  
> Verdeca - 12 % Vol

- **Giancarlo Ceci** – Chiusolillo Castel del Monte Doc € 23  
> Chardonnay - 12.5 % Vol.

- **I pastini** - Rampone € 25  
> Minutolo - 12.5% Vol.

- **Polvanera:** Falanghina € 25  
> Falanghina - 12 % Vol.



### ROSE' WINES PUGLIA

- **Tormaresca:** Calafuria € 22  
> Negramaro - 12 % Vol.

- **Li Veli** : Torrerosa € 24  
> Negramaro - 12.5 % Vol.

- **I pastini** : Le rotaie € 20  
> Susumaniello - 12% Vol.

- **Tenute Rubino** : Saturnino € 22  
> Negramaro - 12.5% Vol.



### RED WINES PUGLIA

- **Li Veli** : Askos Susumaniello € 30  
> Susumaniello - 14.5 % Vol

- **Li Veli** : Askos Malvasia nera € 30  
Malvasia nera di Lecce - 14.5 % Vol.

- **Tenute Rubino** : Palombara € 28  
> Primitivo - 14.5 % Vol.

- **Cantele:** TeresaManara € 26  
> Negramaro - 14,5% Vol.

- **Garofano Le Braci** € 75  
> Negramaro - 15 % Vol.



### CHAMPAGNE

- **Louis Rodere** – Brut Premier € 100  
> Chardonnay, Pinot noir  
Sugar grade : **Brut** - 12% Vol.



### FRANCIACORTA

- **Ca del bosco 0.37** – Cuvee Prestige € 25  
> Chardonnay 75%, Pinot bianco 10%, Pinot nero 15%  
Sugar grade : **Brut** - 12.5 % Vol.

- **Bellavista** – Alma gran cuvee € 60  
> Chardonnay 88%, Pinot bianco 1%, Pinot nero 11%  
Sugar grade : **Brut** - 12.5% Vol.

- **Bellavista** – Rose € 90  
Vitigno: Chardonnay 56%, Pinot noir 44%  
Sugar grade : **Brut** - 12.5% Vol.

## coffee

COFFEE 2€  
CAFFÈ CORRETTO 3€  
SMALL GINSENG COFFEE 2€  
LARGE GINSENG COFFEE 3€  
SMALL BARLEY COFFEE 2€  
LARGE BARLEY COFFEE 3€  
COFFEE WITH ICE 3€  
DOUBLE COFFEE 4€  
AMERICANO COFFEE 4€  
ESPRESSINO 2€  
CAPPUCCINO 3€  
LECCESE COFFEE 3€  
SHAKERED COFFEE 4€

## juices

ORANGE, CARROT & LEMON 3€  
PINEAPPLE 3€  
ORANGE 3€  
BLUEBERRY 3€  
PEAR 3€  
GRAPEFRUIT 3€  
PEACH AND MANGO 3€

## soft drink

STILL WATER 0,5 cl 50 2€  
SPARKLING WATER 0,50cl 2€  
MICRO FILTERED WATER 1 l 3€  
COCA COLA 0,33 cl 3€  
COCA COLA ZERO 0,33 cl 3€  
FANTA 0,33 cl 3€  
SPRITE 0,33 cl 3€  
ESTATHÈ PESCA lattina 33 cl 3€  
ESTATHÈ LIMONE lattina 33 cl 3€  
CEDRATA 0,25 cl 3€  
CHINOTTO 0,25 cl 3€  
CAMPARI SODA 0,11 cl 3€  
GINGER ALE 0,25 cl 3€  
GINGER BEER 0,25 cl 3€  
SCHWEPPES TONICA 0,18 cl 3€  
SCHWEPPES LEMON 0,18 cl 3€  
COCKTAIL S.PELLEGRINO 0,25 cl 3€

## beers

CORONA EXTRA 5€  
TENNENT'S SUPER 5€  
MENABREA 3€  
ICHNUSA UNFILTERED 4€  
BECK'S 4€  
NASTRO AZZURRO 3€

DRAFT PERONI 3€  
SMALL 0.2 5€  
MEDIUM 0.4

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