



*P*ulia



BAKED SPECIALITIES



-  **panzerotto tomato e mozzarella** 3.90
traditional filled calzone
-  **focaccia board** 6.75
white focaccia/burnt wheat
-  **crocchè selection** 6.75
with aubergine paté
-  **mixed baked products board** 12.50
4 assorted pieces chosen by us

BRUSCHETTA



-   **bruschetta con scamorza** 8.95
bruschetta with grilled scamorza cheese,
courgettes and tomatoes
-   **bruschetta spinaci e stracciatella** 8.95
bruschetta with spinach and burrata heart
- bruschetta con lonza** 9.50
bruschetta with lard fillet, roasted aubergines
and cacioricotta cheese
- bruschetta con capocollo** 9.50
bruschetta with capocollo ham, cacioricotta cheese,
rocket salad and balsamic reduction



Gluten Free



Contain nuts



Vegetarian






Vegan
(upon request)


All prices include VAT

APULIAN HAMS AND CHEESES




  **nodini mozzarella** 6.25
little knots of mozzarella



 **capocollo** 6.50
slices of capocollo ham from Martina Franca

 **capocollo e nodini** 7.50

 **prosciutto di Faeto** 6.50


 **prosciutto di Faeto e mozzarella** 8.95

 **burratina al tartufo con lonza** 10.95
truffle burratina with lard fillet



  **burrata from Andria** 14.95
our famed creamy cheese with
cherry tomatoes and rocket



 **burrata with Faeto ham** 15.95

  **ricotta e vegetali** 14.50
fresh ricotta with mixed vegetables

 **charcuterie** 14.95
selection of hams and cheeses from Puglia
additional portion 7.50 per person

  **tagliere di formaggi** 9.50
selection of Apulian cheeses


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FRESH PASTA

we serve our pasta "al dente"



-  **orecchiette con pomodorini** 8.50
cherry tomatoes, basil and cacioricotta cheese
-  **orecchiette con cime di rapa** 12.50
turnip tops, anchovies, garlic, olive oil and chilli
-  **gnocchi con mousse di pomodoro e burrata** 11.25
fresh cherry tomato mousse and burrata heart
-  **scialatielli zucchini e menta** 12.50
courgettes, mint and caciocavallo cheese
- orecchiette al ragù di braciola** 13.95
diced meat slow cooked in tomato sauce and
cacioricotta cheese
- strozzapreti con polpette** 13.95
meatballs slow cooked in tomato sauce and
caciocavallo cheese
- cavatelli con salsiccia** 13.95
Italian sausages, cherry tomatoes and caciocavallo cheese
- troccoli con vongole** 15.95
fresh clams, cherry tomatoes, olive oil, garlic and parsley
- scialatielli con salmone** 15.95
creamy salmon and pink peppercorn sauce
- troccoli con ragù di polpo** 13.95
octopus ragù in tomato sauce



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MAINS




 **parmigiana** 9.50

layers of aubergine, cheese and tomato sauce

polpette 11.95


meatballs slow cooked in tomato sauce

 **zampina Pugliese** 12.50


grilled Apulian sausage served with
roasted potatoes and rosemary

bracirole 14.95

rolled layers of beef seasoned with pecorino cheese,
onion, parsley and slow cooked in tomato sauce

 **filetto di orata** 16.95

oven cooked fillet of seabream with onions, black olives,
cappars and mash potatoes seasoned with pecorino cheese

 **insalata di polpo** 14.95

octopus and potatoes salad with olive oil, parsley,
garlic and rocket



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SALADS



caprese

fior di latte mozzarella, tomatoes and basil

9.25

trullo

roasted courgettes, baby spinach, pumpkin seeds
and burrata heart

9.25

salentina

mixed leaves salad, grilled scamorza cheese,
roasted pumpkin and leek

11.50



Martina salad

mixed leaves salad, capocollo ham,
caciocavallo cheese shavings and tomatoes

9.75

Altamura salad

mixed leaves salad, sundried tomatoes, green apple
and roasted aubergines

11.00



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SIDES




-  **cestino di pane** 2.50
sourdough bread
-  **olive Pugliesi** 2.95
green olives from Cerignola
-   **muffin con olive e rosmarino** 4.95
bread muffin with olives and rosemary
-    **insalatina** 3.95
mixed leaves, cherry tomatoes and cucumber
-    **melanzane grigliate** 4.95
roasted aubergine with mint, garlic,
extra virgin olive oil and vinegar
-    **zucchine** 4.95
roasted courgettes with vinegar dressing
-    **insalata di rucola** 4.95
rocket salad and shaved caciocavallo cheese
-    **patate al forno** 5.50
roasted potatoes with rosemary
-    **cime di rapa** 6.50
panfried turnip tops, extra virgin olive oil, garlic, chilli


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DESSERTS



- 🍷 pasticciotto** 4.95
Apulian shortbread cake filled with:
chocolate cream
custard
custard and cherry
- 🍷 tartufo ice cream** 4.95
chocolate & vanilla or vanilla & coffee or limoncello
AFFOGATO with espresso 5.95
- 🍷 puliamisù**
Apulian style tiramisu'
with espresso 6.50
with nocino 8.00
- 🍷 chocolate fondant** 5.95
served with strawberries
- 🌾🍷 lemon polenta cake** 5.50
- 🌾🍷 pistachio and carrots cake** 5.50



DIGESTIVE



- Limoncello** 4.50
Amaro del capo 6.00
Amaretto 7.50
Sambuca 5.50
Nocino 5.50
Grappa 8.50

DESSERT WINE




- Passito** 8,50

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DRINKS



SOFT DRINKS

still/sparkling water 750ml	3.50
Coke or Diet Coke	1.95
Tonic or Soda Water	2.25
San Pellegrino Orange or Lemon	2.50

JUICES

(only available at lunch)

The Booster	5.50
orange, carrot, apple, ginger	
Green Land	5.50
fennel, green apple, cucumber	
Summer Sunshine	5.50
pineapple, strawberry, watermelon	
Orange or Apple	3.50

DRINKS

Peroni Red Label	4.50
Peroni Nastro Azzurro	5.25
Negroni	9.00
Aperol Spritz	9.00
Campari Spritz	9.50
Campari soda	7.50
Gin Tonic	7.50
Amaretto and coke/diet coke	7.50

APERITIVO

APULIAN DELICACIES served with ONE DRINK or GLASS OF WINE	12.00
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WINES



WHITE

Chardonnay Salento

7.00 / 26.00

Bright straw-yellow with an intensely fruity nose, notes of black pepper and lime freshened with a bright acidity. Medium dry wine.

Malvasia Bianca

7.75 / 29.00

Rich and intense with notes of white and yellow fruits. Soft and sapid, pleasant with its fruity complexity. Fruity wine.

Pinot Grigio

45.00

Bright yellow colour, ample and complex with notes of pear and yellow fruit. Full and embracing, fresh and savoury at once; pleasant minerality on the finish. Dry wine.

Vermentino

50.00

A very fine Vermentino with a nose laden of spicy fruit and minerality. Bright straw-yellow colour with a good structure and a great elegance. Dry wine.



PROSECCO

Prosecco D.O.C. Extra Dry

6.50 / 32.00

WINES



RED

Negroamaro

7.25 / 27.00

Versatile and easy to drink due to the delicious red berry fruits of cherry and black cherry.

A brilliant ruby red with an elegant and fruity nose.

Medium bodied wine.

Salice Salentino Rosso

7.75 / 29.00

Bright ruby red in colour with purple reflections; nose packed with aromas of wild plum, wild strawberries, blackberries and toasted notes.

Harmonious with an elegant structure and warmth.

Medium bodied wine.

Malvasia Nera

8.50 / 32.00

A ruby red colour with a complex and elegant nose and hints of raspberry and pomegranate. Soft tannins with complex flavours and a good length on the palate.

Full bodied wine.

Susumaniello

35.00

Deep ruby red in colour with blue depths; aroma of red fruits with notes of graphite pencil. Splendid balance between ripeness and minerality and an excellent long finish.

Medium bodied wine.

WINES



RED

Salento I.G.P. Rosso

38.00

Intense ruby red colour, aroma of red berry fruits, cherry and black cherry; ripe fruit and perfectly balanced on the palate.
Full bodied wine.

Primitivo di Manduria D.O.P.

45.00

Deep ruby red colour with intense violet highlights.
Balanced and elegant aroma with an excellent weight of soft and rich tannins and a long finish.
Full bodied wine.

Salice Salentino Rosso D.O.P. Riserva

72.00

Intense ruby colour with scarlet highlights; aroma of cherry jam, dates, vanilla and liquorice.
Red berry fruits with undertones of toasty oak on the palate;
warm finish with well-integrated tannins.
Medium to full bodied wine.



Polvanera 17 Primitivo

95.00

organic wine

Deep ruby colour with ruby glares. Dense bouquet of wild berries, blackberry and plum.
Imposing, elegant, stark taste supported by smooth tannins and a vibrant minerality.
Long finish and full bodied wine.