

*Menus prepared for the entire table, drinks are not included*  
*Menus préparé pour l'ensemble de la table, les boissons ne sont pas compris*

## CLASSICI

**Red tuna salad, green tomato, kiwi and cucumber**

Salade de thon rouge, tomates vertes, kiwis et concombres

**Potato, onion and crispy bread**

Pommes de terre, oignons et pain croustillant

**Ricotta cheese tortelli, red shrimps, bisque with moscato di Trani**

Tortelli de ricotta, crevettes rouges, bisque au Moscato di Trani

**Spaghetti with sea urchins**

Spaghettis aux oursins de mer

**Sea bass, green beans, hazelnuts**

Bar, haricots verts et noisettes

**Apulian farmer's breakfast: sponge cake, ricotta ice cream, fruit sauce**

Petit-déjeuner de l'agriculteur: génoise, glace à la ricotta, sauce aux fruits

115euro per person

**Wine pairing** (accord mets-vins) 60euro per person

## QUINTESENZIALE

**Fried scampi, carrot, pineapple, yuzu and cardamom**

Langoustines frites, carottes, ananas, yuzu et cardamome

**Cod tripe, courgettes, smoked herring caviar**

Tripes de morue, courgettes, caviar de hareng fumé

**Risotto, redfish, fennel, orange**

Risotto, sébaste, fenouil et orange

**Seasonal vegetable minestrone**

Minestrone aux légumes de saison

**Monkfish, spinach, extra virgin olive oil, mozzarella**

Lotte, épinards, huile d'olive extra vierge et mozzarella

**Strawberry, yogurt, verbena**

Fraises, yaourt et verveine

115euro per person

**Wine pairing** (accord mets-vins) 60euro per person

## Glass of Champagne – Coupe de Champagne 20

### RAW AND MARINATED – CRU

**Spéciales Dominique Oysters** 8 euro/each *Allergens (14)*

Huîtres Spéciales Dominique 8euro/chacune

**Red Shrimps** 12 euro/100g *Allergens (2)*

Crevettes rouges de Gallipoli 12euro/100g

**Marinated amberjack, passion fruit, almond, sea urchins** 32 *Allergens (4,8)*

Sériole marinée, fruit de la passion, amande, oursins 32

### STARTERS – ENTRÉES

**Fried scampi, carrot, pineapple, yuzu, cardamom** 35 *Allergens (1,2)*

Langoustines frites, carottes, ananas, yuzu et cardamome 35

**Cod tripe, zucchini, smoked herring caviar** 32 *Allergens (4)*

Tripes de morue, courgettes, caviar de hareng fumé 32

**Mackerel, peas, mint, lemon** 28 *Allergens (4)*

Maquereau, petits pois, menthe, citron 28

**Soft-boiled egg, asparagus, saffron** 29 *Allergens (3)*

Œuf mollet, asperges, safran 29

### PASTA AND RISOTTO – PÂTES ET RISOTTO

**Ricotta cheese tortelli, red shrimps, bisque with moscato di Trani** 30 *Allergens (1,2,3,4,7,12)*

Tortelli de ricotta, crevette rouge de Gallipoli\*, bisque au Moscato di Trani 30

**Paccheri, raw prawns and scampi, lobster** 40 *Allergens (1,2,4,7)*

Paccheri, crevettes et langoustines crues, homard 40

**Pasta mista, seafood and potatoes** 35 *Allergens (1,2,4,7,14)*

Pasta mista, fruits de mer et pommes de terre 35

**Risotto, redfish, fennel, orange** 35 *Allergens (4)*

Risotto, sébaste, fenouil et orange 35

**Seasonal vegetable minestrone** 28 *Allergens (1)*

Minestrone aux légumes de saison 28

## FISH AND MEAT – POISSONS ET VIANDES

**Sole and zucchini 35** *Allergens (1,4,7)*

Sole et courgettes 35

**Lobster with rosemary, lettuce, rocket, pistachios 67** *Allergens (2,8)*

Homard au romarin, laitue, roquette, pistaches 67

**Monkfish, spinach, extra virgin olive oil, mozzarella 32** *Allergens (4,7)*

Lotte, épinards, huile d'olive extra vierge, mozzarella 32

**Iberian pork pluma, beetroot and cherries 35** *Allergens (1)*

Pluma de porc ibérique, betterave et cerises 35

**From Gargano to Salento: lamb offal, red shrimps, lemon, anchovies 30** *Allergens (2,4)*

Du Gargano au Salento: abats d'agneau, gambas rouges, citron, anchois 30

## D E S S E R T *Allergens (1,3,7,8)*

**Apulian farmer's breakfast: sponge cake, ricotta ice cream, seasonal fruit sauce 18**

Petit-déjeuner de l'agriculteur: génoise à l'huile EVO, glace à la ricotta, sauce aux fruits 18

wine pairing suggested: Moscato di Trani – Villa Schinosa 9

**Tonka bean, almond spongecake, carrot, and black lemon 20**

Fève tonka, genoise aux amandes, carotte et citron noir 20

wine pairing suggested: Banyuls Baillaury Gran Cru – Abbe Rouse 15

**Mascarpone, coffee cream, pecan ice cream 18**

Mascarpone, crème au café, glace aux noix de pécan 18

wine pairing suggested: Ben Ryé – Donnafugata 16

**Strawberries, yogurt panna cotta, verbena sorbet 18**

Fraises, panna cotta au yaourt, sorbet à la verveine 18

wine pairing suggested: Sauternes – Château Gravas 15

**Selection of homemade ice creams and sorbets: 9** *Allergens (7)*

Sélection de glaces et sorbets maison 9

**Cheese 22** *Allergens (7)*

Fromages 22

wine pairing suggested: Muffato della Sala – Antinori 16

**Coffee and petit fours 3** Café et petit four 3

Selection of tea "La via del tè" and petit fours 5 Sélection de thé "Le vie del tè" 5

**Still and sparkling Water 4** Eau Filette 4

**Bread service 5** Service du pain 5

**There are 14 major allergens which need to be mentioned, they are used as ingredients in a food. Here are the allergens can be found in our menu and registered into: Allegato II "Sostanze o prodotti che provocano allergie o intolleranze" Reg.CE 1169/2011:**

1. Cereals containing gluten (Wheat, Khorasan wheat/Kamut, rye, barley and oats)
2. Crustacean
3. Eggs and eggs preparation
4. Fish
5. Peanuts
6. Soya
7. Milk
8. Nuts: this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts, pecan Macadamia nuts, pistachio
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide also known as sulphites superior at 10mg/kg
13. Lupin
14. Molluscs

Food such as meat and fish purchased fresh by us, for market reasons and for raw preparations have undergone a preventive treatment by vacuum packing and blast chilling to -20°, in compliance with the requirements of Reg. (EC) 853/2004, Annex III Section VII, Chapter 3, Letter D Point 3 and subsequent additions. We inform our customers that the products and dishes prepared and served in this establishment, and the drinks, may contain ingredients or adjuvants considered allergens. If you have any food allergies and/or intolerances, please ask for information on our food and drinks, we are prepared to advise you in the best possible way.

\* Products purchased frozen or fresh and frozen on site (subject to availability) and served thawed or frozen, pursuant to Article 17 Reg. UE 1169/11 e Attached VI e D. Lgs 231/2017 article 8.

▲ Fishery products administered raw or practically raw, subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/04 and EU Regulation no. 1276/2011 and Ministerial Note no. 4379 of 17 February 2011.