

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

Hake, cruciferous vegetables, green curry

Merlu, crucifères, curry vert

Carrots, currants, cumin, black garlic

Carottes, groseilles, cumin, ail noir

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

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

Fregola, red berries, black olives, goat cheese, aromatic herbs

Fregola, fruits rouges, olives noires, fromage de chèvre, herbes aromatiques

Guinea fowl, shallots, grapes, chestnuts

Pintade, échalotes, raisins, châtaignes

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

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

120euro per person

Wine pairing (accord mets-vins) 70euro per person

QUINTESSENZIALE

Red mullet, Jerusalem artichoke, spinach, black olives

Rouget, topinambour, épinards, olives noires

Mushrooms, lentils, hazelnut

Champignons, lentilles, noisette

Risotto, shallot, caviar, pear and plum

Risotto, échalote, caviar, poire et prune

Chestnut pappardelle, white meat ragù

Pappardelle à la farine de châtaigne, ragoût de viande blanche

Sea bass, carrot, saffron

Bar, carotte, safran

Honey, yogurt, and almond

Miel, yaourt et amande

120euro per person

Wine pairing (accord mets-vins) 70euro 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

STARTERS – ENTRÉES

Seafood salad, leeks, and potatoes 35 *Allergens (2,4,14)*

Salade de fruits de mer, poireaux et pommes de terre 35

Lobster, gazpacho, tomato, sweet-and-sour onion 37 *Allergens (2,4,14)*

Homard, gaspacho, tomate, oignon aigre-doux 37

Red mullet, Jerusalem artichoke, spinach, black olives 30 *Allergens (1,4)*

Rouget, topinambour, épinards, olives noires 30

Mushrooms, lentils, hazelnut 29 *Allergens (8)*

Champignons, lentilles, noisette 29

PASTA AND RISOTTO – PÂTES ET RISOTTO

Ricotta cheese tortelli, red shrimps, bisque with moscato di Trani 32 *Allergens (1,2,3,4,7,12)*

Tortelli de ricotta, crevette rouge de Gallipoli*, bisque au Moscato di Trani 32

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

Paccheri, crevettes et langoustines crues, homard 40

Conchiglie and seafood 32 *Allergens (1,2,4,7,14)*

Coquillages aux fruits de mer 32

Risotto, shallot, caviar, pear and plum 35 *Allergens 4()*

Risotto, échalote, caviar, poire et prune 35

Chestnut pappardelle, white meat ragù 32 *Allergens (1,2,4,7,8,14)*

Pappardelle à la farine de châtaigne, ragoût de viande blanche 32

FISH AND MEAT – POISSONS ET VIANDES

Sea bass, carrot, saffron 35 *Allergens (4)*

Bar, carotte, safran 35

Turbot, smoked eggplant, annurca apple 35 *Allergens (2)*

Turbot, aubergine fumée, pomme annurca 35

Venison, red berries, red onion 36 *Allergens (1)*

Venaison, fruits rouges, oignon rouge 36

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

DESSERT *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

Mille-feuille, vanilla, salted caramel and pecan 20

Mille-feuille, vanille, caramel au beurre salé et noix de pécan 20

wine pairing suggested: Sauternes – Château Roumieu 15

Honey, yogurt, and almond 18

Miel, yaourt et amande 18

wine pairing suggested: Ben Ryé – Donnafugata 16

Black Forest 20

Forêt-Noire 20

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