

## Let's Start

x1 x2

CHARCUTERIE PLATE	€ 7	€ 13
CHEESE PLATE	€ 8	€ 15
SELECTION OF LOCAL CHEESE and CHARCUTERIE <i>Combined with jam and homemade marinated vegetables</i>	€ 12	€ 18





## Extravaganza

THE UNEXPECTED ONE 	€ 8
<i>Lettuce, Parma ham, eggplant, yogurt sauce, dried tomatoes, cacioricotta cheese</i>	
OCTOPUS, PLUM AND STRACCIATELLA CHEESE	€ 12
<i>Octopus salad, plum and stracciatella cheese, wafer bread, mixed salad</i>	
PEPPER AND ALMONDS  	€ 8
<i>Marinated pepper, almond pesto, capers and saba</i>	
SEABASS, LUPIN BEANS AND "TRIDDU" TOMATO JUICE  	€ 12
<i>Raw seabass filet, creamy oregano citronette, local tomato juice and lupin beans</i>	
CODFISH AND FRIED "FRIGITELLI" PEPPERS 	€ 10
<i>Batter-fried codfish, fried "friggitelli" peppers salad and gazpacho smoothie</i>	
STUFFED EGGPLANT 	€ 8
<i>Stuffed eggplant with tomato sauce, capers and olives</i>	

## First Courses

HOMEMADE MARITATI (TYPICAL PASTA) 	€ 8
<i>Local homemade pasta, fresh tomato sauce, cacioricotta cheese, basil</i>	
GNOCCHI WITH RAGOUT	€ 14
<i>Homemade gnocchi with white veal ragout, lime and spicy ricotta cheese</i>	
CREAMY RISO 	€ 16
<i>Creamy rice with Robiola cheese, za'atar, prawn tartare and lemon</i>	
TUBETTINO, TUB GURNARD and EGGPLANT 	€ 12
<i>Tubettino pasta with tub gurnard, eggplant, parsley and Sichuan pepper bread</i>	

## Main Courses

FISH SOUP 	€ 14
<i>Fish soup (fresh catch of the day) with tomato sauce, parsley and puffed bread</i>	
STUFFED SQUID	€ 14
<i>Stuffed squid with Salento seasonings</i>	
"GNUMMARIEDDI" MEAT, SAMPHIRE and PRAWN 	€ 16
<i>Grilled local rolls of offal, samphire salad, stir-fried prawn</i>	
BOMBETTE, PISTACHIO, BEER 	€ 14
<i>Local rolled meat, pistachio pesto, mozzarella cheese and beer sauce</i>	
HAMBURGER and CRISPY POTATO STICKS 	€ 14
<i>Homemade hamburger, crispy potato sticks, grilled lettuce, BBQ sauce</i>	



WATER 75 Cl..... € 2

SOFT DRINKS..... € 2,5



BIRRA MORETTI LAGER 33 Cl..... € 3

BIRRA MORETTI RED 33 CL. .... € 3,5



# Birra Salento

IL BIRRIFICIO PUGLIESE

PIZZICA 33cl.

Style: Belgium - Alcohol volume: 5,2% - Color: bright-gold

€ 5

BEGGIA 33cl.

Style: Belgium - Alcohol volume: 7% - Color: amber-red

€ 5

LA FRESCA 33cl.

Style: Blanche - Alcohol volume: 4% - Color: opalescent

€ 4

Complete list of all the food allergens causing allergies or intolerances in accordance with UE reg. 11 69/2011



glutine e cereali



sesamo



noci



crostacei



uova



pesce



senape



latte



sedano



arachidi



soia



molluschi



lupini



solfiti

#### Raw materials / Flash frozen products on site

Some fresh products of animal origin and fishing products raw served, are submitted to a flash frozen process in order to guarantee quality and safety, as described in HACCP Plan in accordance with CE Reg. 852/04 and CE Reg. 853/04.

#### \*Frozen products

Dishes frozen at the origin from the manufacturer to guarantee the quality and safety of the product, according to the HACCP Reg. CE 852/04

You can find on the menu all ingredients containing allergens written in red

COVER CHARGE € 2



Gusto Primitivo  
FOOD • WINE