



RISTORANTE • WOOD FIRE PIZZA • WINE BAR

Italian Summer

A whimsical land on the southeast coast, known as the "heel of the boot" and famous for its fairytale-like conical white houses (trulli), Puglia should be equally recognizable for its rich culinary tradition. Rooted in the region's agricultural past and its position as a crossroads of cultures—Greek, Roman, Byzantine, Arab, Norman, and Swabian—Puglia's "cucina povera" cuisine developed around fresh local ingredients and simple cooking methods. Take a tour of land and sea as you enjoy these traditional Puglian dishes.

APERITIVO

ESTATE 18

Choose an Campari Spritz or cursh, paired with a chef's selection of roasted mix of olives sauteed with roasted garlic & rosemary served with crostini bread

ANTIPASTI

CIALLEDDA (ACQUASALE) 13

Traditional salad of stale bread, cucumber, tomato, onion and oregano.

COZZE ALLA TARANTINA 26

Mussels steamed in garlic and white wine, then tossed in fresh tomato sauce.

PRIMI

ORECCHIETTE CON CIME DI RAPA 24

Signature ear-shaped pasta with broccoli rabe, garlic, chili flakes extra virgin olive oil, white wine sauce

LAGANE E CECI 24

Wide pasta strips served with chickpeas in a flavorful sauce of garlic, rosemary, white wine and tomatoes.

SECONDI

TIELLA BARESE 36

Potatoes, mussels, cherry tomatoes, and cheese baked in rice, served with parmesan dusted grilled zucchini

BRACIOLE 40

Rolls of beef filled with romano cheese, minced garlic, parsley, black pepper, rasins and pine nuts cooked in tomato sauce

DOLCE

PASTICCIOTTI 15

Freshly baked shortcrust pastry with pastry cream and black cherry stuffed inside.

FEATURED WINES OF THE REGION

Amastuola, BIALENTO (organic)

Delicate and captivating notes with slight floral tones reminiscent of Muscat, hints of pear, citrus and wild herbs at the finish, leaving a pleasant floral scent

Amastuola, PRIMITIVO (organic)

Deep and bright ruby-red, the nose is fruity with hints of plum and cinnamon, fine, rich and balanced, with slight hints of berries and spices in the finish

Amastuola, DOLCE VITAE (organic)

A long citrus-spicy finish that brings out notes of candied fruit, cardamom and dried fruit, with a bouquet of hints of honey slightly reminiscent of apricot jam, candied citrus and aromatic herbs

Normally Special

\$18 glass	\$13 glass
\$72 bottle	\$52 bottle

\$18 glass	\$13 glass
\$72 bottle	\$52 bottle

\$30 small glass	\$20 small glass
------------------	------------------