



Haarlem

Menu'

antipasti - STARTERS

Tagliere di salumi e formaggi

(I) Capocollo di Martina Franca, Filetto lardellato, Salame dolce Scamorza affumicata, Pomodori ripieni

(E) Cured salumi and apulian cheeses by stuffed tomatoes.

€ 15,00

Burrata con marmellata di cipolla rossa e capocollo

Burrata, thinly sliced meat specialty, sweet red onion chutney

€ 13,00

Nodini e prosciutto crudo

Small mozzarella and thinly sliced raw ham

€ 11,00

pasta fresca - PASTA

Orecchiette Pulia

traditional apulian pasta, red date-tomatoes, burrata and basil

€ 13,00

Tagliolini alle vongole

tagliolini pasta with clams (shellfish) and parsley

€ 16,00

Lasagna al ragu' di carne

Fresh lasagna with beef ragout sauce and fresh mozzarella cheese

€ 13,00

Lasagna al pesto

Fresh lasagna with basil pesto and fresh mozzarella cheese

€ 13,00

Tagliatelle al salmone

Tagliatelle pasta with salmon, cream and parsley

€ 14,00

Paccheri alla carbonara

Traditionally shaped pasta with egg, bacon, cream and cheese

€ 13,00

Parmigiana di melanzane

Eggplant, tomato, fresh mozzarella, Parmigiano and basil

€ 14,00

pasta ripiena - STUFFED PASTA

Tortellacci caprino e noci con salsa ai funghi cardoncelli

tortelloni, stuffed with cheese, walnuts, with cardoncelli mushroom

€ 18,00

Ravioli di stracciatella e basilico

Ravioli pasta, with fresh Stracciatella and basil, with tomato sauce

€ 16,00

Tortellini pasticciati

Tortellini pasta, stuffed with meat and bechamel

€ 15,00

la carne - MEAT



Polpette pugliesi – Apulian Meatball Beef meatballs in tomato sauce met grated cheese	€ 13,00
Braciola pugliese – Apulian Roll Beef meatrolls, stuffed with vegetables, in tomato ragout sauce	€ 16,00
Zampina Apulian sausage with oven baked potatoes	€ 13,00
Big Pulia Chicken curry basmati rice and burrata	€ 16,00

il pesce - FISH



Sautè di cozze con crostino di pane Mussels with tomatoes and crispy bread	€ 13,00
Tortino di baccalà su vellutata di peperoni Pie of dried codfish on a velvet bellpepper sauce	€ 16,00
Tentacoli di polpo alla griglia su vellutata di cavolfiori Grilled octopus on a velvet cauliflower cream	€ 21,00
Turbante di branzino con scamorza affumicata Seabrass fillet with eggplant and cured & smoked mozzarella cheese	€ 18,00

le vellutate - SOUPS



Vellutata di zucca con crostini Velvet pumpkin soup with potatoes and crisp pieces of bread	€ 8,00
Vellutata di porri Velvet leek soup, with caramellised onion and crisp pieces of bread	€ 8,00
Vellutata di fagioli e cozze Velvet beans soup with mussels	€ 10,00
Vellutata di ceci e gamberi Velvet chickpea soup with shrimps	€ 13,00

le insalate - SALADS



Pulia Mixed salad with dried tomatoes, crips bread and burrata	€ 9,00
Pumo Mixed salad with tuna, onion, cherry tomatoes, carrot and fresh mozzarella	€ 8,00

la rosticceria - BAKERY



Panzerotto	€ 3,50
Small, stuffed and closed pizza specialty with fresh mozzarella and tomato	
Focaccia	€ 3,00
Regional bread specialty with tomato	
Focaccia ai 5 cereali	€ 3,50
Regional bread specialty with 5 cereals and tomato	
Rustico ricotta e spinaci	€ 4,00
Regional sandwich specialty filled with spinach and mozzarella	

Le pizze - PIZZA




Margherita	€ 7,50
Tomato sauce and mozzarella cheese	
Pumo	€ 13,00
Tomato sauce and burrata, raw ham, cardoncelli mushrooms	
Salento	€ 15,00
Mozzarella, salmon, fresh stracciatella and salad	
Trullo	€ 18,00
Mozzarella, shrimps, fresh stracciatella and rocket leaves	
Gargano	€ 10,00
Mozzarella and smoked mozzarella, eggplant, courgette and bellpepper	
Pizzica	€ 12,00
Tomato sauce and mozzarella, bellpepper and spicy cured meat	
Pulia	€ 15,00
Mozzarella, broccoli, sausage and dried tomatoes	

i dolci - DESSERT



Pasticciotto	€ 5,00
Puff pastry with cherry cream, lemon cream, chocolate *2pz	
Tiramisù	€ 7,00
Cream of fresh mascarpone cheese, savoiardi biscuits and coffee	
Sporcamuso	€ 7,00
Puff pastry specialty filled with lemon cream	
Sospiro Pugliese	€ 5,00
Light and airy cake with vanilla cream and powdered sugar	

Drinks



STILL WATER bottle	€ 6,50
SPARKLING WATER bottle	€ 6,50
COCA COLA can	€ 3,00
FANTA can	€ 3,00
STILL WATER ½ bottle	€ 2,70
SPARKLING WATER ½ bottle	€ 2,70



la cantina

RED WINES



1788 Rosso Salento IGP	€ 25,00
Letizia Salice salentino Rosso Dop Riserva	€ 20,00
Jepi Primitivo di Manduria Dop Riserva	€ 22,00
Akir Negroamaro salento IGP	€ 21,00
Polvanera 17 Primitivo	€ 35,00

WITHE WINES



Grefia Fiano salento IGP	€ 20,00
Altea Falanghina Salento IGP	€ 21,00
Dany Chardonnay Salento IGP	€ 18,00
Silene Malvasia Bianca	€ 19,00
Pulia Prosecco Brut	€ 22,00

