



Aperitif

Glass of Prosecco £8.5

NV Prosecco Brut Argeo, Ruggieri

Bellini £11

Peach Puree and Prosecco Ruggieri

Rossini £11

Prosecco Ruggieri with Strawberries Puree

Hugo £11

Prosecco Ruggieri, Elderflower seltzer, Mint leaves

Aperol Spritz £11.5

Aperol , Prosecco & Soda

Campari Spritz £12

Campari & Prosecco

Martini £12

Gin, Vermouth dry

Negroni £12

Gin, Vermouth & Bitter Campari

Americano £12

Vermouth, Campari, Soda water, slice of orange

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While Waiting

Focaccia Barese -£6.50

Our Traditional Focaccia Recipe

Cestino di Pane- £5.50

Bread selection served with Apulian EVO Oil & Balsamic Vinegar

Assortimento di Taralli Pugliesi- £4.00

Selection of Apulian Taralli

Olive Pugliesi Miste- £4.00

Mix Apulian Olives

Sharing Platters

SERVES 2 GUESTS

Tris di Friselle di Altamura (Baged-shape toasted Bread roll)- £24.00

A combination of Traditional Heritage Tomatoes, San Daniele Ham, and Capocollo Frisella

Tagliere di Formaggi e Salumi- £22.00

A hand-picked selection of Cheeses and Charcuterie board.

Verdure sott'olio (V)- £17.00

A selection of marinated seasonal Vegetables in oil and Bread.

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Antipasti – Starters

Frisella di Altamura Classica (V) (VG)-£9.50

Frisella from “Altamura” with Heritage mix Tomatoes, Garlic and Basil.

Frisella di Altamura con Capocollo, Rucola e Parmigiano-£11.50

Frisella from “Altamura” with thin sliced Capocollo Ham, Rocket and Parmesan.

Panzerotto Pugliese(V)-£12.50

Pizza Dough, Folded in Half Moon shape, Staffed with Mozzarella and Tomato, deep fried.

Burrata di Andria con Capocollo-£15.00

Burrata from "Andria" with Capocollo Ham.

Carpaccio di Manzo Podolico con Rucola e Parmigiano-£15.50

‘Podolic’ Fillet Beef Carpaccio with Rocket Salad and Parmesan Cheese shavings.

Fegato alla Paesana-£14.00

Pan-Fried Calf Livers with slow cooked Onions and Lard.

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Primi - Fresh Pasta

WE SERVE OUR PASTA FOR A PORTION OF 135G

Orecchiette Cime di Rapa, Acciuga & Peperoncino -£17.00

Traditional fresh Orecchiette Pasta with Turnip Tops, creamy Anchovies and Chilli.

Tagliolini al Nero di Seppia, Zucchine e Mazzancolle -£18.50

Delicate handmade Tagliolini Pasta with Squid Ink, Served with King Prawns and Courgette Sauce.

Orecchiette al Brasato di Manzo -£18.00

Fresh Orecchiette Pasta with slow cooked braised grass fed "Podolic" Beef.

Tortelloni Pecorino e Zucca (V)-£16.50

Filled Fresh Pasta with Ricotta cheese and Pumpkin served in a Butter and Sage Sauce.

Gnocchi con Fonduta di Pecorino, Salvia e Capocollo-£17.50

Gnocchi with a pecorino Fondue, Crispy Sage and dry Capocollo Ham.

Lasagne ai Funghi (V)-£16.50

Lasagne with King Oyster Mushroom, Parmesan Cheese, Mushroom Sauce.

Cappelli Ripieni di Ricotta e Tartufo con Funghi Cardoncelli (V)-21.50

Raviolo-style pasta filled with creamy Ricotta and Truffle, served with Cardoncelli Mushrooms in a light Tomato Sauce.

Spaghetti al Pomodoro & Basilico (V)(VG)-£12.5

Fresh Spaghetti Pasta, with Datterino Tomato Sauce, and Basil

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Secondi - Mains

THE "PODOLICA" IS A BREED OF CATTLE FROM SOUTHERN ITALY, CAPABLE OF SURVIVING ON HARSH TERRAIN AND POOR PASTURE. IT IS BRED MAINLY FOR THEIR HIGH-QUALITY MEAT.

Polpette Podoliche Pugliesi con Grana Padano-£21.00

"Podolic" Beef Meatballs served with Parmesan cheese and Tomatoes Sauce.

Spezzatino di Carne-£22.00

'Podolic' Beef Meat Stew in White Wine Sauce.

Agnello alla Casereccia (served Medium)-£26.00

250g of Sous Vide cooked Lamb Rump served with Roast Potatoes and Confit Tomatoes.

Melanzane alla Parmigiana (V)-£17.50

Oven baked layers of fried Aubergines, Mozzarella cheese and Tomato sauce.

Orata su Vellutata di Zucca con Pangrattato alle Erbe e Cime di Rapa-£25.00

Tender Sea Bream on a creamy Pumpkin base, topped with crunchy Herbs breadcrumbs and served with lightly bitter Turnip Tops.

Salmon in padella con Pomodorini, Capperi e Vellutata di Fave-£24.50

Tender Salmon fillets gently stewed with Cherry Tomatoes, Capers, and a splash of White Wine, served on a smooth and velvety Broad beans purée.

Polipo alla piastra con Patate Novelle, Carciofi e Olive Nere -25.50

Grilled octopus served with roasted Baby Potatoes, tender Artichokes, and Black Olives, finished with fresh Herbs and a Parsley-infused olive oil.

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Pizza

Margherita-£12.00

Tomato sauce, Fior di latte Mozzarella, Parmesan, fresh Basil, EVO oil.

Vegetariana(V)-£15.50

Tomato sauce, Fior di latte Mozzarella, mixed Vegetables, fresh Basil, EVO oil

Salmone , Stracciatella & Cipolla Caramellata-£18.50

Tomato sauce, Fior di latte Mozzarella, Smoked Salmon, Stracciatella Cheese and Caramelized Onion.

Mortadella & Crema di Carciofi-£17.50

Tomato sauce, Mozzarella Fior di Latte, Mortadella with Pistachio and Home-Made Artichoke Cream.

Burrata, Capocollo & Melanzane Fritte-£19.50

Tomato sauce, Mozzarella Fior di Latte, Capocollo Ham, Burrata and Fried Aubergines.

Pugliese -£21.00

White Base Pizza with Mozzarella Fior di latte, Turnip Tops, Pecorino Cheese, Anchovies, Stracciatella cheese.

Gorgonzola & Salamino Piccante -£18.00

Tomato sauce, Mozzarella For di Latte, Gorgonzola Cheese, Spicy Salami, Roasted Peppers.

Extra toppings: Burrata £5, Cured Ham £4, Spice Salami £3, Truffle oil £3, extra Vegetables £3.5

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Contorni – Sides (V)

Insalata verde-£4.00

Mixed Green Salad Leaves

Insalata di Pomodori-£6.00

Mix Heritage Tomatoes, Red Onions, Basil

Patate al forno al Rosmarino-£6.00

Oven baked Potatoes with Rosemary

Broccoli -£6.00

Steamed and Pan-Fried Tender Broccoli, Garlic and Chillie

Fagiolini-£6.00

Stewed Green Beans with Fresh Tomato

Peperoni Arrosto-£6.00

Red and Yellow Roasted Peppers

Insalate - Salads

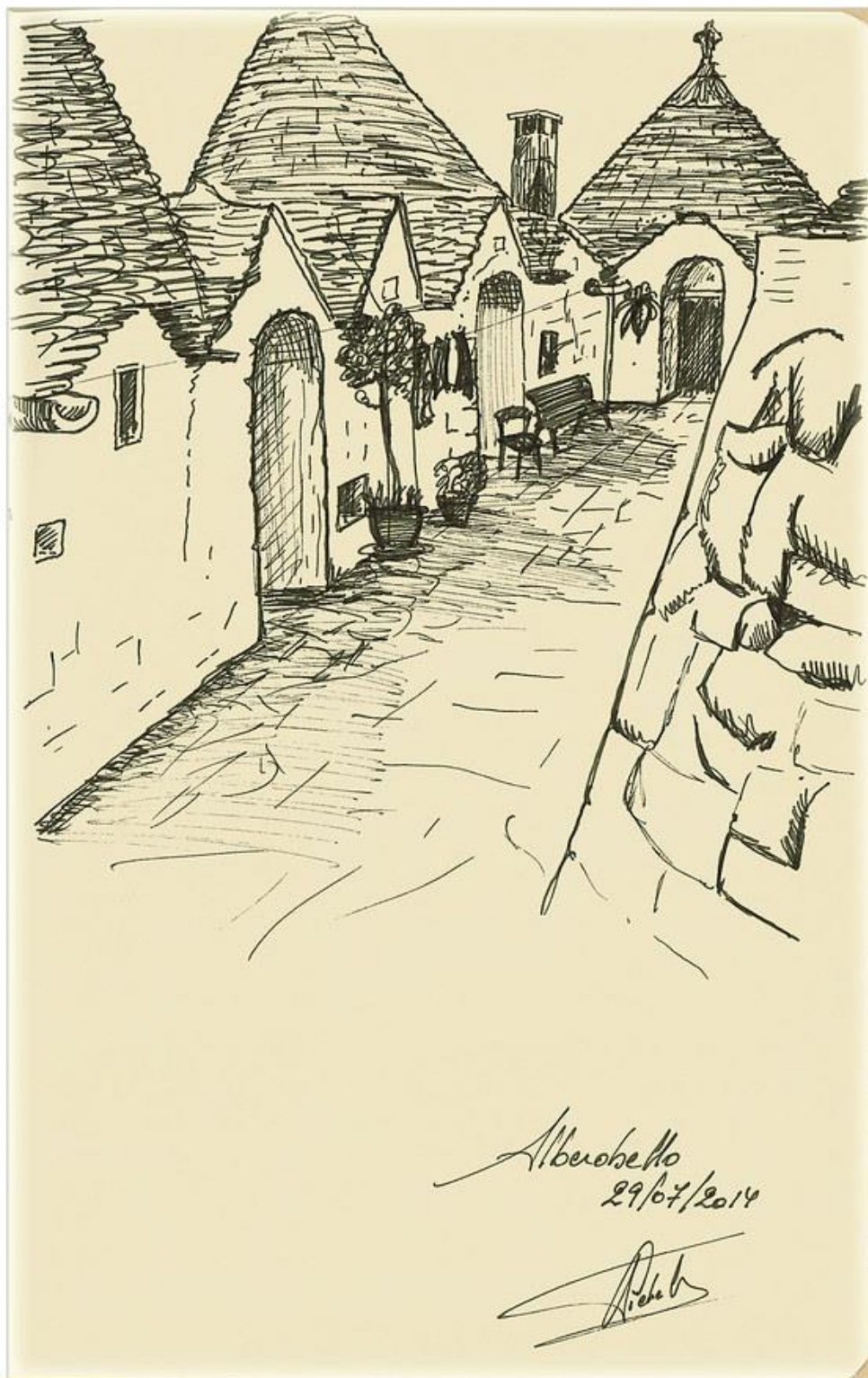
Insalata Mista al Salmone-£13.50

Mixed Leaves, Heritage Tomatoes, Mozzarella, Smoked Salmon, Mixed Peppers, Sweetcorn

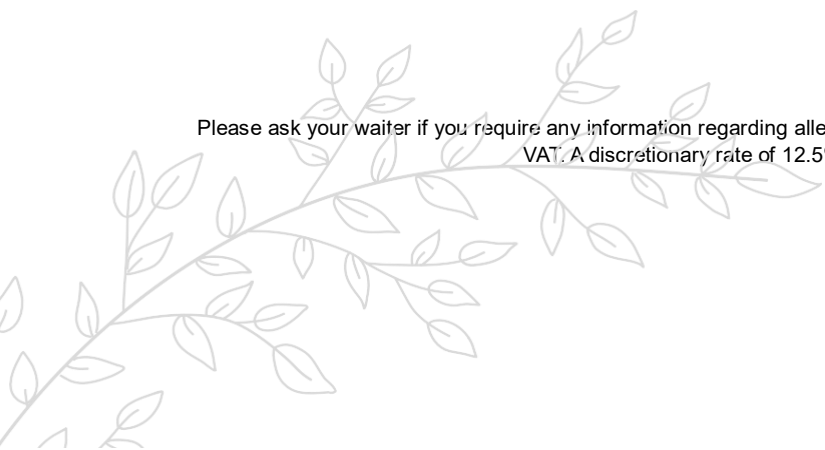
Insalata Mediterranea(V)-£12.00

Potatoes, Heritage Tomatoes, red Tropea Onions, Capers, Oregano and fresh Basil

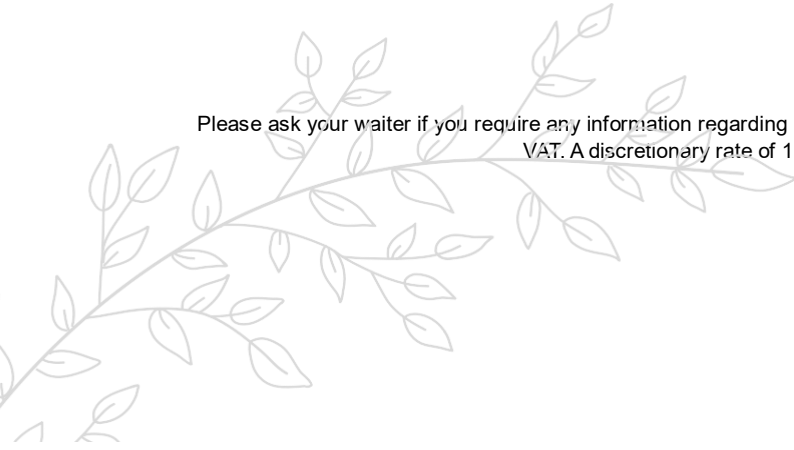
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Alberobello, i trulli - Italia
29/07/2014



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