

*a la carte "Ceglie's tradition proposal"*

**starters...**

- ✓ homemade aubergines and artichokes in oil, croutons home with strong ricotta called "askuante" and cherry tomatoes with basil € 6
- ✓ fava beans pureé with different daily contours (fried peppers cornaletti "spritt", boiled onions, wild chicory, fried olives, fresh fruit) € 8

**first dishes...**

- ✓ "saraceno" wheat whit tomato sauce and pecorino cheese € 8
- ✓ "orecchiette" handmade fresh pasta with summer tomato and basil sauce and cacioricotta cheese € 8
- ✓ "strascinate" handmade fresh pasta wholemeal flour with lamb ragout and parmigiano cheese € 14

**main courses...**

- ✓ rack of lamb with Mediterranean cicory and garlic scent € 18
- ✓ chops and veal meatballs in tomato sauce as Apulia tradition € 16
- ✓ gratin anchovies with parsley garlic € 15
- ✓ cheeses selection with artisan jams, honey and cooked sweet wine € 15

**desserts ...**

Ceglie traditional biscuit Slow Food and  
"married" figs € 4

**Tasting Menù "Ceglie's tradition proposal" € 25 per person**

the tasting menu is served for all person at the table and it includes: two welcome by kitchen, one starter, , one first pasta, one main course, Ceglie traditional biscuit Slow Food and "married" figs

- ✓ the dishes with this symbol are also recommended for vegetarians, they do not contain meat or fish

*buon appetito by Francesco and Evelyn*



*a la carte "gourmet proposal"*

**starters...**

- wild chicken egg made "poché" on a tartare of "podolica" veal, porcini mushrooms and almonds € 14
- king prawns steamed on Apulia style gazpacho, stracciatella fresh cheese, artichoke salad and cucumber with puntarelle chicory gin gelè € 16

**first dishes...**

- paccheri from Gragnano with prawns ragout sauce, crispy puntarelle chicory, anchovies and garlic breadcrumbs toasted € 16
- handmade ravioli like buttons with ricotta cheese and pumpkin cooked with butter and salvia on crisp chicory in chicken and rabbit soup € 16

**main courses...**

- "podolica" cow rib in almonds & tarallo crust € 18
- leg of lamb from masseria cooked at low temperature for 4 hours € 18
- "podolica" cow fillet with Pollino's mushrooms porcini € 25 (+ €5 in gourmet tasting menu)
- ✓cheeses selection with artisan jams, honey and cooked sweet wine € 15
- fillet of fish of the day cooked in ceramic "coccio" with vegetables € 25

- pre dessert € 3
- desserts by the fantasy of the kitchen € 5

**Tasting Menù Gourmet:**

*"today in the kitchen land food" € 30 per person*

*"today in the kitchen sea food" € 35 per person*

tasting menu is served for all person at the table and it includes: two welcome by kitchen, one starter, one first pasta, one main course, one pre dessert and one dessert, Ceglie biscuit, married figs and water

Wine: you can choose from our menu of your favorite bottles or a combination selected by Evelyn: 3 glasses of wines from Puglia and not just € 15 per person: 1 glass of aperitif, 2 glasses of white, pink or red from our selection; or you can choose wines by the glass: bubbles classic Franciacorta € 7, prosecco € 4, Puglia white or rose € 4 or red € 5, € 4 cup beer, sweet wine € 7, € 2 arabica coffee, green coffee € 3

The distillates and Liqueurs: are not included in the "tasting menu" and you can choose them from the special menù, we have several from € 3 to € 40 .....