

/RED

This menu is a tribute to Puglia and its vocations. Land and sea, seasons and transformation.

If I had to find a common thread for this gastronomic proposal I would like to talk about travel and time, two elements that characterize my history and that of my land.

Time is a variable that rhymes with love for me. And what else is cooking if not loving, devoting himself absolutely to the matter and to the definition of a new dish as a precious gesture of sharing. Replicate acts of love. Here's what happens in my kitchen. How to observe the slow rising of bread, or let yourself be guided by the sliding between the fingers of an orecchietta, in the full satisfaction of the soul that is reconciled with a past that has marked my experience. And the technique of the present becomes the best travel companion of the memory of the scents of the past.

It is in this dualism, in this temporal chaos, that I find the logic of my cuisine that makes research and tradition the most beautiful and visionary journey that a cook can choose to face.

Today's research and tomorrow's tradition

Chef SIMONE DE SIATO

/RED

TASTING

5 courses of the chef
€ 70,00

7 courses of the chef
€ 80,00

STARTERS

Absolute of red shrimps:
raw, tempura, caviar extract,
fresh goat cheese and granny smith's apple

(1,2,3,4,7)

€ 23,00

Black peppered mussels,
Haricots Beans foam cooked in terra cotta pot

(1,14)

€ 15,00

Buffalo's mozzarella cannolo, red tuna,
homemade tomato past and anchovies

(1,4,7)

€ 20,00

3 texture artichoke

(1,7)

€ 18,00

The vice: cigar and rum
Smoked Fassona beef tartare, cardoncelli mushroom
rum flavoured consommè

(1,3,7,10)

€ 18,00

OYSTERS

per piece upon availability

Gillardeau

(14)

€ 8,00 p.p.

Fine de Claire

(14)

€ 4,00 p.p.

SHELLFISH

Scampis

(2)

€ 5,00 p.p.

Shrimps

(2)

€ 3,00 p.p.

PASTA

Chitarrina black pepper and lemon, sheep cheese
from Lecce and burnt lemon powder

(1,3,7)

€ 18,00

Pumpkin risotto smoked duck
and grappa's flavoured blue-cheese

(7,9)

€ 20,00

Chestnuts and caciocavallo cheese,
porcini mushrooms dash and smoked mackerel

(3,4,7)

€ 23,00

Linguine cavalieri with seafood,
scallops and parsley

(1,4,9,14)

€ 25,00

Tubettone with sauce and catch of the day,
Sea urchins , squid and sea lettuce

(1,4,6,9,14)

€ 28,00

MAIN COURSES

Beef brisket cooked 72 hours and finished on the grill,
glazed fennel, chicory and Jerusalem artichokes

(6,7,9)

€ 28,00

Roast suckling pig, strawberry-grape sauce's
tassel hyacinths and olives

(3,6,7,9)

€ 24,00

Red mullet, cuttlefish and saffron

(1,4,7,9,14)

€ 28,00

Mugnaia style sea bass, cauliflowers,
wild fennel and violets

(4,7,14)

€ 26,00

Cod fish turnip tops, spicy ricotta
cheese and tangerine

(1,4,7)

€ 26,00

DESSERT

Hazelnut , Salento's lemon and rosemary

(1,3,5,7)

€ 12,00

Our Ricotta and pears

(1,3,7)

€ 12,00

Dark chocolate mousse's
and raspberries sphere

(1,3,7)

€ 12,00

Banconota

yogurt, cinnamon's flavoured green apple and salted caramel

(1,7)

€ 12,00

Wrong Tiramisù

(1,3,7)

€ 12,00

Service € 4,00

TRUFFLE MENU

STARTER

Home made "salmistrato" beef, cardoncelli mushroom mayo's, fried artichoke, hooked truffle and sheep cheese from Lecce / 3gr

(7,6)

€ 28,00

PASTA

Ravioli in carbonara style, with crispy pork cheek, aged asiago cheese and white truffle / 2gr

(1,3)

€ 36,00

MAIN COURSES

Medium rare cooked cuberoll, potatoes foam, spinach leaves, foie gras, and hooked truffle / 2 gr

(7)

€ 38,00

DESSERT

Broken down white truffle's tiramisu, hazelnut ice cream / 1 gr

(1,3,7)

€ 18,00

TARTUFO EXTRA

Black hooked truffle

€ 3,00/gr

White truffle

€ 8,00/gr

ALLERGENS

Food allergens and allergens present in foods

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1. Cereals containing gluten:
(i.e. wheat, rye, barley, oats, emmer, kamut, their derivative strains and by-products)

 2. Crustaceans and products based on shellfish

 3. Eggs and by-products

 4. Fish and fish-based products

 5. Peanuts and peanut-based products

 6. Soy and soy-based products

 7. Milk and dairy products (lactose included)

 8. Shell fruit:
i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglan regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoiesis* (Wangenh) K.Koch), walnuts of Brazil (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products

 9. Celery and celery-based products

 10. Mustard and mustard-based products

 11. Sesame seeds and sesame seeds-based products

 12. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed as SO₂

 13. Lupin Beans and lupin beans-based products

 14. Molluscs and molluscs-based products

The food is prepared in the same establishment, therefore it is not possible to avoid the potential cross-contamination even on foods that do not contain them in their formula and/or recipe.

We use fresh and/or *frozen or **deep frozen foods depending on seasonality and availability. For any doubts please ask the staff.