

# Apulia

## Starters

**(GF)** **Carpaccio di Manzo £10** marinated beef with puntarelle chicories, anchovies and grana cheese

**Bruschetta vecchia Bari £7.5**  
Anchovies, chicory, burrata cheese.

**Baccalà mantecato £10** Creamed salted cod served with onion sauce & toasted bread.

**Involtini di speck £ 7** Oven baked smoked Parma ham & mozzarella rolls with tomatoes sauce and rocket.

**(V)** **Caciocavallo al forno £8** Oven baked caciocavallo cheese, braised apple, raisins, honey.

## Breads & Nibbles

**Basket of home-made bread £ 3.5**

**Olives £ 3.5**

**(V)** **Focaccia Bianca £ 5** with rosemary, onions, grana padano cheese.

**(V)** **(D)** **Focaccia barese £ 5** with tomatoes, olives & oregano.

**Taralli £ 3.5** salted biscuits made with wine and extra-virgin olive oil.

## Salads and sides

**(GF)** **(V)** **Insalata all'arancia £ 7**  
Orange, rocket, fennel, sesame, grana cheese.

**(GF)** **(V)** **(N)** **Insalata al caprino £ 8**  
Goat cheese, green leaves, cherry tomatoes, pistachios, balsamic dressing.

**(D)** **(GF)** **(V)** **Insalata verde mista £ 5**  
Mixed green leaves.

**(D)** **(GF)** **(V)** **Patate arrosto £ 5**  
Roasted potatoes with EVO and rosemary.

**(D)** **(GF)** **(V)** **Cime di rape stufate £ 6.5**  
Stewed bitter turnip tops, onions, EVO.

**(V)** **Funghi cardoncelli gratinati £ 7**  
Gratin mushrooms with cherry tomatoes & pecorino cheese.

**(D)** **(GF)** **(V)** **Vignarola £ 6** Pan fried mix vegetables.

## Pasta & Risotti

**Tagliatella al ragu' d'anatra £13.5** Egg pasta with slow-cooked duck ragout and parmesan.

**(N)** **Chitarra al pesto di pistacchio, gamberi e limone £14.5**  
Fresh spaghetti with freshly made pistachio pesto, prawns and lemon zest.

**(V)** **Ravioli al tartufo con vellutata di pecorino £ 15** Truffle ravioli served with pecorino cheese fondue.

**(D)** **(V)** **Orecchiette alle rape £ 13** Fresh round pasta, bitter turnip tops, stir-fried onions, chilli, breadcrumbs (on request with salted anchovies sauce or with pork belly cured meat + £ 1).

**(D)** **Tagliolino al nero di seppia con vongole e rape. £16.00**  
Fresh black ink pasta with clams and turnip top.

**(D)** **Spaghetti al ragu di polpo £ 13** Octopus ragu spaghetti.

**(GF)** **Risotto con crema di asparagi, gamberi e burrata £ 17.5**  
Creme of asparagus risotto with prawns and burrata cheese.

**Strozzapreti salsiccia e funghi £ 14** Fresh pasta with italian sausages, cardoncelli mushrooms and goat ricotta cheese.

**(GF)** *Any pasta main is available with gluten free spaghetti or penne for an extra £ 1,50*

We are always seeking to minimise our impact on the environment. Therefore, we now offer **UNLIMITED** filtered water (still or sparkling) for **£1 per person.** [www.purewater.eu](http://www.purewater.eu)

## Fish & Meat

**(D)** **Soute di pesce £ 20** Fish cassoulet with clams, mussels, king prawns, seabass, cuttlefish in rich tomato sauce and croutons.

**(GF)** **Tagliata di black Angus £ 23** Sliced premium cut steak with rocket, grana cheese and cherry tomatoes OR pecorino cheese, artichokes and sundried tomatoes

**(GF)** **(D)** **Costolette di Agnello grigliate £ 19** Grilled lamb cutlets served with new potatoes and chicories.

**(GF)** **(D)** **(N)** **Ricciola £ 20** Almond crusted Yellowtail kingfish with mixed vegetables

**(GF)** **gluten free** **(V)** **vegetarian** **(D)** **dairy free** **(N)** **contain Nuts**

**Head Chef: Filippo Zucaro – Manager: Ivano Giovanni Lamorgese**