

# Sapori di Puglia



Summer menu inspired by Puglia classics based on simple, sunny and original products.

## STARTERS

Soft Bari-style focaccia with cherry tomatoes, oregano, rocket and extra virgin olive oil..... **34<sup>PLN</sup>**

Mini mozzarella balls with colorful cherry tomatoes, mixed greens, balsamic glaze and crispy grissini..... **36<sup>PLN</sup>**

## MAIN COURSE

Beef cheeks slowly braised in Primitivo red wine, served with spinach gnocchi and grilled chicory with honey and balsamic glaze..... **68<sup>PLN</sup>**

## PASTA

Orecchiette pasta with stewed tomatoes, garlic, fresh basil and Parmigiano cheese..... **42<sup>PLN</sup>**

## PIZZA

Pizza with herb tomato sauce, creamy burrata, with fresg cherry tomatoes, arugula and basil..... **42<sup>PLN</sup>**

## DESSERT

Traditional shortcrust tart from Lecce filled with vanilla egg custard and amarena cherry, served with pistachio ice cream..... **26<sup>PLN</sup>**

### TRY IT WITH:

White

Varvaglione V5 I GT Malvasia del Salento



**28 130<sup>PLN</sup>**

Red

Conte di Campiano DOC Primitivo di Manduria

**34 160<sup>PLN</sup>**



A 10% service fee is added to the bill.