

Menù

agricultural restaurant

Service €2,50

To start...

Oil Tasting

Extra Virgin Olive Oil produced by Sorelle Barnaba

Start your journey with a tasting of Extra Virgin Olive Oil by Sorelle Barnaba.

Daughters of olive growers for generations, today we present to you the result of love for our land and innovation in production processes. We would like to accompany you on a discovery of the world of oil through the tasting of Soffio, Pizzico and Milleanni accompanied by our bread baked in a wood-fired oven.

Let yourself be carried away by the scent of nature..

Traditional Appetizers

- € 12 *Masseria chops cooked gently for 10 hours in Sorelle Barnaba's tomato sauce ⁹*

- € 9 *Traditional Apulian aubergine Parmigiana ^{1,3,7}*

- € 8 *Broad beans and Chicory with caramelized red onion ^{1,3,7}*

- € 7 *Traditional Rustico of meat and caciocavallo cheese ^{1,3,7}*

- € 6 *Breadballs with mint made following Grandma's recipe ^{1,3,7}*

- € 8 *Potato gateau with masseria cheeses ^{1,3,7}*

Appetizers 'A bit of all'

€18 (per person, min. 2 portions)

Walk through the traditions of Puglia with our complete appetizer

** Appetiser's courses may change according to seasonality and freshness of products*

Tasting suggestions

Tasting menu €50

*Traditional starters (6 dishes), First course of your choice,
Second course of your choice, Fruit and Dessert.*

Service and drinks excluded

Cold cuts & cheese € 18

Mixed plate of local cheese and cold cuts with jams of our production ^{7,12}

Tasting of 'Sorelle Barnaba' pickles €8

*Trio of home-made pickles, accompanied by homemade bread
and artisanal bacon ^{1,12}*

Meat proposals

Sirloin steak € 42

Also known as ribeye steak or bone-in ribeye, it is a cut of meat taken from the upper part of the bovine ribs.

The cut is highly marbled, the strips of intramuscular fat in the meat give it an intense flavour and a unique tenderness

The portion is presented on the bone, in 800/1000 g portions served with vegetables

The addition of the Sirloin steak to the Tasting Menu has an additional cost of €20 per portion (we recommend sharing for up to 2 persons)

Picanha € 20

The Picanha or rump is the cut from the hind quarters of the bovine animal, is characterised by the 2/3 cm fat cover that melts will add flavour to the lean meat.

It is served with vegetables from our gardens.

The addition of Picanha to the Tasting Menu has an additional cost of €10 per portion

Beef fillet € 22

Beef fillet is considered among the noblest of cuts, is a muscle that works very little and is subjected to minimal strain, making the meat very lean and free of sinews.

Briefly seared, grilled, it is served with a primitivo di Manduria sauce and truffled porcini mushrooms, accompanied by potatoes.

The addition of beef fillet in the Tasting Menu has an additional cost of €10 per portion

First courses

- €15 Tortelli filled with porcini mushrooms and cheese cream on a roasted aubergine base ^{1,3,7}
- €13 Risoni with pumpkin cream and crispy pancetta
- €12 Spaghetti all'assassina with chilli and smoked stracciatella cheese

Second courses

- €15 Rabbit cooked to low temperature with coffee reduction and side of potatoes flavoured with rosemary ⁹
- €16 Sliced Beef with a side of roast potatoes
- €18 Lamb chops with Mediterranean herbs with a side of potatoes and Sorelle Barnaba Lampascioni patè ¹²

Home made desserts

- €6 Chocolate cake with oil " Milleanni " Sorelle Barnaba ^{1,3}
- €6 Tiramisù home made ^{1,3,7}
- €6 Chocolate and dried fruit salami ^{1,3,7,8}
- €6 Basil panna cotta with a choice of fig or apricot jam ^{7,8}

Allergens: 1.Gluten, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soya, 7.Milk, 8.Nuts, 9.Celery, 10.Mustard, 11.Sesame, 12.Sulphur dioxide, 13.Lupins, 14.Molluscs

**The product is processed fresh and frozen by rapid blast chilling, according to HACCP-regulated standards.*

**The restaurant does not have a dedicated kitchen for food for coeliacs. For gluten-free products we source from an external specialist company. We take no responsibility for contamination factors.*

Drinks

€ 2,50	Water	€ 1,50	Coffee
€3	Coca cola, Fanta	€2,50	Cappuccino
€3	Beer	€3	Juice
€5	Wine by the glass	€2,50	Digestives
€6	Sparkling wine by the glass	€4	Grappa

Cocktails list

LIMONCELLO & MINT

Limoncello, gin, lemon juice, soda, mint

LIMONCELLO SPRITZ

Limoncello, prosecco, soda, mint and lemon

GIN TONIC

Gin, tonic water, lemon

GIN LEMON

Gin, lemon, tonic water

CAMPARI SPRITZ

Campari, Prosecco, tonic water, orange

CAMPARI ORANGE

Campari, orange juice and orange slice

AMERICAN

Campari, red vermouth, tonic water and orange

NEGRONI

Campari, red vermouth, gin and orange

APEROL SPRITZ

Aperol, prosecco, tonic water and orange

Cocktail €8