

Menù

Agricultural Restaurant

“Eating is an agricultural act”

W. Berry

Traditional Appetizers

€12 *Masseria-style beef rolls slow-cooked for 10 hours in “Sorelle Barnaba” tomato sauce*

€9 *Traditional Apulian eggplant parmigiana 1,3,7*

€8 *Fritters served with strong ricotta cheese and “Sorelle Barnaba” patè 1,3,7*

€7 *Traditional Apulian rustic pie stuffed with onion and olives 1,7*

€8 *Fava beans and wild chicory*

€6 *Breadballs with mint made following Grandma’s recipe 1,3,7*

Full Traditional Appetizer Selection

6 courses € 18 per person.

A few extra treats

Cacio e pepe meatballs € 12

Octopus “Alla Luciana” € 14

Tris of “Sorelle Barnaba” preserved vegetables in oil € 8

Selection of cured meats and cheeses € 18

Service €2,50

First Courses

- €15 *Burrata-filled ravioli with green bean pesto, fresh tomato, and cacioricotta cheese* 1, 3,7
- €12 *Strascinate fresche della tradizione with beef-roll ragù slow-cooked for 10 hours* 1,7
- €15 *Candy-shaped pasta filled with white Bolognese and three tomatoes, served with cheese fondue* 1,7,8,3
- €14 *Potato Gnocchetti with zucchini and mint cream and monkfish* 1,7,8,3

Main Courses

- €20 *Grilled sliced beef steak served with our side dishes* 12
- €16 *Breaded baked Apulian bombette with caciocavallo fondue and potatoes* 1,7
- €18 *Herb-cruste lamb chops with vegetables and lampascioni preserve* 12
- €16 *Pork ribs glazed with homemade smoked barbecue sauce* 7
- €20 *Hazelnut-cruste beef fillet with Primitivo wine reduction and our side dishes* 7,8,3
- €45 *Grilled lombata beef loin with vegetables (800/1000g portion for 2 people)*

Homemade Desserts

- €6 *Chocolate lava cake with “SorelleBarnaba” extra virgin olive oil* 1,3
- €6 *Traditional Tiramisù* 1,3,7
- €6 *Chocolate Salami* 1,3,7
- €6 *Homemade almond pastries* 8,3

extra

- €4 *Artisan Icecream (+ fruit €1)*

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

*The product is prepared fresh and frozen using rapid blast chilling, in accordance with HACCP regulations.

The restaurant does not have a dedicated kitchen for the preparation of gluten-free foods. For gluten-free products, we rely on a specialized external supplier.

Tasting Proposal

Masseria Experience €55

Traditional appetizer selection (6 courses), one first course and one main course of your choice, plus dessert.

Why choose our tasting menu?

Let yourself be guided through a journey of authentic flavors, designed to tell the story of the masseria tradition through genuine ingredients, artisanal preparations, and recipes that celebrate the local territory.

The “Masseria Experience” was created to offer a complete and convivial dining experience: a journey through the aromas, colors, and flavors of traditional Apulian cuisine, where each course is crafted to enhance the simplicity and quality of the ingredients.

The traditional appetizers, consisting of 6 courses, introduce guests to the most authentic tastes of our cuisine, followed by the opportunity to choose their favorite first and main course, ending with a dessert dedicated to the sweetness of tradition.

An ideal proposal for those who wish to enjoy a rich and balanced gastronomic experience in a warm and family-style atmosphere.

Children’s Menu € 35

(focaccia, meatballs, ham, orecchiette ragù/tomato sauce, cutlet and fries)

Even the little ones have their own dedicated menu, simple and tasty, prepared with flavors loved by both adults and children

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We decline all responsibility arising from contamination factors.

Drinks

€2,50 Water

€3 Coca cola, Fanta

€3 Beer

€5 Glass of wine

€6 Sparkling wine by the glass

€1,50 Coffee

€2,50 Cappuccino / American coffee

€3 Fruit Juice

€2,50 Homemade liqueurs

Lista cocktails

LIMONCELLO&MINT

Limoncello, gin, lemon juice, soda, mint

LIMONCELLO SPRITZ

Limoncello, prosecco, soda, mint, lemon

GIN TONIC

Gin, tonic water, lemon

GIN LEMON

Gin, lemon, lemon juice, tonic water

CAMPARISPRITZ

Campari, prosecco, tonic water, orange

CAMPARIORANGE

Campari, orange juice, orange slice

AMERICANO

Campari, red vermouth, tonic water, orange

NEGRONI

Campari, red vermouth, gin, orange

APEROLSPRITZ

Aperol, prosecco, tonic water, orange

Cocktail €8