

- 1. Choose your favourite meat cut
- 2. Order the starters
- 3. Order side dishes
- 4. What would you like to drink?



L'ospitalità è di casa



II coperto non si paga



Compresi taralli e pane



MEAT FROM THE BUTCHER'S COUNTER

Choose your favorite cut from the meat counter!

Let our experienced butchers guide you to find the perfect cut of meat for you.



QUALITY OF THE MEAT AND SMALL PRODUCERS





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Handmade rolls of pork neck, beef, or turkey, filled with various fillings.

Zampina di Sammichele

Traditional sausage from Sammichele di Bari with beef, pork, and dried tomatoes.

Arrosticini

Skewers of lamb from the Abruzzo tradition.

Salsiccia punta di coltello

Black pig from Murge, fennel, and white wine

Black pig from Murge, fennel, and white wine.

Filetto

Irish heifer fillet

Beef strips

Beef strips with caciocavallo cheese, arugula, and cherry tomatoes.

Controfiletto

Argentinean heifer sirloin

Chicken strips

chicken strips with pitted olives, capers, oregano, cherry tomatoes, and sweet peppers.

Marrow

Lamb chops

Skirt steak

Skirt steak

Picanha

Sliced beef

Chicken breast

Piedmontese pasta gialla

Ribeye steak

Ribs, always available, 5 different breeds, including a special one each month

Fiorentine

Florentine steaks, T-bone steaks, always available, 5 different breeds, including a special one each month

Tomahawk

Chicken nuggets

We are always looking for new products, respecting the rhythms of nature!

| The prices of the cuts are displayed at the butcher's counter |



STARTERS

Grilled Caciocavallo cheese With confit tomatoes, thyme, honey

and crunchy bread



€ 8,50

Burrata cheese with Tomato Bread Soup € 9,00 Burratina from Putignano on a bed

of rustic tomato bread soup



€ 12,00

€ 14,00

€ 8,50

Manzo tonnato € 12,00 Beef with tuna sauce, rocket salad and fruit of the caper

Tartare Piedmontese Fassona beef with capers

and Peranzana olives

Mannarino's tartare - Second Act Piedmontese Fassona beef with olives, capers, Italian chicory, creamy stracciatella and taralli

Pulled pork bites Pulled pork meatballs served with roasted pepper sauce



Piedmontese Fassona beef tartare with bone marrow, gremolata and crispy bread

Bone marrow in beef tartare

Courgette Flowers**

Fritters courgette flowers served with tartar sauce

Granny's meatballs

Beef and pork meatballs,

cooked all night long in tomato sauce



new

€ 8,50

€ 12,00

€ 13,00

€ 8,00

Il Pugliere for 2 people Capocollo from Martina Franca

and creamy stracciatella served with warm Barese focaccia

Hummus with tomatoes Chickpeas hummus with tomatoes



€ 7,00

Crocche

Small crunchy pieces of Piedmontese chicken breast served with sweet mustard sauce



€ 8,50

€ 6,50

€ 5,00

€ 6,00

**The product was purchased frozen at the source

Mashed broad beans and chicory



SIDE DISHES

Apulian Caponatina € 6,50 Peppers, eggplants, courgettes, cherry tomatoes, capers, olives, pine nuts and tomato sauce

Roasted potatoes with rosmary and grated cheese

Mashed potatoes Creamy smashed potatoes with crunchy capocollo

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Roasted Novelle



€ 6,00

€ 5,50

With olive oil

Simple Green Salad

Fresh fennel salad

With vinaigrette

With black olives, orange, primosale cheese, coppery tomatoes, pumpkin seeds and rocket salad

new

Grilled eggplants and courgettes

With minced Peranzana olives and capers

€ 6,00



WHAT WOULD YOU LIKE TO DRINK?



ask for the drinks list. Have you ever tried our **Primitivo**?



Discover the meal FOR OUR **PUPPIES** € 5,00