



Tasting Menu

...in the name of the Maritime Tradition

5 varieties of seafood “Calapà”** (1,2,3,4,5,6,7,10,11,12,13,14)

Calamarata with pistachio pesto and purple shrimp tartare (1,2,4,8,9,12)

Fillet of fish in potato crust (1,2,4,)

Dessert or fruit of your choice (1,3,5,7,8)
Available lactose-free and gluten-free

€ 60,00 excluding drinks



Raw appetizers ...from the fish counter

- Raw seafood palette € 40.00
(scampi**, purple shrimp*, oysters, cockles, cuttlefish tagliatelle** and hairy mussels) (2,4,13,14)
- Gillardeau oysters no.3 (14) per piece € 6.00
- Papillon oysters no.5 (14) per piece € 5.00
- Scampi and purple shrimp from Gallipoli (2) per piece € 4.00
- Selection of sliced fish (2,4,13,14)per 100g € 8.00
- Tuna tartare** (4) € 20.00
- Scampi tartare**/Purple shrimp tartare* (2) € 24.00

Appetizers ...from the Kitchen

- 5 varieties of seafood “Calapà”* €25.00
(1,2,3,4,5,6,7,10,11,12,13,14)
- Stuffed prawns with ricotta, ‘nduja and sweet and sour sauce..... €18.00
(1,2, 3,4,7,9,14)
- Fried red mullet fillet* with aromatic panko and lime mayonnaise (4,8,12) €18.00
- Marinated salmon with citrus fruits, pineapple and guacamole (4) €20.00
- Warm Mediterranean seafood salad* (2,4,9,12,14) €18.00
- Octopus “Luciana” style* (1,4,12,14) €16.00
- Mussels and clams sauté (1,2,9) €18.00
- Raw ham with fiordilatte from Gioia del Colle (7) €15.00

For any food allergies and intolerances, please refer to the number associated with the ingredient in the allergen list at the back of the menu.
* Product subjected to purification treatment through freezing, in accordance with the provisions of Regulation (EC) 853/04 Annex III Section VII, Chapter 3, Letter D, Point 1.
** Defrosted product.



First courses

- Pacchero with lobster 1/2 (minimum x 2) (1,2,9,12,14) per person €28.00
- Black tagliolini with cuttlefish**, cream of peas and Cruschi peppers €18.00
(1,2,5,8,14)
- Cavatelli allo scoglio (sea food**) with cherry tomatoes (1,2,4,9,12,14) €18.00
- Potato gnocchi, scampi**, turnips** and stracciatella (1,2,4,8,9,12) €20.00
- Tortelli with burrata in Gargano tomato sauce and basil (1, 7) €14.00

Second courses

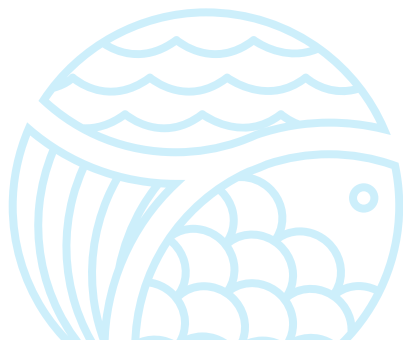
- Fresh daily caught fish from the seafood counterper 100g €8.00
(grilled, salted, baked) (1,2,4,14)
- American lobster from the seafood counter (1,2,9,12,14) per 100g € 10.00
- Lobster from the seafood counter per 100g €15.00
(pasta, roast, Catalan, soup) (1,2,9,12,14)
- Crispy turbot, cabbage and sour cream (1,2,3,4,7) €22.00
- Mixed fried molluscs** and Adriatic fish* (1,2,4,5,6,10,11,12,14) €22.00
- Acquasale and sliced aromatic tuna (1,4,9) €22.00
- Grilled sirloin €22.00

Side dishes

- Selection of cheeses and jams (7, 8) €15.00
- Vegetable crudités (9) €5.00
- Grilled vegetables €7.00
- Mixed salad €6.00
- Baked Polignano potatoes with rosemary €6.00
- French fries (5) €6.00

Dessert and Fruit

- Tiramisu (available gluten-free and lactose-free) (1,3,7) €8.00
- Artisan truffle with special coffee (gluten-free) (3,7 8) €9.00
- Classic Polignano spumone with artisanal ice cream (gluten-free) (3,7 8) €8.00
- Rhum baba with light cream (1,3,7) €7.00
- Crunchy orange mousse and Gran Marnier (available gluten-free) (1,3,7) €8.00
- Crispy “Sporcamuss” with pastry cream (1,3,7) €6.00
- Sorbet €4.00
- Seasonal fruit compote €8.00



waiting... is quality!

Service € 4
Eau minérale € 3
Verre de vin € 6