

63 Osteria Contemporanea

Menù

STARTERS

Selection of local and traditional cured meats and cheeses (suitable for 2 people)

Capocollo di Martina Franca Presidio Slow Food, Guanciale della Valle d'Itria, Filetto lardellato, Spianata dolce o piccante, Caciocavallo podolico del Gargano Presidio Slow, formaggi freschi e semistagionati di mucca, capra, pecora e misti 29€

Selection of fresh and semi-mature local cheeses 18€

Grilled bread with *Valle d'Itria Guanciale* pork cheek 7€

Grilled bread with aubergine cream, *Cornetto* bell pepper and caramelized onions 7€

Grilled bread with beetroots, bell peppers, fresh *Pecorino* cheese and smoked salt 7€

Layered aubergine with fiordilatte mozzarella, fresh tomato sauce and basil sauce 11€

Homemade fried

(Salentinian potato croquettes or aubergine balls, according to availability) 6€

Four seasonal vegetables 14€

Burrata di Andria IGP* and *Capocollo di Martina Franca 13€

***Burrata di Andria IGP* with raw tomato emulsion and basil cream** 11€

***Osteria's* mussels** 8€

FIRST COURSES

***Orecchiette* with yellow cherry tomato sauce and *Stracciatella* (mozzarella, milk and cream that is rich and buttery)** 14€

***Primitivo* wine *Orecchiette* with white *Capocollo* ragout with wild fennel and parmesan fondue** 15€

***Minchiareddhi* (traditional fresh pasta) and meat rolls with tomato sauce** 13€

***Orecchiette* with fresh tomato sauce** 9€

***Paccheri* filled with *Ricotta* cheese and smoked buffalo mozzarella with tomato sauce, aubergine and basil sauce** 14€

Half paccheri of Altamura durum wheat flour with cod in yellow tomato sauce with capers, olives, basil sauce and parsley. 15€

SECOND COURSES

Meatballs with tomato sauce and *Cacioricotta* cheese 10€

Meat rolls with tomato sauce 11€

***Bombette di Capocollo* (traditional meat rolls) with *Caciocavallo* cheese, *Negramaro* red wine sauce and potatoes au gratin** 14€

Horse meat pieces with tomato sauce (with hot pepper on request) 13€

***Turcinieddhi* (roasted lamb entrails rolls) with *cardoncelli* mushrooms (depending on availability)** 14€

Cut of *Scottona* beef with wild rocket, tomatoes and parmesan cream 20€

Traditional pitta (*Salentinian* potato gateau) 10€

SIDE DISHES

Fennel, carrots and celery 5€

Homemade potatoes chips 5€

Potatoes au gratin 5€

HOMEMADE DESSERTS 6€

Cover charge 2,5 € - Sparkling or still water 1. 0,75 2 €

For our first courses we use fresh egg pasta , "*Senatore Cappelli*" and old durum wheat variety flours for *Orecchiette* and *Minchiareddhi*