

63 Osteria Contemporanea

Menù

STARTERS

Selection of local and traditional cured meats and cheeses (suitable for 2 people) <i>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</i> 🌀	30€
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 bell peppers, fresh Pecorino cheese and smoked salt	7€
Layered aubergine with fiordilatte mozzarella, fresh tomato sauce and basil sauce	11€
Homemade fried <i>(Salentinian potato croquettes or aubergine balls, according to availability)</i>	7€
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	9€

FIRST COURSES

Orecchiette with yellow Datterino tomato sauce from Torre Guaceto and Stracciatella <i>(mozzarella, milk and cream that is rich and buttery)</i>	15€
Primitivo wine Orecchiette with white Capocollo ragout with wild fennel and parmesan fondue	16€
Minchiareddhi (traditional fresh pasta) and meat rolls with tomato sauce	14€
Orecchiette with Fiaschetto tomato sauce from Torre Guaceto 🌀	10€
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	11€
Meat rolls with tomato sauce	12€
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 l. 0,75 2 €

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