MENU

TRADITION, TASTE AND PASSION.

We have been serving quality for more than 40 years.

Pizza and bread dough with special flours

AGRITURISMO



LI MORI

DO YOU HAVE ALLERGIES OR INTOLERANCES?
NOTIFY THE DINING ROOM STAFF BEFORE ORDERING!

APPETIZERS

Appetizers Mori 1-7-3	€ 18,00
Appetizers mix (cured meats and cheeses)7	€ 17,00
buffalo mozzarella and raw ham 7	€ 11,00
Burrata and raw ham 7	€ 10,00
Bruschetta 1	€ 6,00
Crostone with raw ham 1-7	€ 9,00
Crostone Vegetables Mix1-7	€ 9,00
Veal or horse carpaccio	€ 11,00
Fried Mix (7 meatballs e 7 croquettes) 3-1 -7	€ 7,00
Fried Mix Maxi (10 meatballs e 10 croquettes) 3-1-7	€ 10,00

Allergens

1: Cereals containing gluten 3: Eggs and egg products

7: Milk and milk-based products (including lactose)

FIRST COURSES

- Fave e Cicorie (broad beans and chicory) 1 € 10,00
- Ciceri e Tria 1 (pasta & chickpeas) € 10,00
- Muersi 1 (beans, turnips and fried bread) € 10,00
- 4 cheese gnocchi with pumpkin cream and speck 1-7 € 12,00
- Ravioli with burratina, speck e pistachio 1-5-7-8 € 14,50

- Choose the type of handmade pasta:

Orecchiette, Tagliatelle

o Sagne Ncannulate 1-3

- Choose the seasoning :

- Mixed mushrooms and sausage 7 € 13,00
- Horse meat with tomato sauce € 13,00
- Vegetables (turnips) € 10,00
- Ai mori (with stir-fried tomato, burratina e speck) 7 € 12,00
- Ai porcini mushrooms € 15,00

Allergens

1: Cereals containing gluten 3: Eggs and egg products 5: Peanuts and peanut products 7: Milk and milk products (including lactose) 8: Nuts

SECOND COURSE

Mixed Roast (chicken, sausage, capocollo and skewer)		€ 12,00
Entrecote		€ 22,00
Beef, rocket and cheese 7		€ 22,50
Horse stick	all'etto	€ 5,00
Veal chop	all'etto	€ 6,50
Capocollo of Pork		€ 8,50
Roasted sausage		€ 8,00
Roasted chicken		€ 9,00
Horse meat with tomato sauce		€ 13,00
Slice of horse meat		€ 9,00
Turcinieddri (5 pieces) 1		€ 12,00
Roasted Cheese 7		€ 8,00
Chicken or Tuna salad		€ 9,00
Hamburger di Angus		€ 10,00

Allergens

1: Cereals containing gluten 7: Milk and milk-based products (including lactose

CONTORNI

French Fries (frozen product)	€ 4,00
Backed Potatoes 7	€ 5,00
Chips (frozen product)	€ 5,00
Mixed salad	€ 3,00
Green salad	€ 4,00
Seasonal vegetables	€ 6,00
Grilled vegetables	€ 6,00

Allergens

7: Milk and milk-based products (including lactose)

PIZZE

1: Cereals containing gluten. Special flour dough

For allergies and intolerances, please contact the dining room staff.

Margherita	€6,50
Bufala	€9,50
Diavola (with spicy salami)	€7,50
Napoletana (anchovies, capers, olives)	€8,00
Caprese (piadina with tomato, mozzarella, rocket)	€8,00
Contadina (fried aubergines and black olives)	€8,50
Romantica (*fresh mushrooms*)	€8,00
Capricciosa (cooked ham and mushrooms)	€8,50
Four season (cooked, mushrooms, olives, artichokes)	€9,50
Four Cheese	€9,50
Ai Porcini mushrooms	€11,00
Pizza calzone (*margh. with cooked ham*)	€8,50
Mori (fresh tomato, black olives, wrinkle)	€8,00

PIZZE

1: Cereals containing gluten

Grilled Vegetables mix (aubergines, *courgettes, radicchio*)	€8,50
Grilled Vegetables and Sausage (aubergines, courgettes, sausage)	€9,50
Trevisana (white base with radicchio, gorgonzola, parmesan)	€8,50
Tuna and Onion	€9,00
Wurstel	€8,00
Patatosa (*French Fries*)	€8,50
Saporita (sweet and sour aubergines and spicy salami)	€9,50
Ghiotta (porcini mushrooms& ham raw)	€12,00
Montanara (sausage and truffle cream)	€10,00
Pizza del Prof (porcini mushrooms, cooked ham, fried aubergines, artichokes, olives)	€12,00
Margherita Gluten Free	€8,00

SPECIAL PIZZA WALTER

1: Cereals containing gluten

Mortazza: € 13,00

(mortadella, pistachio cream and burrata)

Nfumecata: € 13,00

(pumpkin cream, crunchy speck and smoked scamorza)

Fuecu: € 13,00

(cherry tomatoes, nduja and caciocavallo cheese)

Allergens

1: Cereals containing gluten 2: Shellfish and shellfish products 3: Eggs and egg products 4: Fish and fish products
5: Peanuts and peanut products 6: Soya and soy products 7: Milk and milk products (including lactose) 8: Nuts
9: Celery and celery-based products 10: Mustard and mustard-based products 11: Sesame and sesame-based products.12: Sulfur dioxide and sulphites 13: Lupines and lupine-based products 14: Molluscs and products based on of molluscs

BEERS

SPILLED

HEINEKEN : BIONDA OLANDESE A BASSA FERMENTAZIONE . GUSTO EQUILIBRATO E MODERATAMENTE LUPPOLATO. TUTTO PASTO. 5% VOL.

SMALL 20CL € 3,50

MEDIUM 40CL € 6,00

ICHNUSA N. FILTRATA: ASPETTO VELATO GRAZIE ALLA NON FILTRATURA. BEVUTA MORBIDA E CON UNA LIEVE NOTA AMARA NEL FINALE. 5% VOL.

SMALL 20CL € 3,50

MEDIUM 40CL € 6,50

COLORE: COLORE AMBRATO BRILLANTE, **PROFUMO**: PRESENZA DI AROMI DI MALTO, CARAMELLO, FRUTTA E LUPPOLO.**SAPORE**: CORPO PIENO E STRUTTURATO. IL GUSTO DECISO SI SVILUPPA LENTAMENTE DURANTE IL CONSUMO.

SMALL 20CL € 4,00

MEDIUM 40CL € 7,50

BIRRA MORETTI LA ROSSA È UNA BIRRA DOPPIO MALTO PRODOTTA UTILIZZANDO SOLO MALTO D'ORZO DI ALTA QUALITÀ 7,2% VOL.

SMALL 20CL € 4,00

MEDIUM 40C € 7,00

BEVANDE

ARANCIATA FANTA	**33CL.**	**€ 2,50**
COCA COLA ZERO	**33CL.**	**€ 2,50**
SPILLED COCA COLA	**30CL.**	**€ 2,50**
SPILLED COCA COLA	**1 LT.**	**€ 6,00**

BOTTLES

PALASCIA
33 CL. € 5,50

GOLDEN ALE CON SENTORI D'ARANCIA, MALTO E CROSTA DI PANE.
BUON EQUILIBRIO DOLCE\AMARO FACILE E AMPIA BEVA. 5,5% VOL.

ARAGONESE
33 CL. € 5,50

AMERICAN IPA: MIX DI LUPPOLI AMERICANI (CHINOOK, SIMCOE, MOSAIC) DONA ALL'ARAGONESE I CLASSICI SENTORI DI QUESTO STILE. PARTICOLARE IMPORTANZA HA IL DRY HOPPING CHE ARRICCHISCE IL PROFILO AROMATICO. 5,5 % VOL.

AGRICOLA
50 CL. € 6,00

BIRRA DI COLORE ORO CHIARO IN STILE LAGER IN BASSA FERMENTAZIONE. AGRICOLA SI CARATTERIZZA PER UNA BIANCA SCHIUMA COMPATTA, UN CORPO ROTONDO ED UN AMARO BEN BILANCIATO.

GLUTEN FREE BEER
33 CL. € 4,00

ALCOL FREE BEER
33 CL. € 3,50

WINE LIST

ROSE

Il 150 Apollonio (Susumaniello)	€ 17,00
Negroamaro Cantele	€ 17,00
Masserei Schola Sarmenti (Negroamaro)	€ 17,00
Five Roses Leone De Castris (Negr.&Malvasia nera)	€ 22,00
Morso Rosa Tenuta Viglione (Susumaniello)	€ 19,00
Antieri Schola Sarmenti (Susumaniello)	€ 20,00
Susumaniello Cantale	€ 18,00
Opra Schola Sarmenti (Negroamaro)	€ 22,00
Tramari San Marzano (Primitivo)	€ 19,00

WHITE

Il 150 Apollonio (Verdeca)	€ 17,00
Fiano Schola Sarmenti	€ 16,00
Teresa Manara Cantele (Chardonnay)	€ 19,00
Verdeca Tenuta Viglione	€ 16,00

HOUSE WINE

Red/Rose/White (in the bottle of 75 cl)	€ 11,00
Glass	€ 3,50

WINE LIST

RED

Roccamora Schola Sarmenti (Negroamaro)	€ 17,00
Negroamaro Cantele	€ 17,00
Susumaniello Cantale	€ 17,00
Teresa Manara Cantele (Negroamaro)	€ 23,00
Cubardi Schola Sarmenti (Primitivo)	€ 24,00
Critera Schola Sarmenti (Primitivo)	€ 19,00
Antieri Schola Sarmenti (Susumaniello)	€ 23,00
Salice Salentino DOC Riserva Cantele	€ 19,00
Marpione Tenuta Viglione (Primitivo)	€ 26,00
Armentino Schola Sarmenti (Negr.&Primitivo)	€ 19,00
Morso Rosso Tenuta Viglione (Susumaniello)	€ 18,00
Il 150 Apollonio (Susumaniello)	€ 17,00
Nerio Scola Sarmenti (Negroamaro&Malvasia)	€ 20,00
Chiaccherino Scola Sarmenti (primitivo di Manduria D.O.C.)	€ 26,00
	€ 25,00
Amativo Cantele (Primitivo&Negroamaro)	