



APPETIZERS

- Traditional Fried Selection (for 2 people)* (1, 3, 7, 11) € 12
(12 assorted pieces: potato croquettes, traditional meatballs, rice arancini, and crispy chips)
- Meatballs in Tomato Sauce* (1,3, 7) € 15
- Octopus “alla Pignata”* (1,14) € 18
(Traditional Salento-style octopus served with fried bread croutons)
- Trio of Salento Bruschettas* (1, 2, 7, 8, 11,14) € 18
Classic : cherry tomatoes, oregano, and extra virgin olive oil
Seafood: burrata, shrimp tartare, and lemon zest
Land: rosemary ricotta cream, crispy Martina Franca capocollo, and toasted almonds
- Chef's Appetizer Tasting* (1,2,3,4,5,7,8,9,11,14) € 28
(for 2 people)
(6 samples selected by the Chef: 3 land specialties and 3 seafood specialties)
- Tagliere delle Minuzie* (for 2 people) € 30
(Selection of local cured meats and cheeses)



FIRST COURSES

<i>Orecchiette with Tomato Sauce</i> (1, 9, 10, 12) (traditional orecchiette pasta with homemade tomato sauce)	€ 8
<i>Orecchiette with Tomato Sauce and Fresh Farm Ricotta</i> (1, 7, 9, 10, 12) (orecchiette with tomato sauce and fresh artisanal ricotta cheese)	€ 14
<i>Ciciri e Tria</i> (1, 3, 5, 9, 11, 12) (fresh pasta with chickpeas and crispy fried pasta strips)	€ 15
<i>Burrata Ravioli with Three Cherry Tomatoes</i> (1, 3, 7, 8, 9, 10, 12, 14) (fresh burrata-filled pasta with crispy Martina Franca capocollo)	€ 18
<i>Maritati delle Minuzie</i> (1, 3, 7, 12) (fresh pasta with meat sauce and cacio ricotta cheese)	€ 16
<i>Scialatielli with King Prawn Ragù, Yellow Cherry Tomatoes and Shrimp Tartare</i> (1, 2, 4, 8, 9, 12, 14) (fresh pasta with king prawns, yellow cherry tomatoes, and shrimp tartare)	€ 22
<i>Calamarata with Seafood Aroma</i> (1, 2, 4, 8, 9, 12, 14) (calamarata pasta with seafood flavors)	€ 18

MAIN COURSES

<i>Chicken Tagliata with Cherry Tomatoes and Rocket</i> (tender chicken with fresh rocket salad and seasonal cherry tomatoes)	€ 16
<i>Carne alla Pignata</i> (9, 12) (meat slow-cooked according to ancient Salento tradition)	€ 18
<i>Angus Tagliata with Rocket and Grana Cheese</i> (4) (selected Angus beef cut with fresh rocket and Grana cheese flakes)	€ 18
<i>Salento-Style Snails</i> (18) (traditional Salento dish with authentic flavors)	€ 18
<i>Grilled Cuttlefish with Cherry Tomatoes and Seasonal Mixed Greens</i> (4) (grilled cuttlefish with fresh seasonal vegetables)	€ 16
<i>Minuzie Mixed fried (for 2 people)</i> (1, 4, 12) (crispy fried seafood with Mediterranean aromas)	€ 30



SIDE DISHES

Green salad	€ 4
Mixed salad	€ 5
Baked potatoes	€ 5
French fries	€ 5
Grilled vegetables	€ 6

DESSERT

Sorbet (gluten free) (4)	€ 4
Tiramisù (1, 3, 7)	€ 6
Panna cotta with mixed berries (4, 7)	€ 6
Caramel panna cotta (4, 7, 12)	€ 6
Chocolate panna cotta (4, 7, 12)	€ 6
Catalan Cream (1, 3, 6, 7, 8)	€ 6
Artisanal spumone ice cream (various flavors) (3, 7, 8)	€ 6
Homemade dessert (various gluten-free flavors) (3, 7, 8)	€ 6

We kindly inform our customers that the products prepared and served in this establishment may contain one or more of the allergens listed below, either as ingredients or as traces resulting from the production process.

Cover charge	€ 2
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Customers are kindly requested to inform the waiting staff, before ordering, of any need to consume foods free from specific allergenic substances. During food preparation in the kitchen, cross-contamination cannot be completely excluded. Therefore, our dishes may contain the following allergens, in accordance with EU Regulation 1169/11, indicated in brackets. (1...)

Allergens:

- (1) **Gluten:** Cereals such as wheat, rye, barley, oats, spelt, kamut, including hybrid strains and derived products.
- (2) **Crustaceans and derivatives:** These include marine and freshwater crustaceans such as shrimp, scampi, lobster, crab, crayfish, and similar.
- (3) **Eggs and derivatives:** All products made with eggs, even in minimal amounts. The most common include mayonnaise, omelettes, emulsifiers, egg pasta, baked goods, and breaded products containing eggs.
- (4) **Fish and derivatives:** Includes all products containing fish, even in small percentages.
- (5) **Peanuts and derivatives:** Snack foods, creams, and condiments containing peanuts, even in small doses.
- (6) **Soy and derivatives:** Milk, tofu, spaghetti, tofu flour, soy cream, and similar products.
- (7) **Milk and derivatives:** Yogurt, biscuits and cakes, ice cream, and various creams. Any product containing milk.
- (8) **Nuts and derivatives:** All products containing almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, Queensland nuts, pistachios, and macadamia nuts.
- (9) **Celery and derivatives:** Present in pieces or within prepared soups, sauces, and vegetable concentrates.
- (10) **Mustard and derivatives:** Can be found in sauces, condiments, and spices, including mustard.
- (11) **Sesame seeds and derivatives:** In addition to whole seeds used in bread, traces may also be found in certain types of flour.
- (12) **Sulphur dioxide and sulphites:** In concentrations above 10 mg/kg or 10 mg/l expressed as SO₂. Commonly found in preserves, pickled foods, oil-preserved products, jams, vinegar, dried mushrooms, and alcoholic beverages and fruit juices.
- (13) **Lupin and derivatives:** Present in many vegan foods in the form of roasts, cured meats, flours, and similar products derived from this protein-rich legume.
- (14) **Molluscs and derivatives:** Including scallops, mussels, oysters, clams, cuttlefish, squid, octopus, and similar products.

Frozen at origin or blast chilled depending on availability.

Consumption of raw or undercooked foods of animal origin may increase the risk of foodborne illness.

We kindly inform our customers that, in accordance with Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3, the allergens listed above may be present as ingredients or traces resulting from the production process.



SOFT DRINKS AND SPIRITS

Soft drinks

Schweppes Lemon / Tonic Water	€ 3
San Pellegrino Cocktail	€ 3
Coca-Cola / Coca-Cola Zero	€ 3
Fanta	€ 3
Red Bull	€ 4
Iced Tea Lemon / Peach	€ 3
Still / Sparkling Water – 1 L San Pellegrino	€ 2,5

Italian Beer

Poretti	66 cl € 4 / 33 cl € 3
Poretti Zero Cl 33	€ 4
Poretti Senza Glutine Cl 33	€ 4
Ichnusa Unfiltered Cl 33	€ 4
Ichnusa Slow Brew Cl 33	€ 4

Apulian Craft Beers

B94 November Ray Cl 66	€ 13
Terra Rossa Cl 66	€ 14
B94 November Ray Cl 33	€ 7
Terra Rossa Cl 33	€ 8

Foreign Beers

Warstainer Cl 50	€ 4
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Bitters & Liqueurs

Italian and International	€ 4
Jefferson	€ 5
Amaro del Salento	€ 5

Grappa

White Grappa	€ 4
Barrel-Aged Grappa	€ 5

Rum

Don Papa Baroko Rum	€ 8
Zacapa 23 Anni	€ 10
El Dorado 12 Anni	€ 7

Cognac

Corvoiser Cognac Vs	€ 8
Remy Martin Cognac	€ 10
Vosp Fine Champagne	

Wiskey

Jim Beam Bourbon Wiskey White Label	€ 6
Jack Daniel's	€ 7
Oban	€ 8