

PUGLIA 2020

Calamari Ripieni

crispy fried squid, smoked tomato sauce, pine nut, basil oil

Orecchiette

anchovy, Calabrian chili, garlic, bitter green,
pecorino romano

Risotto

mushroom, olive, burrata

Ippoglosso

grilled halibut, potato horseradish cake, fava bean,
braised artichoke

Braciola d'Agnello

lamb chop, fennel gratin, turnip, pistachio, rhubarb

Torta di Olio

olive oil cake two ways, taralli, sweet ricotta, honey gelato

Tasting Menu - 115
Black Truffle / 50 - 5g

Chef de Cuisine
Brian Motyka

Produttori di Manduria, 'Zin' Fiano

Salento IGT 2019

Valentina Passalacqua, 'Lux' Bombino Bianco

Puglia IGT 2018

Calcarius, 'Hellen' Nero di Troia

Puglia IGT 2018

Tormaresca, 'Calafuria' Negroamaro Rosato

Salento IGT 2019

Santa Lucia, 'Le More' Nero di Troia

Castel del Monte Riserva DOC 2008

Ferrandes

Passito di Pantelleria DOC, Sicily 2012

Wine Pairing - 95

Executive Chef
Eric Lees