

# MENU / SUGGESTED PAIRINGS

1,50 € COVER CHARGE

## THE APERITIFS

**LEGGERO** | 3,00 |  
Olives and handmade taralli.

**CORPOSO** | 16,00 |  
Selection of 12 mixed cooked/uncooked appetizers prepared by the chef based on seasonal produce.

## THE FRISE

**VELLUTATA** | 6,00 |  
Barley frise with fiaschetto tomatoes, stracciatella from *Caseificio Lanzillotti*, basil, Tenute Rubino's medium fruity olive oil from Leccino, Nardò Cellina and Coratina cultivar.

**INVITANTE** | 6,00 |  
Barley frise with fiaschetto tomatoes, canestrato pecorino cheese shavings from *Caseificio Lanzillotti*, wild dried oregano, Tenute Rubino's medium fruity olive oil from Leccino, Nardò Cellina and Coratina cultivar.

**COMPLESSA** | 7,00 |  
Barley frise with stracciatella from *Caseificio Lanzillotti*, yellowfin tuna tartare, marinated sweet and sour red onions from Tropea, chives, fennel leaves.

## THE CROSTONI

**LOQUACE MARE** | 9,00 |  
Stracciatella from *Caseificio Lanzillotti* on toasted slices of semolina bread with Mediterranean anchovies, asparagus, celeriac, pepper and Tenute Rubino's medium fruity olive oil from Nardò Cellina cultivar.

**LOQUACE TERRA** | 9,00 |  
Stracciatella from *Caseificio Lanzillotti* on toasted slices of semolina bread with dried crushed capocollo from *Salumificio Santoro* and black pepper.

**NATURALE** | 9,00 |  
Diced cooked vegetables, fondue of unpasteurized pecorino cheese from *Caseificio Lanzillotti*, fruits of the forest crumble and Tenute Rubino's medium fruity olive oil from Leccino, Nardò Cellina and Coratina cultivar on toasted crostoni.

## THE CHARCUTERIE BOARDS

**AUTOCTONO** | 14,00 |  
Selection of local cured meats from *Salumificio Santoro* served with onion patè on flatbread.

**ARMONIOSO** | 18,00 |  
Selection of fresh and aged cheeses from *Caseificio Lanzillotti* from San Vito dei Normanni served with jams from *Masseria Il Frantoio* from Ostuni.

**EQUILIBRATO** | 14,00 |  
Selection of local cured meats, fresh and aged cheeses paired with local jams.

### RECOMMENDED WINES

Libens

Sumaré 30 mesi  
Sumaré 42 mesi

Torre Testa Rosato  
Saturnino

Miraglio | Oltremé

Giancòla  
Sumaré 42 mesi

Salende  
Saturnino

Lamo | Oltremé

Oltremé | Giancòla

Jaddico | Oltremé

Visellio  
Torre Testa

Miraglio  
Punta Aquila

## FIRST COURSES

**CREMOSO** | 12,00 |  
Burrata tortelloni in yellow cherry tomato reduction, crispy pecorino cheese and a hint of truffle oil.

**TIPICO** | 14,00 |  
"Our" garlic, oil and chilli pepper: bronze-drawn spaghetti, dried anchovies, white prawn tartare, wild fennel cream with lime zest.

## CREAMS/SOUPS

**PERSISTENTE** | 12,00 |  
Potato and red cabbage cream with larded salted cod bites and crispy leek chips.

**SUCCULENTE** | 10,00 |  
Chickpea and winter garlic cream, cherry tomato confit, sesame and rustic toasted chicory crostini.

**MEDITERRANEA** | 10,00 |  
Broad bean cream with chilli chicories, smoked hanging tomato reduction with Altamura bread crostini.

**CALOROSA** | 12,00 |  
Mixed bean and cereal soup with crackling, cherry tomato confit and dried porcini mushrooms.

## THE WINTER MEDITERRANEAN DISHES

**SPEZIATA** | 9,00 |  
Chicory salad with fennel, artichoke carpaccio, pomegranate, shavings of aged goat cheese and orange vinaigrette.

**FRAGRANTE** | 14,00 |  
Octopus tentacle paired with a garlic and rocket broad bean cream with crushed peanuts.

**PREGIATO** | 16,00 |  
Beef filet marinated in an acidic sauce\* and seared with porcini mushroom cream, potatoes with rosemary and truffle oil.

\*Wine vinegar, salt, sugar and water.

**MORBIDO** | 14,00 |  
Pig cheek cooked at low temperature, braised with Mediterranean herbs and glazed in its juices with sautéed chard and baked barbecue potato medallions.

## KIDS MENU

**APPETITOSO** | 12,00 |  
Breaded chicken with roast potatoes, organic drink.

**GUSTOSO** | 12,00 |  
Orecchiette with fiaschetto tomato sauce or meat sauce, organic drink.

## DESSERTS

**HOMEMADE MOUSSE** | 5,00 |

**ALMOND PASTRIES WITH CHERRY JAM**  
(3pz) | 3,00 |

### RECOMMENDED WINES

Saturnino  
Salende

Sumaré 30 mesi  
Giancòla

Libens | Saturnino

Miraglio | Lamo

Oltremé  
Punta Aquila

Jaddico  
Palombara

Salende | Lamo

Saturnino  
Giancòla

Oltremé  
Palombara

Jaddico  
Punta Aquila

Aleatico

Aleatico

# TASTING JOURNEYS

**CLASSIC** | 25,00 |  
Three typical wines from Salento's native flagship grapes with frise, cured meats and cheeses.

**SELECTION** | 30,00 |  
Four wines for a better understanding of the company's production paired with frise, crostoni, cured meats and cheeses.

### WINES

Giancòla  
Saturnino  
Oltremé

Salende  
Saturnino  
Oltremé  
Punta Aquila

**EXCLUSIVE** | 40,00 |  
Four symbolic wines from Salentine winemaking in elegant and structured versions, paired with frise, crostoni, cured meats and cheese

**SUSUMANIELLO EXPERIENCE** | 60,00 |  
Susumaniello in all of its forms. Four different interpretations of Brindisi's most representative grape variety, for a unique and exclusive tasting, paired with frise, crostoni, cured meats and cheeses. (Minimum 2 people).

### WINES

Giancòla  
Oltremé, Jaddico  
Visellio

Sumaré  
Torre Testa Rosato  
Oltremé  
Torre Testa

# WINE LIST

## MIRAGLIO 2016

RED, DOC BRINDISI

GLASS 4,50  
BOTTLE 15,00

**Grape** Negroamaro / **Estate** Uggio, Brindisi / **Maturation** 5 months in stainless steel, 5 months in 40hl French oak truncated cone vats; 4 months in the bottle / **Alcohol** 14% vol.

## PUNTA AQUILA 2018

RED, IGT SALENTO

GLASS 4,50  
BOTTLE 15,00

**Grape** Primitivo / **Estate** Punta Aquila, Brindisi / **Maturation** 5 months in stainless steel, 5 months in 40hl French oak truncated cone vats; 4-6 months in the bottle / **Alcohol** 14% vol.

## LAMO 2019

RED, DOC OSTUNI

GLASS 5,00  
BOTTLE 17,00

**Grape** Ottavianello / **Estate** Ostuni Comune / **Maturation** 5-6 months in stainless steel, 1-2 months in the bottle / **Alcohol** 12,5% vol.

## LIBENS

SPARKLING TANK METHOD,  
IGT SALENTO

GLASS 3,50  
BOTTLE 14,00

**Grape** Vermentino / **Estate** Uggio, Brindisi / **Alcohol** 12,5% vol.

## SALENDE 2020T

WHITE, IGT SALENTO

GLASS 4,50  
BOTTLE 14,50

**Grape** Vermentino / **Estate** Uggio, Brindisi / **Maturation** 5-6 months in stainless steel; 3 months in the bottle / **Alcohol** 13% vol.

## SATURNINO 2020

ROSÉ, DOC BRINDISI

GLASS 4,50  
BOTTLE 15,50

**Grape** Negroamaro / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** 5 months in stainless steel, 2 months in the bottle / **Alcohol** 13% vol.

## OLTREMÉ 2018

RED, DOC BRINDISI SUSUMANIELLO

GLASS 5,00  
BOTTLE 16,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** 10 months in stainless steel; minimum 2 months in the bottle / **Alcohol** 13% vol.

## GIANCÒLA 2019

WHITE, IGT SALENTO

GLASS 5,50  
BOTTLE 18,00

**Grape** Malvasia Bianca / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** 8-9 months in stainless steel; 6-8 months in the bottle / **Alcohol** 13,5% vol.

## PALOMBARA 2019

DOC MANDURIA PRIMITIVO

GLASS 6,50  
BOTTLE 25,50

**Grape** Primitivo / **Estate** Palombara / **Maturation** stainless steel and 30% in french oak barrique, 6 months in the bottle / **Alcohol** 14,5% vol.

## MIMENTE ORO 2015

WHITE, IGT PUGLIA

BOTTLE 46,00

**Grape** Minutolo / **Origin** Valle D'Itria hills / **Maturation** 5 months in stainless steel, 6 months in the bottle / **Alcohol** 12% vol.

## TORRE TESTA ROSÉ 2020

ROSÉ, IGT SALENTO

GLASS 5,50  
BOTTLE 18,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** at least 5 months in stainless steel, 1-2 months in the bottle / **Alcohol** 13% vol.

## VISELLIO 2016

RED, IGT SALENTO

GLASS 7,50  
BOTTLE 30,00

**Grape** Primitivo / **Estate** Uggio, Brindisi / **Maturation** 5-6 months in stainless steel, 8 months in first passage French oak barrique; 12 months in the bottle / **Alcohol** 15,5% vol.

## JADDICO 2016

RED, DOC BRINDISI RISERVA

GLASS 7,00  
BOTTLE 27,00

**Grape** Negroamaro 80%, Susumaniello 20% / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** 14 months in stainless steel, 8-9 months in first passage French oak barrique; at least 3 months in the bottle / **Alcohol** 14,5% vol.

## TORRE TESTA 2017

RED, DOC BRINDISI SUSUMANIELLO

BOTTLE 60,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Maturation** 5-6 months in stainless steel, minimum 12 months in first passage French oak barrique, 12 months in the bottle / **Alcohol** 15,5% vol.

## SUMARÉ 30 MONTHS

ROSÉ, TRADITIONAL METHOD

CALICE 5,00  
BOTTIGLIA 24,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Alcohol** 11,5% vol.

## SUMARÉ 42 MONTHS

ROSÉ, TRADITIONAL METHOD

BOTTIGLIA 27,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Alcohol** 11,5% vol.

## SUMARÉ 60 MONTHS

ROSÉ, TRADITIONAL METHOD

BOTTIGLIA 36,00

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi / **Alcohol** 12% vol.

## ALEATICO 2013

PASSITO, IGT SALENTO

CALICE 4,00  
BOTTIGLIA 16,00

**Grape** Aleatico / **Estate** Uggio, Brindisi / **Maturation** 6-7 months in stainless steel, 6 months in the bottle / **Alcohol** 15,5% vol.

# COCKTAILS

NUMERO PRIMO | 6,00 |

Negroamaro, tonic water

INFINITO | 6,00 |

Saturnino, Sparkling Libens, vodka

MOVINO | 7,00 |

Giancòla, lime, brown sugar, mint

CAIPIROSA | 7,00 |

Saturnino, lime, brown sugar, strawberries

SPRITZ | 6,00 |

Aperol or Campari and sparkling Libens

FISHERY PRODUCTS SERVED RAW AND UNCOOKED FISH BASED DISHES HAVE UNDERGONE PREVENTIVE FREEZING IN ACCORDANCE WITH EU REGULATIONS 853/2004

INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR OF PRODUCTS PROVOKING ALLERGIES OR INTOLERANCES ARE AVAILABLE ON REQUEST FROM THE SERVING STAFF.

COVER CHARGE €1,50

EXTEND YOUR NUMERO PRIMO WINE BAR EXPERIENCE. TAKE YOUR FAVOURITE LABELS HOME WITH YOU OR PURCHASE THEM ONLINE AT [TENUTERUBINO.COM/VINI-TENUTE-RUBINO/](https://TENUTERUBINO.COM/VINI-TENUTE-RUBINO/)



[f](#) [@](#) VINOTECANUMEROPRIMO.IT



NUMERO PRIMO