

MENU / RECOMMENDED PAIRINGS

APERTIF

LEGGERO | 3,00 |
Olives and artisan taralli

CORPOSO | 16,00 |
Selection of 12 sea/land, raw/cooked appetizers

GOURMET FRISAS

VELLUTATA | 6,00 |
Tomatoes, stracciatella cheese, basil

STUZZICANTE | 7,00 |
Tomatoes, tuna, onion spread, capers, black olives, rocket

INVITANTE | 6,00 |
Tomatoes, cacioricotta cheese, basil

COMPLESSA | 7,00 |
Stracciatella cheese, seared tuna, onion, walnuts, mint, basil

ROSETTA SANDWICHES

COLORATO | 10,00 |
Cereal bread, seared tuna, tomatoes, stracciatella cheese, basil pesto

STRUTTURATO | 10,00 |
Cereal bread, meat burger with "fiaschetto" tomatoes puree, smoked scamorza cheese, mozzarella cheese, eggplants, lettuce, basil

ROBUSTO | 10,00 |
Cereal bread, salmon burger, zucchini, tomatoes, lemon sauce, basil

COMPOSTO | 10,00 |
Cereal bread, octopus, iceberg lettuce, tomatoes, anchovies, mint, aioli sauce (sesame oil, egg, mustard, garlic)

FLOREALE | 10,00 |
Cereal bread, chickpeas hamburger, zucchini cream, Negroamaro wine braised leek, spinach, raw milk pecorino cheese

AMABILE | 10,00 |
Three layers club sandwich, bread crumb, rocket, chicken, flavored mayonnaise, tomatoes, raw milk pecorino cheese

CROSTONI

LOQUACE MARE | 9,00 |
Stracciatella cheese, anchovies, zucchini, black pepper

LOQUACE TERRA | 9,00 |
Stracciatella cheese, crispy capocollo, black pepper

ARMONICO | 10,00 |
Monkfish, soft cheese, baked tomatoes, walnuts, black pepper

RECOMMENDED WINES

Libens

Sumaré 30/
Sumaré 42

Torre Testa Rosato
Saturnino

Punta Aquila
Miraglio

Oltremé | Lamo

Salende
Marmorelle Bianco

Torre Testa Rosato

Miraglio | Oltremé

Salende
Saturnino

Giancòla | Salende

Saturnino
Salende

Marmorelle Bianco
Lamo

Giancòla | Salende

Lamo | Miraglio

Marmorelle Rosso
Saturnino

SALADS

RICCA | 9,00 |
Lettuce, chicken nuggets, onion, cucumber, yogurt sauce with garlic, olives, vinegar, origan

BALSAMICA | 9,00 |
Lettuce, rocket, capocollo, citrus flavored ricotta, figs, radishes, balsamic vinegar glaze

GENUINA | 9,00 |
Boiling oil cod morsels, misticanza salad, peas cream, lompo eggs, eggplant charcoal

DELICATA | 9,00 |
Cheese and pepper sepia, misticanza salad, yellow melon

MEDITERRANEAN DISHES

TIPICA | 8,00 |
Potatoes, tuna, tomatoes, olives, onion, cucumber, basil

FRAGRANTE | 9,00 |
Octopus, potatoes, carrots, celery, tomatoes, olives, onion, basil pesto, capers

SCOMPOSTA | 8,00 |
Basil pesto, friselline crumble, tomatoes, stracciatella cheese, basil

SBRICIOLATA DI FRISA | 8,00 |
Cereal frisa pie with tomatoes, black olives, capers, anchovies, origan

INNOVATIVO | 16,00 |
Grilled red tuna marinated with Sumaré wine, caramelized Tropea onion, flavored mayonnaise

PLATTERS

AUTOCTONO | 14,00 |
Selection of local cold cuts with toasted bread

ARMONIOSO | 18,00 |
Selection of local fresh/seasoned cheeses with jams

EQUILIBRATO | 14,00 |
Cold cuts and fresh/seasoned cheeses with seasonal fruit

BABY MENU

APPETITOSO | 12,00 |
Sandwich with Apulian baked ham, mozzarella platter, organic beverage

SFIZIOSO | 12,00 |
Sandwich with crunchy chicken, tomatoes and iceberg lettuce, mozzarella platter, organic beverage

GUSTOSO | 12,00 |
Frisas with tomatoes and basil, mozzarella platter, organic beverage

DESSERTS

Almond pastries with cherry jam (3 pieces) | 3,00 |
Artisanal dessert (depending on availability) | 5,00 |

RECOMMENDED WINES

Lamo
Marmorelle Bianco

Saturnino
Oltremé

Marmorelle Bianco
Saturnino

Salende
Torre Testa Rosato

Marmorelle Bianco
Torre Testa Rosato

Salende
Saturnino

Saturnino | Lamo

Giancòla
Torre Testa Rosato

Sumaré
Torre Testa Rosato

Jaddico | Oltremé

Visellio
Torre Testa

Miraglio
Punta Aquila

Aleatico
Aleatico

WINE TASTING EXPERIENCES

CLASSIC | 25,00 |
Three typical wines from the most representative vines of Salento paired with frisa, cold cuts and cheeses.

SELECTION | 35,00 |
Four wines emblematic of Salento oenology in their most elegant and structured version, paired with frisa, crostone, cold cuts and cheeses.

WINES

Giancòla
Saturnino
Oltremé

Giancòla
Oltremé
Jaddico
Visellio

SUSUMANIELLO EXPERIENCE | 50,00 |
Susumaniello in all its forms. Four different interpretations of the most representative grape of Brindisi for a unique and exclusive wine tasting, paired with frisa, crostone, cold cuts and cheeses. (Minimum 2 people)

WINES

Sumaré
Torre Testa Rosato
Oltremé
Torre Testa

WINE LIST

MARMORELLE BIANCO

WHITE, IGT SALENTO

Grape variety Chardonnay, Malvasia Bianca / **Vineyards location** Marmorelle, Brindisi / **Ageing** 6 months in steel tanks, 2-3 months in the bottle
Alcohol level 13% vol.

WINE GLASS 4,00
BOTTLE 13,00

MARMORELLE ROSSO

RED, IGT SALENTO

Grape variety Negroamaro / **Vineyards location** Marmorelle, Brindisi
Ageing 12-18 months in steel tanks and 40hl French wood tanks; 3 months in the bottle / **Alcohol level** 13% vol.

WINE GLASS 4,00
BOTTLE 13,00

MIRAGLIO

RED, DOC BRINDISI

Grape variety Negroamaro / **Vineyards location** Uggio, Brindisi
Ageing 5 months in steel tanks, 5 months in 40 hl French wood tanks, 4 months in the bottle / **Alcohol level** 14% vol.

WINE GLASS 4,50
BOTTLE 15,00

PUNTA AQUILA

RED, IGT SALENTO

Grape variety Primitivo / **Vineyards location** Punta Aquila, Brindisi
Ageing 5 months in steel tanks, 4 months in 40 hl French wood tanks, 4-6 months in the bottle / **Alcohol level** 14% vol.

WINE GLASS 4,50
BOTTLE 15,00

LAMO

RED, DOC OSTUNI

Grape variety Ottaviano / **Vineyards location** Comune di Ostuni
Ageing 5-6 months in steel tanks, 1-2 months in bottle / **Alcohol level** 12,5% vol.

WINE GLASS 5,00
BOTTLE 17,00

LIBENS

WHITE, CHARMAT METHOD
IGT SALENTO

Grape variety Vermentino / **Vineyards location** Uggio, Brindisi
Alcohol level 12,5% vol.

WINE GLASS 3,50
BOTTLE 14,00

SALENDE

WHITE, IGT SALENTO

Grape variety Vermentino / **Vineyards location** Uggio, Brindisi
Ageing 5-6 months in steel tanks; 3 months in the bottle / **Alcohol level** 13% vol.

WINE GLASS 4,50
BOTTLE 14,50

SATURNINO

ROSATO, DOC BRINDISI

Grape variety Negroamaro / **Vineyards location** Jaddico-Giancòla, Brindisi
Ageing 5 months in steel tanks; 2 months in the bottle / **Alcohol level** 13% vol.

WINE GLASS 4,50
BOTTLE 15,50

OLTREMÉ

RED, IGT SALENTO

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi
Ageing 10 months in steel tanks; minimum 2 months in bottle
Alcohol level 13% vol.

WINE GLASS 4,50
BOTTLE 15,50

GIANCÒLA

WHITE, IGT SALENTO

Grape variety Malvasia Bianca / **Vineyards location** Jaddico-Giancòla, Brindisi
Ageing 8-9 months in steel tanks; 6-8 months in the bottle
Alcohol level 13,5% vol.

WINE GLASS 5,50
BOTTLE 18,00

TORRE TESTA ROSATO

ROSATO, IGT SALENTO

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi /
Ageing Minimum 5 months in steel tanks, 1-2 months in the bottle
Alcohol level 13% vol.

WINE GLASS 5,50
BOTTLE 18,00

VISELLIO

RED, IGT SALENTO

Grape variety Primitivo / **Vineyards location** Uggio, Brindisi
Ageing 5-6 months in steel tanks; 8 months in French oak barrique, minimum 12 months in the bottle / **Alcohol level** 15,5% vol.

WINE GLASS 7,50
BOTTLE 30,00

JADDICO

RED, DOC BRINDISI RISERVA

Grape variety Negroamaro 80%, Susumaniello 20% / **Vineyards location** Jaddico-Giancòla, Brindisi / **Ageing** 14 months in steel tanks, 8-9 months in French oak barriques; minimum 3 months in the bottle / **Alcohol level** 14,5% vol.

WINE GLASS 7,00
BOTTLE 27,00

TORRE TESTA

RED, IGT SALENTO

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi
Ageing 5-6 months in steel tanks; minimum 12 months in French oak barrique; 12 months in the bottle / **Alcohol level** 16% vol.

BOTTLE 40,00

SUMARÉ 30 MESI

SPARKLING ROSÈ BRUT

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi
Alcohol level 11,5% vol.

WINE GLASS 5,00
BOTTLE 24,00

SUMARÉ 42 MESI

SPARKLING ROSÈ BRUT

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi
Alcohol level 11,5% vol.

BOTTLE 27,00

SUMARÉ 60 MESI

SPARKLING ROSÈ BRUT

Grape variety Susumaniello / **Vineyards location** Jaddico-Giancòla, Brindisi
Alcohol level 12% vol.

BOTTLE 36,00

ALEATICO

PASSITO, IGT SALENTO

Grape variety Aleatico / **Vineyards location** Uggio, Brindisi / **Ageing** 6-7 months in steel tanks, 6 months in the bottle / **Alcohol level** 15,5% vol.

WINE GLASS 4,00
BOTTLE 16,00

COCKTAIL

NUMERO PRIMO | 6,00 |
Negroamaro, gazzosa

INFINITO | 6,00 |
Saturnino, Libens, wodka

MOVINO | 7,00 |
Giancòla, lime, brown sugar, mint

CAIPIROSA | 7,00 |
Saturnino, lime, brown sugar, strawberry

SPRITZ | 6,00 |
Libens, Aperol or Campari

THE RAW FISHERY PRODUCTS AND THE GASTRONOMIC PREPARATIONS BASED ON RAW FISH HAVE BEEN SUBJECTED TO PREVENTIVE REMEDIATION ACCORDING TO EC REGULATION 853/04

COVER CHARGE €1,50

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