

# MENU / SUGGESTED PAIRINGS

2,50 € COVER CHARGE

## APERITIFS

**LEGGERO** | 4,00 |

Artisanal olives and taralli.

**CORPOSO** | 25,00 |

Selection of land and sea appetizers - raw/cooked. (for 2 people)

**CROCCANTE** | 12,00 |

Selection of friselline.

**DECISO** | 12,00 |

Seafood meatballs, fresh tomato and cucumber purée, aromatic bread.

## THE FRISELLE (1 piece)

**VELLUTATA** | 5,00 |

Cherry tomatoes, stracciatella cheese, basil.

**COMPLESSA** | 7,00 |

Tuna tartare, stracciatella, marinated onion, almonds, basil.

**NATURALE** | 6,00 |

Zucchini cream, diced vegetables, cherry tomatoes, basil.

## CROSTONI (3 pieces)

**LOQUACE MARE** | 10,00 |

Stracciatella, anchovies, zucchini julienne, black pepper.

**LOQUACE TERRA** | 10,00 |

Stracciatella, crispy capocollo, black pepper.

**AROMATICO** | 12,00 |

Zucchini cream, marinated sea bass with balanced salts, eggplant, yellow melon, black pepper, lime.

**SAPORITO** | 10,00 |

Cheese fondue, roasted eggplant, confit cherry tomatoes, caciocotta cheese, basil.

## THE SALADS

**ESPRESSIVA** | 15,00 |

Potatoes, ramato tomato, tuna, sesame, marinated onion, basil, black pepper.

**VEGANA** | 10,00 |

Salad, beefsteak tomato, mixed vegetables, sunflower seeds.

**RICCA** | 12,00 |

Buckwheat, diced vegetables, yellow melon, yogurt cheese cream, confit cherry tomatoes, green beans, reduction in almond milk, pepper.

**FRESCA** | 12,00 |

Salad, cherry tomatoes and yellow datterino tomatoes, olives, peppers, cucumbers, onion, semi-aged cheese, pepper.

**ELEGANTE** | 15,00 |

Salad, octopus carpaccio, celery, cucumber, carrots, onion, mint citronette.

### RECOMMENDED WINES

Libens

Lamiro

Sumaré

Saturnino

Libens

Oltremé Rosato

Libens

Oltremé Rosato

Oltremé Rosato

Salende

Libens

Torre Testa Rosato

Saturnino

Lamiro

Libens

Saturnino

Oltremé Rosso

Miraglio

Salende

Oltremé Rosato

Jaddico

Punta Aquila

Torre Testa Rosato

Salende

Saturnino

Lamo

Sumaré

Oltremé Rosso

Lamiro

Saturnino

Saturnino

Salende

## MEDITERRANEAN DISHES

**TRADIZIONALE** | 16,00 |

Spaghettoni with mussels, cherry tomatoes, and lemon zest.

**TIPICO** | 16,00 |

Stuffed pasta with eggplant Parmigiana, stracciatella cheese, and tomato broth.

**ROTONDO** | 14,00 |

Orecchiette with diced vegetables, spicy green beans, and flavored bread.

**INNOVATIVO** | 22,00 |

Marinated red tuna in wine and seared with sunflower seeds, red cabbage, salad, marinated onion, lemon-flavored mayonnaise.

**STRUTTURATO** | 22,00 |

Double-cooked octopus, cherry tomatoes, salad, potato cream.

**SAPIDA** | 24,00 |

Mixed seafood grill, lemon sauce, salad, garlic oil.

**ROBUSTO** | 24,00 |

Beef tagliata, roasted potatoes, salad, cheese shavings.

**INTENSO** | 24,00 |

Veal roulade, seasonal vegetables with garlic, oil, and chili pepper.

## PLATTERS

**AUTOCTONO** | 24,00 |

Mixed cold cuts with paté.

**ARMONIOSO** | 24,00 |

Assortment of fresh and aged cheeses with jams.

**VEGETARIANO** | 24,00 |

Seasonal mixed vegetables cooked in various ways.

**EQUILIBRATO** | 24,00 |

Assortment of cold cuts and fresh and aged cheeses with jams.

## KIDS MENU

**APPETITOSO** | 12,00 |

Puglia cooked ham, mozzarella, organic drink.

**SFIZIOSO** | 14,00 |

Local Fassona beef, baked potatoes, organic drink.

**GUSTOSO** | 12,00 |

Fresh pasta with cherry tomato sauce, organic drink.

## DESSERTS

**SPOON DESSERTS** | 7,00 |

**ASSORTMENT OF 3 ARTISANAL**

**SWEETS** | 5,00 |

Cake-cutting service | 1,50 pp |

### RECOMMENDED WINES

Giancòla

Saturnino

Palombara

Miraglio

Torre Testa Rosato

Salende

Libens

Torre Testa Rosato

Oltremé Rosato

Lamo

Sumaré

Giancòla

Visellio

Torre Testa Rosso

Punta Aquila

Oltremé Rosso

Sumaré

Saturnino

Visellio

Torre Testa Rosso

Salende

Torre Testa Rosato

Oltremé

Palombara

Aleatico

Aleatico

# TASTING EXPERIENCES

BY RESERVATION

**CLASSIC** | 35,00 |

Three typical wines from the most representative vineyards of Salento, paired with frise, cold cuts, and cheeses.

**SELECTION** | 40,00 |

Four wines for a broader overview of the company's production, paired with frise, crostini, cold cuts, and cheeses.

### WINES

Giancòla

Saturnino

Oltremé

Lamiro

Saturnino

Oltremé

Punta Aquila

**EXCLUSIVE** | 50,00 |

Four emblematic wines of Salento oenology in their elegant and structured version, paired with frise, crostini, cold cuts, and cheeses.

**SUSUMANIELLO EXPERIENCE** | 70,00 |

Susumaniello in all its forms. Four different interpretations of the most representative grape variety in the Brindisi area, for a unique and exclusive tasting experience, paired with frise, crostini, cold cuts, and cheeses. (Minimum 2 people)

### WINES

Giancòla

Torre Testa

Rosato

Oltremé

Visellio

Sumaré

Torre Testa Rosato

Oltremé

Torre Testa

# WINE LIST

## LIBENS

SPARKLING TANK METHOD,  
IGT SALENTO

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

GLASS 5,00  
BOTTLE 20,00

## SUMARÉ 27 MONTHS BRUT 2021

ROSÉ, CLASSIC METHOD

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

GLASS 6,00  
BOTTLE 26,00

## SUMARÉ 21 MONTHS EXTRABRUT 2021

ROSÉ, CLASSIC METHOD

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

GLASS 6,00  
BOTTLE 26,00

## SALENDE 2024

WHITE, IGT SALENTO

**Grape** Vermentino / **Estate** Uggio, Brindisi /  
**Maturation** 5-6 months in stainless steel; 3 months  
in the bottle / **Alcohol** 12% vol.

GLASS 5,00  
BOTTLE 20,00

## LAMIRO 2024

WHITE, IGT VALLE D'ITRIA

**Grape** Verdeca / **Estate** Padula di Geremia /  
**Maturation** 5 months in stainless steel, 1 month  
in the bottle / **Alcohol** 12% vol.

GLASS 6,00  
BOTTLE 22,00

## GIANCÒLA 2022

WHITE, IGT SALENTO

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

GLASS 7,00  
BOTTLE 25,00

## SATURNINO 2024

ROSÉ, DOC BRINDISI

**Grape** Negroamaro / **Estate** Jaddico-Giancòla, Brindisi /  
**Maturation** 5 months in stainless steel, 2 months  
in the bottle / **Alcohol** 12% vol.

GLASS 5,00  
BOTTLE 20,00

## OLTREMÉ ROSATO 2024

ROSÉ, IGT SALENTO

**Grape** Susumaniello / **Estate** Jaddico, Brindisi /  
**Maturation** 4 months in stainless steel, 1-2 months  
in the bottle / **Alcohol** 12% vol.

GLASS 6,00  
BOTTLE 22,00

## TORRE TESTA ROSATO 2024

ROSÉ, IGT SALENTO

**Grape** Susumaniello / **Estate** Jaddico-Giancòla, Brindisi /  
**Maturation** at least 5 months in stainless steel, 1-2 months in  
the bottle / **Alcohol** 11,5% vol.

GLASS 7,00  
BOTTLE 25,00

## LAMO 2022

RED, DOC OSTUNI

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

GLASS 6,00  
BOTTLE 22,00

## OLTREMÉ 2021

RED, DOC BRINDISI SUSUMANIELLO

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

GLASS 6,00  
BOTTLE 22,00

## PUNTA AQUILA 2021

RED, IGT SALENTO

**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.

GLASS 5,00  
BOTTLE 20,00

## MIRAGLIO 2021

RED, DOC BRINDISI

**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.

GLASS 5,00  
BOTTLE 20,00

## PALOMBARA 2021

DOC MANDURIA PRIMITIVO

**Grape** Primitivo / **Estate** Palombara /  
**Maturation** 16 months in stainless steel, in french oak  
barrique, 8 months in the bottle / **Alcohol** 14,5% vol.

GLASS 7,50  
BOTTLE 28,00

## ALEATICO 2019

PASSITO, IGT SALENTO

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

GLASS 5,00  
BOTTLE 21,00

## SOLOTRÈ 2019

RED IGT

**Grapes** Primitivo, Susumaniello, Negroamaro /  
**Estate** Cerasa / **Maturation** 16 months in stainless steel,  
8 months in the bottle / **Alcohol** 14% vol.

GLASS 6,50  
BOTTLE 25,00

## JADDICO 2019

RED, DOC BRINDISI RISERVA

**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.

GLASS 7,50  
BOTTLE 28,00

## VISELLIO 2019

RED, IGT SALENTO

**Grape** Primitivo / **Estate** Uggio, Brindisi /  
**Maturation** 5-6 mesi in acciaio, 8 mesi in barrique  
di rovere francese di primo passaggio; 12 mesi in bottiglia /  
**Alcohol** 15,5% vol.

GLASS 9,00  
BOTTLE 39,00

## TORRE TESTA 2019

RED, DOC BRINDISI SUSUMANIELLO

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

BOTTLE 65,00

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.

EXTEND YOUR NUMERO PRIMO WINE BAR EXPERIENCE, TAKE YOUR  
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