

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.

BORDOLESE | 12,00 |

Meatballs in tomato sauce, toasted bread.

THE FRISELLINE (3 pieces)

VELLUTATA | 6,00 |

Cherry tomatoes, stracciatella cheese, basil.

NATURALE | 6,00 |

Chicories, tomato stew, black olives.

CROSTONI (3 pieces)

LOQUACE MARE | 10,00 |

Stracciatella, anchovies, chicories, black pepper.

LOQUACE TERRA | 10,00 |

Stracciatella, crispy capocollo, black pepper.

COMPLESSO | 15,00 |

Tuna tartare, stracciatella, marinated onion, almonds, lemon zest and basil.

CALOROSO | 14,00 |

Sausage and turnips, pecorino cheese fondue, radicchio.

ESPRESSIVO | 12,00 |

Pumpkin, mushrooms, caramelized onion.

LE CREME

COMPOSTA | 14,00 |

Broad beans, octopus, chicories, crumbled taralli.

INVITANTE | 14,00 |

Cream of pumpkin soup, sausage, mushrooms, toasted bread and potatoes.

PERLAGE | 12,00 |

Chickpea cream, confit cherry tomatoes, sesame seeds flavored bread croutons.

GENUINA | 12,00 |

Cream of mixed vegetables, red turnip, chicory.

RECOMMENDED WINES

Libens
Sumaré Brut

V'itra
Libens

Sumaré Extra brut
Lamo

Punta Aquila
Miraglio

Saturnino
Torre Testa Rosato

Oltremé Rosato
Lamiro

Oltremé Rosso
Saturnino

Giancòla
Lamo
Salende
Torre Testa Rosato

Jaddico
Solotrè

Punta Aquila
Giancòla

Lamo
Oltremé Rosato

Oltremé Rosso
Palombara

Visellio
Jaddico

Saturnino
Miraglio

MEDITERRANEAN DISHES

TRADIZIONALE | 16,00 |

Spaghettone with mussels and lemon zest.

ROTONDO | 16,00 |

Orecchiette pasta with garlic, olive oil, and chili pepper, served with turnip greens, confit cherry tomatoes, anchovies, and crumbled taralli.

CREMOSO | 16,00 |

Burrata-filled burnt wheat pasta, datterino cream, cheese chips and confit tomatoes.

INNOVATIVO | 22,00 |

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

SAPIDA | 25,00 |

Grilled cuttlefish and octopus with rich salad

ROBUSTO | 26,00 |

Steak, baked potatoes, salad.

INTENSO | 20,00 |

Sausage, potato, and mushroom terrine with aromatic bread gratin and fondue.

PLATTERS

AUTOCTONO | 24,00 |

Mixed cold cuts.

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, side of 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
Oltremé Rosato

Salende
Punta Aquila

Saturnino
Miraglio

Sumaré Extra brut
Torre Testa Rosato

Oltremé Rosato
Giancòla

Palombara
Torre Testa Rosso

Visellio
Jaddico

Sumaré Extra brut
Solotrè

Visellio
Torre Testa Rosso

V'itra
Lamo

Oltremé Rosso
Miraglio

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

V'ITRA 24 MESI PAS DOSÉ

WHITE, METODO CLASSICO

Grape Bianco d'Alessano / **Estate** Padula di Geremia
Alcohol 11,5% vol.

GLASS 6,00
BOTTLE 26,00

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 months in stainless steel, 8 months in
first passage french oak barrique; 12 months in the bottle /
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.

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FAVOURITE LABELS HOME WITH YOU OR PURCHASE THEM ONLINE AT
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