

MENU / SUGGESTED PAIRINGS

2,00 € COVER CHARGE

THE APPETIZERS

LEGGERO | 4,00 |
Olives and handmade taralli.

CORPOSO | 16,00 |
Selection of 10 mixed appetizers.

THE FRISE

VELLUTATA | 6,00 |
Cherry tomatoes, stracciatella cheese, basil.

NATURALE | 6,00 |
Diced pan-fried and grilled vegetables seasoned with basil and chopped bronze tomatoes, olive oil.

THE CROSTONI

LOQUACE MARE | 10,00 |
Stracciatella cheese, anchovies, chicory sprouts, black pepper.

SAPORITO | 10,00 |
Turnip tops and caciocavallo cheese.

LOQUACE TERRA | 10,00 |
Stracciatella cheese, crunchy capocollo crumbs, black pepper.

THE PANINI

COLORATO | 12,00 |
Tuna tartare, cherry tomatoes, stracciatella cheese, arugula pesto and fennel carpaccio.

MEDITERRANEO | 12,00 |
Smoked and cooked at low temperature pulled lonzino (pork), smoked scamorza cheese, radicchio cream and "cardoncelli" mushrooms.

THE SALADS

AGRUMATA | 9,00 |
Chicory sprouts, fennel carpaccio, radishes marinated in white wine, artichokes with orange, seasoned pecorino cheese.

ELEGANTE | 11,00 |
Legumes with Mediterranean bonito, caramelized onion, tomatoes and walnuts brittle.

THE CHARCUTERIE

AUTOCTONO | 16,00 |
Mixed cold cuts with pate on bread wafers.

EQUILIBRATO | 18,00 |
Cured meats and fresh and seasoned cheeses with jams.

ARMONIOSO | 20,00 |
Mixed fresh and seasoned cheeses with jams.

RECOMMENDED WINES

Libens
Torre Testa Rosato

Sumaré
Oltremé Rosato

Lamiro | Saturnino

Salende | Lamo

Lamiro
Oltremé Rosato

Giancòla
Saturnino

Oltremé | Miraglio

Sumaré
Torre Testa Rosato

Punta Aquila
Jaddico

Miraglio
Palombara

Giancòla | Lamo

Miraglio
Palombara

Punta Aquila
Jaddico

Visellio
Torre Testa

THE MEDITERRANEAN DISHES

PUGLIESE | 12,00 |
Fava beans cream with black olives brittle and chicory sprouts.

SUCCULENTA | 14,00 |
Pumpkin cream, toasted balls of crustaceans with sesame, onion crumble.

INTENSA | 14,00 |
Purple cabbage and salted cod balls with local bacon "fietto lardellato".

CREMOSO | 16,00 |
Bronze-drawn spaghettone with crustaceans cream, seabass marinated with fennel leaves, angelica roots and essential oil of citrus from Salento.

TIPICO | 14,00 |
Brown orecchietta "garlic, oil and hot pepper" on turnips cream with confit tomatoes and a sprinkle of aromatic bread.

SALENTINO | 14,00 |
Chicories and ricotta stuffed tortellone, with fava beans cream, crumble of chicories taralli, sprinkle of anchovies.

ERBACEO | 16,00 |
Wild herbs, stewed pork with homemade bread croutons.

COMPLESSO | 20,00 |
Sirloin steak glazed with red wine, chicories cooked with oil and hot pepper, black salt smoked potatoes.

MORBIDO | 20,00 |
Seabass marinated fillet with citrus cooked in two different textures, with seasonal vegetables and purple cabbage cream.

INVITANTE | 20,00 |
Seafood chowder with warm bread croutons.

PERSISTENTE | 18,00 |
Octopus stew in "pignata" on potato cream and confit tomatoes.

KIDS MENU

APPETITOSO | 12,00 |
Apulian cooked ham, mozzarelline, organic drink.

SFIZIOSO | 14,00 |
Fassona beef, potatoes, organic drink.

GUSTOSO | 12,00 |
Fresh pasta with cherry tomato and basil sauce, organic drink.

DESSERTS

HOMEMADE MOUSSE | 5,00 |

ALMOND PASTRIES WITH CHERRY JAM (3PZ) | 5,00 |

RECOMMENDED WINES

Oltremé | Visellio

Salende
Palombara

Giancòla
Saturnino

Libens
Oltremé Rosato

Saturnino
Punta Aquila

Giancòla | Oltremé

Jaddico | Visellio

Punta Aquila
Torre Testa

Sumaré
Saturnino

Giancòla
Oltremé Rosato

Lamo | Jaddico

Aleatico | Palombara

Aleatico | Palombara

TASTING JOURNEYS

ON RESERVATION

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

SELECTION | 30,00 |
Three typical wines from Salento's native flagship grapes with frise, 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 | 70,00 |
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
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 4,00
BOTTLE 15,00

SUMARÉ 30 MONTHS 2017

ROSÉ, TRADITIONAL METHOD

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

GLASS 5,00
BOTTLE 24,00

SUMARÉ 42 MONTHS 2014

ROSÉ, TRADITIONAL METHOD

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

BOTTLE 27,00

SUMARÉ 60 MONTHS 2013

ROSÉ, TRADITIONAL METHOD

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

BOTTLE 36,00

SALENDE 2021

WHITE, IGT SALENTO

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

GLASS 5,00
BOTTLE 16,00

LAMIRO 2021

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 5,50
BOTTLE 18,00

GIANCÒLA 2020

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 5,50
BOTTLE 20,00

SATURNINO 2021

ROSÉ, DOC BRINDISI

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

GLASS 5,00
BOTTLE 16,00

OLTREMÉ ROSATO 2021

ROSÉ, IGT SALENTO

Grape Susumaniello / Estate Jaddico, Brindisi / Maturation 4 months in stainless steel, 1-2 months in the bottle / Alcohol 12,5% vol.

GLASS 5,50
BOTTLE 18,00

TORRE TESTA ROSATO 2021

ROSÉ, IGT SALENTO

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

GLASS 5,50
BOTTLE 21,00

LAMO 2019

RED, DOC OSTUNI

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

GLASS 5,50
BOTTLE 18,00

PUNTA AQUILA 2019

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 16,00

MIRAGLIO 2019

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 16,00

OLTREMÉ 2020

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 5,50
BOTTLE 18,50

PALOMBARA 2019

DOC MANDURIA PRIMITIVO

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

GLASS 6,50
BOTTLE 25,50

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

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

GLASS 7,50
BOTTLE 29,00
TAKE AWAY 24,90

JADDICO 2016

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 7,00
BOTTLE 27,00

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 7,50
BOTTLE 30,00

TORRE TESTA 2017

RED, DOC BRINDISI SUSUMANIELLO

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.

BOTTLE 60,00

COCKTAIL

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 €2,00

EXTEND YOUR NUMERO PRIMO WINE BAR EXPERIENCE, TAKE YOUR
FAVOURITE LABELS HOME WITH YOU OR PURCHASE THEM ONLINE AT
TENUTERUBINO.COM/VINI-TENUTE-RUBINO/



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NUMERO PRIMO