Done

RISTORANTE DIFFUSO

“The main ingredient of gourmet cuisine is simplicity.

Additives and exaggerated manipulation are not part of my vision.

To me, the most effective technique is one that enhances a product by removing the superfluous, and does not contaminate the taste.

The cuisine I propose is based on my land and my roots, Salento, the sea and the countryside, regional and Italian excellence, history and modernity, art and philosophy, sensitivity, all my past experiences, research and memories”.

Davide Pezzuto

LAND

Pizza “Scima”, pumpkin, bread and olive oil (1,8)

Marchigiana culaccia beef tartare, corn crisps and classic sauce (10)
OR
Crispy slow-boiled meat, parsley sauce and sardine crumble (1,4)

Late-harvest radicchio, fermented beetroot and mulled wine

“Simmental” Canzano-style, pickled vegetable cream (9)

Burnt wheat orecchiette, turnip greens, smoked burrata and taralli crumble (1,4,7)

Duck ravioli, parsnip, dill and lemon (1,3,7)

Egg from our Black Hen, green millet, Parmesan fondue and black truffle (3,7)

Beer-braised Peligno suckling pig, BBQ red potatoes and chives

Io bimbo. Candied blood orange pudding, lemon thyme tuile (7)

Glazed frozen apples, sheep’s milk ricotta cream, cinnamon biscuit and rosemary infusion (1,7)

Petite four



Pizza “Scima”, pumpkin, bread and olive oil (1,8)

Giulianova oyster, iced apple gel and celery (9,14)

Pescara-style baby squid (1,9)

Tuna belly, polenta and mustard sauce (4,9)

Roasted mackerel, mussel broth, sage and banana (4,14)

Chitarrina pasta with “paparazze” clams, red garlic cream from Sulmona and chervil oil (1,3,14)

Lobster ravioli, Jerusalem artichoke, wild fennel and lime (1,2,3,7)

Coconut-infused salt cod, smoked burrata and caramelised kumquats (4,7)

Turbot, braised onion from Fara Filiorum Petri and marinated curly parsley (4)

Io bimbo. Candied blood orange pudding, lemon thyme tuile (7)

Chestnut mousse, osmosis-infused persimmons, cocoa crunch and crispy black kale leaves (1,7)

Petite four



Pizza “Scima”, pumpkin, bread and olive oil (1,8)

Vegetable couscous, plums and almonds (1,8)

Late-harvest radicchio, fermented beetroot and mulled wine

Burnt wheat orecchiette, turnip greens, smoked burrata and taralli crumble (1,7)

Mandarin risotto, Grand Marnier and green curry (7)

Dwarf chickpea soup, king oyster mushrooms and tarragon

Egg from our Black Hen, green millet, Parmesan fondue and black truffle (3,7)

Io bimbo. Candied blood orange pudding, lemon thyme tuile (7)

Chestnut mousse, osmosis-infused persimmons, cocoa crunch and crispy black kale leaves (1,7)

Petite four

À LA CARTE MENU

Marchigiana culaccia beef tartare, corn crisps and classic sauce	28€
Crispy slow-boiled meat, parsley sauce and sardine crumble	27€
“Simmental” Canzano-style, pickled vegetable cream	28€
Giulianova oyster, iced apple gel and celery	28€
Pescara-style baby squid	28€
Tuna belly, polenta and mustard sauce	28€
Roasted mackerel, mussel broth, sage and banana	28€
Late-harvest radicchio, fermented beetroot and mulled wine	25€
Vegetable couscous, plums and almonds	28€
Duck ravioli, parsnip, dill and lemon	35€
Chitarrina pasta with “paparazze” clams, red garlic cream from Sulmona and chervil oil	30€
Lobster ravioli, Jerusalem artichoke, wild fennel and lime	38€

Burnt wheat orecchiette, turnip greens, smoked burrata and taralli crumble	30€
Mandarin risotto, Grand Marnier and green curry	30€
Dwarf chickpea soup, king oyster mushrooms and tarragon	25€
Beer-braised Peligno suckling pig, BBQ red potatoes and chives	30€
Coconut-infused salt cod, smoked burrata and caramelised kumquats	30€
Turbot, braised onion from Fara Filiorum Petri and marinated curly parsley	35€
Egg from our Black Hen, green millet, Parmesan fondue and black truffle	30€
Io bimbo. Candied blood orange pudding, lemon thyme tuile	15€
Glazed frozen apples, sheep's milk ricotta cream, cinnamon biscuit and rosemary infusion	18€
Chestnut mousse, osmosis-infused persimmons, cocoa crunch and crispy black kale leaves	18€
Pre Dessert, Dessert, Petite Four	32€

COVER CHARGE 4€

APERITIF 15€

Street food and sparkling wine

- Mini puccia salentina with black Peligno pig roast and Atrian liquorice (1)
- 1 glass of sparkling wine

TASTING MENU

LAND 100€

SEA
11 courses 150€
9 courses 120€

VEG 95€

Tasting menus are designed to be enjoyed by the entire table.

WINE PAIRINGS

1 glass 15€
2 glasses 25€
3 glasses 35€
4 glasses 45€
5 glasses 55€

CONSUMER INFORMATION

Some of the products served may have been blast-frozen.

Please inform our staff of any food allergies or intolerances.

*All fish and seafood ingredients undergo preventive freezing treatment to eliminate potential parasites, in accordance with Regulation (EC) No. 853/2004 and its subsequent amendments.

Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011.

Provision of food information to consumers. Regulations concerning the disclosure of allergenic substances contained in non-prepacked foods.

ALLERGENIC INGREDIENTS CONTAINED IN THE DISHES, BEVERAGES AND APERITIFS SERVED:

1. **Cereals** containing gluten, namely: wheat (such as spelt and khorasan wheat),rye, barley, oats or their hybridised strains, and products thereof, except:
    a) wheat based glucose syrups including dextrose;
    b) wheat based maltodextrins;
    c) glucose syrups based on barley;
    d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
2. **Crustaceans** and products thereof.
3. **Eggs** and products thereof.
4. **Fish** and products thereof, except:
    a) fish gelatine used as carrier for vitamin or carotenoid preparations;
    b) fish gelatine or Isinglass used as fining agent in beer and wine.
5. **Peanuts** and products thereof.
6. **Soybeans** and products thereof, except:
    a) fully refined soybean oil and fat;
    b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
    c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
    d) plant stanol ester produced from vegetable oil sterols from soybean sources.
7. **Milk** and products thereof (including lactose), except:
    a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
    b) lactitol.
8. **Nuts** namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. **Celery** and products thereof.
10. **Mustard** and products thereof.
11. **Sesame seeds** and products thereof.
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. **Lupin** and products thereof.
14. **Molluscs** and products thereof.