

TASTING BOARDS

LARGE PUGLIA BOARD

26,00

5 Apulian cured meats and 3 cheeses.

Sweet or spicy Apulian soppressata, Capocollo from Martina Franca, cured black pig ham and guanciale, aged caciocavallo cheese, fresh pecorino cheese and aged pecorino cheese

SMALL PUGLIA BOARD

15,00

Selection of 3 cured meats and 2 cheeses

PATANEGRA BELLOTA AND CHORIZO BOARD

23,00

With croutons

AGED CHEESE BOARD

16,00

With homemade jams

"DEL CASARO" CHEESE BOARD

15,00

Selection of local dairy products:

Smoked burratine, fresh ricotta, stracciatella and mozzarella

PINCHOS SELECTION

12,00

6 small bruschettas with assorted cured meats, cheeses, pâté, and pickled vegetables



SALSAMENTERIA

la salumeria alcolica



TAPAS & NIBBLES

HOMEMADE GUACAMOLE AND TORTILLAS

10,00

BEEF TARTARE

With caramelized fig

16,00

BEEF CEVICHE

With cucumber, red onion, corn and avocado

10,00

CANTABRIAN ANCHOVIES

Served with croutons and butter

12,00

UCCELLETTI IN COCOTTE

6 speck and scamorza cheese rolls

9,00

MORTADELLA AND CACIOCAVALLO SKEWER

Grilled skewer of mortadella and provolone, served with pickled gherkins

10,00

LAMB ARROSTICINI

10 marinated and grilled lamb skewers, served with roasted pepper sauce and garlic mayo

14,00

TRICOLOR HUMMUS

Classic chickpea hummus / sun-dried tomato / spinach. Served with cucumbers, Polignano purple carrot sticks, celery and croutons

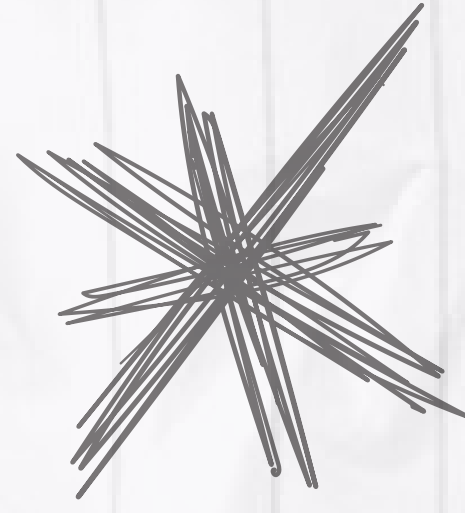
10,00

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TAPAS & NIBBLES



BOMBETTE (MEAT ROLLS)

6 pork meat rolls stuffed with capocollo

12,00

BABAGANOUSH & TZATZIKI

Babaganoush made with local eggplant, tahini sauce, mint, EVO oil from Pacello oil mill, and paprika.

Tzatziki made with fresh yogurt and cucumbers.

Served with pita bread

10,00

TOSTADA WITH BELLOTA

Half baguette served with grated tomato, Patanegra Bellota and guacamole

9,00

POTATO WITH PICO DE GALLO

Whole baked potato with guacamole and chopped cherry tomatoes, red onion, red & green chili peppers, and coriander

8,00

MONOPOLI STYLE PADRON PEPPERS

Fried friggitelli peppers with tomato

8,00

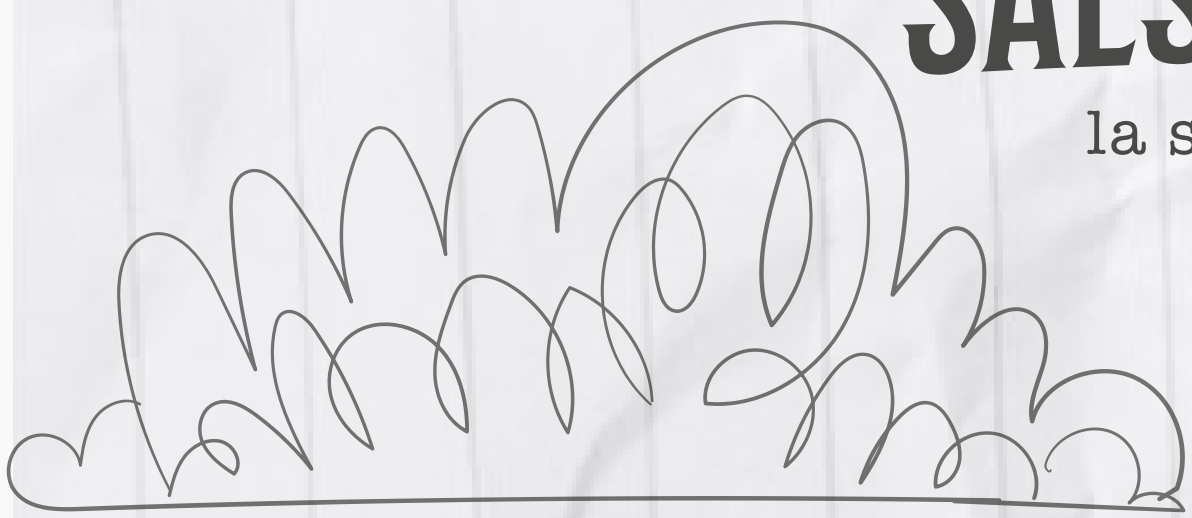
CHICKPEA FALAFEL

Classic chickpea falafels served with spicy sauce

10,00

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PINSA



Pinsa with guanciale, lard, stracciatella and yellow tomatoes

14,00

Pinsa with cured black pig ham, Apulian buffalo mozzarella and semi-dried cherry tomatoes in oil

15,00

Pinsa with nduja, fried zucchini and smoked burratina

14,00

Pinsa with basil pesto, fresh ricotta, dried tomatoes and pine nuts

14,00

FOCACCINE



Mini focaccia with Apulian culatello, fiordilatte, fig and basil

8,00

Mini focaccia with mortadella, caciocavallo and pistachio cream

8,00

Mini focaccia with capocollo, stracciatella and olive pâté

8,00

Mini focaccia with caciocavallo cream, mashed potato and dried tomato pesto

8,00

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SALADS

PUGLIA SALAD

Mixed greens, cucumbers, artichokes in oil, semi-dried cherry tomatoes in oil, black olives, oregano and ricotta

11,00

FRUIT & VEGGIE SALAD

Mixed greens, red and yellow cherry tomatoes, orange and pineapple or seasonal fruit and toasted almonds

10,00

CLASSIC CAPRESE

Mozzarella, tomato and basil

10,00

PROTEIN +

Green salad, arugula, carrot, corn and chicken

12,00



WRAP

CHICKEN WRAP

Chicken, caciocavallo cheese, mixed salad, onion, tzaziki sauce, corn, mayonnaise

12,00

APULIAN WRAP

Bombette (meat rolls), friggiteli peppers sauce, mashed potatoes, caciocavallo cheese cream, tomato, rocket

12,00

SALMON WRAP

Smoked salmon, tzaziki sauce, avocado, salad

12,00

DESSERTS



PAN DI STELLE CAKE

COFFEE SEMIFREDDO

AMARO DEL CAPO SEMIFREDDO

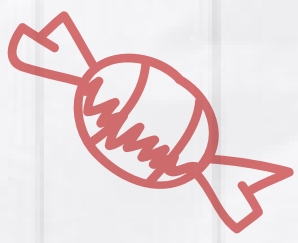
ALMOND CRUNCH

6

6

6

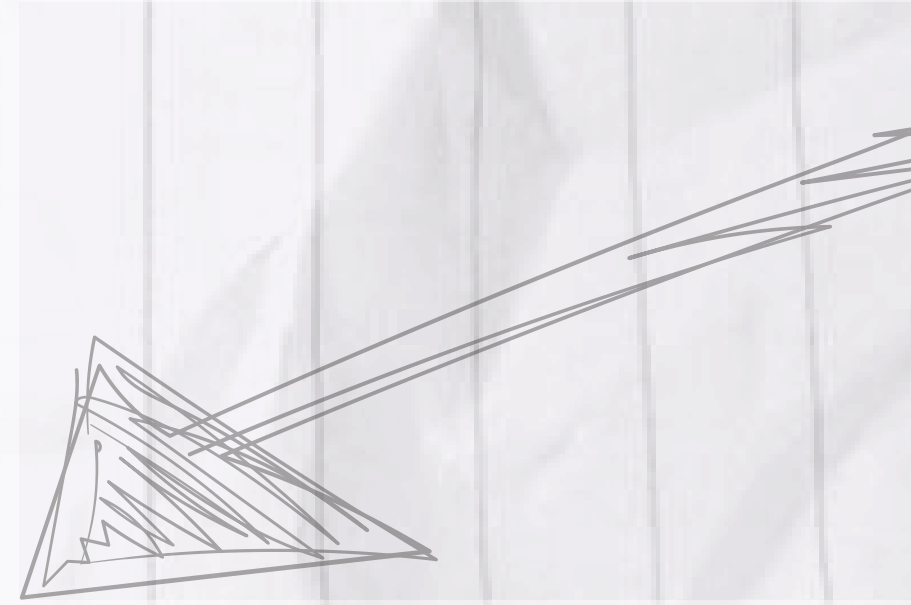
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*Ask our staff for allergen informations

COVER CHARGE

2



SALSAMENTERIA

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**INFORMATION TO CUSTOMERS ABOUT THE PRESENCE IN THE FOOD
OF INGREDIENTS CAPABLE OF PROVOKING REACTIONS
IN ALLERGIC OR INTOLERANT PERSONS**

**PLEASE BE ADVISED THAT THE FOLLOWING SUBSTANCES
THAT MAY CAUSE ALLERGIES OR INTOLERANCE
MAY BE CONTAINED IN THE FOOD PREPARED
AND SERVED IN THIS ESTABLISHMENT**

(Allegato II del Reg. UE n. 1169/2001– “Sostanze o prodotti che provocano allergie o intolleranze”)

1	Cereals containing gluten and derived products (wheat, rye, Barley, oats, spelt, kamut)	8	Nuts and nut products (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, Pistachios, macadam nuts)
2	Crustaceans and products thereof	9	Celery and products thereof
3	Eggs and products thereof	10	Mustard and products thereof
4	Fish and fish products	11	Sesame seeds and sesame products
5	Peanuts and products thereof	12	Sulphites in concentrations above 10 mg/kg
6	Soy and soy products	13	Lupins and products thereof
7	Milk and milk products	14	Molluscs and products thereof

One of our appointed managers is at your disposal to provide any additional support or information, including showing the original labels of the raw materials.

Cross-contamination cannot be excluded.

The Management



SOFT DRINKS AND SODAS

STILL WATER 0,75L

1,50

SPARKLING WATER 0,75L

1,50

STILL WATER 0,75L

2,50

SPARKLING WATER 0,75L

2,50

COKE REGULAR/ZERO

3,50

FANTA

3,50

ICED TEA (LEMON/PEACH)

3,50

LEMON SODA

3,50

GRAPEFRUIT SODA

3,50

COCKTAIL SAN PELLEGRINO

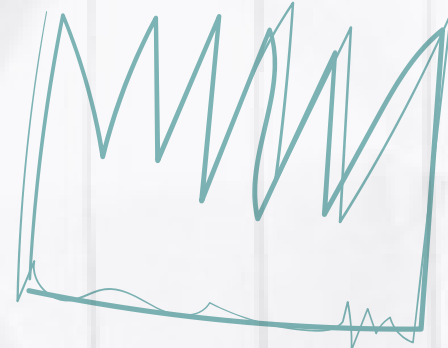
3,50

GINGER BEER

3,50

TONIC WATER

3,50



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BEERS

NASTRO AZZURRO (DRAFT)

piccola 3,00 grande 5,00

AMBER BEER (DRAFT)

piccola 3,00 grande 5,00

AGRICOLA 0,33L

4,00

FRESCA BLANCHE 0,33L

5,00

LAGUNA IPA 0,33L

5,00

TIPA

5,00

PERONI GLUTEN FREE

4,00



WINE GLASSES

WHITE/RED/ROSÉ WINE

6,00

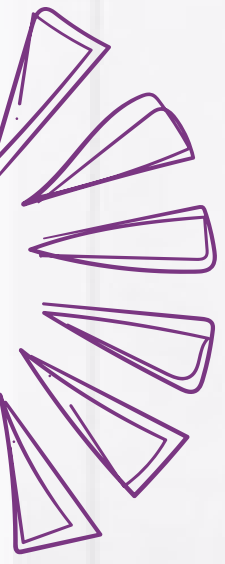
PROSECCO

6,00

FRANCIACORTA

15,00

wine



DIGESTIVES

BITTERS

4,00

LIMONCELLO

4,00

GRAPPA

5,00