

APPETIZERS

PARMIGIANA "OUR WAY" € 15 **V**

Eggplant parmigiana, Torre Guaceto tomato sauce, Parmigiano foam, basil oil

1 – 5 – 7 – 9

FAVE&FOGGHIE € 11 (vegan) **V L**

Zollino broad bean purée, chicory, pepper powder

9 – 12

IL FRITTINO € 15

Cod in squid ink tempura and stuffed courgette flowers
(ricotta, mint and anchovies in a Panko crust)

1 – 3 – 4 – 5 – 7 – 12

THE APULIAN € 12 **V**

Burratine from Noci, basil pesto, candied cherry tomatoes and tomato crackers

1 - 7

CURED MEATS SELECTION € 26 **L**

(Recommended for two people)

Capocollo "Cervellera" and black pork cold cuts from Martina (slow food presidium):

larded fillet, sweet soppressata and chopped lard with citrus fruits

served with bread croutons and dried tomato pesto

1 – 12

CHEESE SELECTION € 20 **V**

Selection of seasoned and semi seasoned from Puglia with honey and compotes

7 – 8 – 12

PODOLICA TARTARE € 16 **L**

Podolica beef tartare "Varvara selection" knife chopped with Toritto almonds,
powdered oil, puntarelle and anchovy mayonnaise

3 – 4 – 5 – 8

ROASTED OCTOPUS € 18 **L**

Roasted octopus* lacquered with honey and balsamic vinegar, smoked potatoes,
octopus mayonnaise and onion powder

4 – 5 – 12

THE NUMBERS CORRESPOND TO THE ALLERGENS ON THE LAST PAGE

PASTA COURSE

“COZZE E CECI” € 16

Fresh tubettone, Zollino chickpeas, mussels, raw milk pecorino cheese
from Gargano, parsley oil

1 – 4 – 7 – 9

ORECHIETTE € 17

Burnt wheat orecchiette with podolica ragù, fondue of aged
caciocavallo from the farm, basil oil

1 – 7 – 9 – 12

RISOTTO € 18 V

Creamy beetroot risotto, raw milk podolica blue cheese, lemon gel and a splash of lemon gin

7 – 9 – 12

LO SPAGHETTONE € 18 V

Fresh Senatore Cappelli Spaghettoni with turnip tops, pink shrimp tartare*
and smoked stracciatella

1 – 2 – 7 – 12

CHILDREN'S MENU

Orecchiette with tomato sauce € 8

1 – 9

Fried chicken breast cutlet with chips € 10

1 – 5

V (VEGETARIAN DISH) - L (LACTOSE-FREE DISH)

WE RECOMMEND

For all intolerances and information on ingredients, ask the staff before ordering
some dishes can be modified according to different dietary needs.

MAIN COURSES

LA BOMBETTA XXL € 18

Bombetta of Lucanian black pork, “Varvara” selection, stuffed with local canestrato and Cervellera bacon, served with pork popcorn, “aioli” and wild mustard

1 – 3 – 5 – 7 – 12

FILLET € 26

Podolica beef fillet with salted “zabaione” foam, grilled asparagus and beef stock

3 - 7 - 9 - 12

“MEMORY OF A CESAR” € 22

Free-range Murgia chicken thigh cooked at low temperatures served with grilled salad, anchovy mayonnaise, lemon gel, semi-seasoned buffalo cheese

3 – 4 – 5 – 7 – 9 – 12

OMBRINA (CORBA DEL GARGANO) € 24

Croacker filet from Gargano with "salmoriglio" (EVO oil and herbs) with roasted leek, pineapple gel and toasted sesame seeds

4 – 11

SIDE DISHES

ROASTED AUBERGINE € 6 V

Roasted aubergine with tomato puree, cacioricotta, basil oil

7 – 9

GRILLED POTATOES WITH CHEESE CHEESE AND CHIVES € 6 V

7

MIXED SALAD € 6 V L

Product marked with * may be frozen at the source if fresh product is not available

VEGAN MENU V

Zollino broad beans purè, chicory, pepper powder € 11

9 - 12

Roasted aubergine with tomato sauce and basil oil € 5

9

Grilled potato with herb and soy sauce € 5

5 - 6

Spring salad: Baby spinach, avocado sauce, bread croutons, chicory, cucumber, toasted almonds € 12

5

RISOTTO € 13

Creamy risotto with betroots and EVO, almonds and lemon gel

8 - 9

LO SPAGHETTONE € 12

Spaghettoni Senatore Sappelli with turnip tops and crispy garlic rump

1 - 9

SOUP OF THE DAY € 12

1 - 9 - 13

DESSERT € 10

BISCOTTO CEGLIESE V

Creamy mascarpone with coffee, cherry marmelade, crunchy biscuit
with Toritto almonds and rosolio

3 – 7 – 8 – 12

MOUSSE VEGANA L V

Dark chocolate mousse, red fruits, red fruit cream, crispy strawberry and raspberry powder

CROSTATINA V

Tart with salted namelaka, white chocolate mousse and chocolate sponge cake,
gel al passion fruit

1 – 3 – 7

AGRUMETO

Citrus panna cotta, orange and lemon gel, citrus powder, Toritto almond crumble and citrus

7 – 8

LEMON SORBET € 4

SGROPPINO € 6

WE RECOMMEND

For all intolerances and information on ingredients, ask the staff before ordering
some dishes can be modified according to different dietary needs.

Although we pay the utmost attention in the preparation of all dishes, in our kitchen we work
with gluten, eggs, cheeses, shellfish, fish... in short, many ingredients, and therefore we cannot
guarantee that it is a sterile environment in case of allergies.

APERITIFS AND COCKTAILS € 10

Aperol Spritz
 Negroni
 Negroni Sbagliato
 Americano
 Campari Spritz
 Hugo
 Limoncello Spritz
 Apulia Spritz
 (infuso di erbe, bitter, soda)
 Berry Tonic
 (mirto, Pigskin Gin, lime, tonica)

APERITIFS AND MOCKTAILS € 6

Virgin Mojito
 Red Sunset Cocktail
 Spritz Alcol Zero
 Virgin Passion
 Gin Tonic Alcol Zero

DRINKS

Wine by the glass € 6 - € 14
 Birra Alcol Zero € 5

Birranova (Pugliese) € 6
 Peroni Gran Riserva € 6
 Menabrea 0,33 € 3

Coca, Fanta, Iced lemon or peach tea € 3
 Drinks Lurisia € 5

Amaro/limoncello/digestivi € 3
 Grappa bianca/barricata € 5
 Rum - Whisky € 6/12

(We can go to the cellar to choose them together)

Caffè € 2 – Decaffeinato € 2,5
 Cappuccino/Americano/Doppio € 3

Coperto € 5 – Coperto baby € 3
 Water ** € 2

COCKTAILS

Barbaro € 10
 (Rabarbaro, Chinotto, Sambuca)
 Leccese sbagliato € 12
 (Rum, Latte di Mandorla, caffè, amaretto)
 Paloma € 10
 (Tequila, lime, pompelmo rosa, tonica)
 Passion Vodka € 10
 (Vodka, tonica al passion fruit)
 Gelosia € 10
 (Tequila, pineapple juice, Galliano lemon)
 Vodka Tonic/Basic e Premium € 10/14
 Tommy's Margarita € 12
 (Tequila, lime juice, agave syrup)

GIN TONIC

Gin Mare € 14
 Pigskin Gin € 10
 Bombay € 10
 Balon Gin € 10
 Monkey € 12
 Hendrick's € 12
 Disonesto Old tom gin (Puglia) € 12
 Tarantola (Puglia) € 12

GAMBERO ROSSO

RETE WI-FI D-Link – C665F7



** purified drinking water treated and carbonated through a tapping system whose sanitization occurs quarterly

PUGLIA WAS IMMEDIATELY LOVE FOR MY MOM THE FIRST TIME SHE WAS HERE. IN 1976. LOVE WHICH THEN TURNED INTO A PROJECT, A DREAM, CALLED TAVERNA DELLA GELOSIA...

25 YEARS HAVE PASSED FROM 1995 TO TODAY, WITNESSING THAT THE MOST BEAUTIFUL THINGS COME FROM PASSION AND DREAMS... THE MOTHER IS NO LONGER, BUT HER DREAM YES, IT'S STILL HERE.

PUGLIA IS A PLACE, BUT IT IS ALSO, AND ABOVE ALL, A LIFESTYLE: IT IS SUN, OLIVE TREES, SLOWNESS, SCENTS, COLOURS, SHADES... OUR TRIBUTE TO PUGLIA IS THE SEARCH FOR BEAUTIFUL AND GOOD AND OF ITS INFINITE MANIFESTATIONS, WHICH TRANSFORM INTO FIRST MATERIAL, INGREDIENTS, CONSISTENCIES, CONTRAST, IN OUR DISHES.

THESE ARE SOME OF OUR PARTNERS....

CIBO BIO BY SECRET FOOD (Gioia del Colle - BA)

SALUMIFICIO CERVELLERA (Martina Franca - TA)

VARVARA_FRATELLI DI CARNE (Altamura-BA)

CASEFICIO IGNALAT (Noci-BA)

AZIENDA AGRICOLA CALEMONE (Torre Guaceto, BR) SLOWFOOD

FATTORIA FIORENTINO (Castel Fiorentino, FG)

.... WHOSE PRODUCTS BECOME, IN THE HANDS OF CHEF ANTONIO GIANNOTTE AND HIS BRIGADE, A SENSORY EXPERIENCE, BETWEEN TRADITION, INNOVATION, AND REVOLUTION

....

... MAITRE ANTONIO BLANCASIO AND HIS STAFF WELCOME YOU IN THE HALL, TO ADVISE YOU AND GUIDE YOU BETWEEN OUR RECIPES AND OUR WINES ...

We are interested.

What we sow today, we will reap tomorrow....

We have drastically reduced our plastic consumption over the past eight years.

In addition to differentiating on a daily basis, we are very attentive to food waste, reducing it to a minimum already in the processing phase; we have replaced industrial detergents with natural detergents, of vegetable origin, with low environmental impact, and the same for soaps and toilet paper.

In the selection of producers, we focus above all on small local, artisanal, non-intensive realities, which still work slowly and seasonally, which graze the animals, which hand down traditions from father to son, which wait for time, which favor quality over quantity, which do not use additives, which make inhomogeneity their distinctive feature.

We want to make you part of this journey we have undertaken, because for us it is really important to respect, protect and enhance our territory, without forcing, without mass production, without excesses.

We are aware that there is still a long way to go, that we can be improved from many points of view, but we are happy and proud to have started, with you and thanks to you too.

Leonora