

San Pietro Barisano Restaurant

"On a quest for a culinary experience"

These have definitely been tough times, however thru difficult times one can see lessons and reflections: the "inside and the outside", the "close and the distant", the "tradition and the innovation"

San Pietro Barisano Restaurant, in the heart of Matera's historical Sassi, nestled inside a characteristic cave and with a picturesque courtyard overlooking "the Murgia", has discovered a new and creative approach to its food for its guests.

The food tells the story of this region. Food that, infused with external ingredients, allows to unite cultures and create new experiences. Starting from quality raw materials and with the addition of creativity and vision, our chefs take you on a journey thru new flavors, colors and sensations.

We see hospitality as a way to come together and explore with curiosity, fascination and need for satiation.

Our Neapolitan Chefs, Alfonso Daviducci and Alessandro Califano, whom have experiences in the best Italian restaurants, have the privilege to create and offer our guests a culinary experience that conquer our senses and create memories.

Welcome to the
San Pietro Barisano
Restaurant

STARTERS

CALAMARO 2021

Thin sliced squid, cucumber, salted lemon, Shiso infused majo, iced fenel broth

GUSTO E CONSISTENZA

Ricotta wrapped in a crunchy shell, mixed cherry tomatoes, basil, and roasted eggplant tartare

TRA CIBO E CULTURA

Caramelized lamb “Animella”, mint infused majo, crunchy swiss chard and thin sliced bread from Matera

UOVO 65

Egg cooked at low temperature, fava beans and crunchy bacon, “caciocavallo podolico” cheese, potato foam and dusted with porcini mushroom

PROFONDO ROSSO

Handcut Fassona beef tartare, beets “consistenza”, horseradish flavored whipped cream e parmigiano chips

TRADIZIONE

Fava beans pure, garlic sauteed chicory, oil, hot pepper and “peperone crusco” chips

You can choose between any dish in the menu. The price is per dish, and as follows:

1 dish €20
2 dishes €35
3 dishes €50
per person

Service charge € 2

MAIN COURSES

DA NAPOLI AI SASSI

“Cavatelli” hand made pasta with white beef sauce and aged parmigiano (36 months) egg nod

OMAGGIO A MATERA

“Orecchiette” hand made pasta with “salsiccia del Pezzente” (special pork sausage), “caciocavallo podolico”, “peperone crusco”

UMAMI

“Capunti” hand made pasta with pea cream, tataki red shrimps and sour cream

VIAGGIO MENTALE

“Bucce di mandorla” hand made pasta, nduja di Spilinga (spicy calabrese sausage), codfish and smoked “provola” cheese foam

MARE

“Gnocchetti” hand made pasta with yellow tomato marinara sauce, mussels and “burrata di vaccina”

CONTRASTI

“Ravioli” hand made pasta filled with ricotta cheese and black pepper, truffle flavored white “podolico” veal ragù

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SECOND COURSES

ORIGINI

Thyme flavored roasted Codfish, peperone crusco variety, napolitan curly endives

TERRITORIO

Locally sourced lamb rack, crunchy vegetables, butter and anchovies' sauce, au-jus flavored with savory herb

NERANO A MATERA

Sea Bass Filet, zucchini sauce, mint zucchini, "caciocavallo podolico"

TRA MARE E TERRA

Beef Cheek tonnè, potato and bitter-sweet "Tropea" onion stack

PESCATORE

Mixed fish fry

SEMPLICITA'

Beef "Tagliata" (Thick steak), arugola, dried tomatoes, baked ricotta flakes

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SIDE DISHES

Fresh Chicory, oil, garlic, hot pepper

€8

Vegetable caponata (a dish of fried seasoned vegetables)

€8

Salad with fennel, celery, rocket and tomatoes

€8

Baked crunchy potatoes with rosemary

€8

DESSERTS

IL NOSTRO MODO DI VEDERE IL TIRAMISU'

Home made tiramisu'

€8

O BABBA'

Home made Babbà, Madagascar vanilla and black cherry cream

€8

DALI'

Chocolate and coffee frozen tartlet, sauce with "Amaro Lucano" and candied almonds

€8

CARPE DIEM

Whipped cream and strawberry Texture

€8

Fresh Seasonal Fruit

€8

Service charge € 2