

PICCOLA CARTA

MAIN COURSES

“Orecchiette” hand made pasta with white
“podolico” veal ragu’ and “pecorino”

“Gnocchi alla sorrentina”, home made gnocchi with
tomato sauce and melted fresh mozzarella

“Bucce di mandorla” with cod fish, “Pachino”
tomato and black olives

SECOND COURSES

Beef Cheek and potatoes puree

Sliced beef with rugola, cherry tomatoes and
“grana” flakes

Stewed codfish with potatoes and olives

Mixed grilled meat (lamb, sausage and beef)

SIDE DISHES

Mixed salad

Baked crunchy potatoes with rosemary

DESSERTS

Tiramisù

Panna cotta alla vaniglia

Chocolate sponge cake

**STARTERS-MAIN COURSE
SECOND COURSE
SIDE DISH AND DESSERT**

€ 23

**MAIN COURSE
SECOND COURSE
SIDE DISH AND DESSERT**

€ 18

€2 Service charge

DAL PASCOLO

RICOTTINA DI VACCINA

Matera (MT)

Ricotta cheese made from “Vaccina” milk (cow milk)

BURRATINA

Matera (MT)

Fresh cheese from “Vaccina” milk soft and milky inside

TRECCINA DI VACCINA

Matera (MT)

Fresh cheese from “Vaccina” milk made into a braid shape

CACIOCAVALLO PODOLICO

Dolomiti Lucane

Aged cheese from “Podolico” cows with a semi-soft texture

PECORINO STAGIONATO LUCANO

Moliterno- Potenza(PZ)

Goath cheese with a semi-soft texture aged for 4 months

SALSICCIA DEL PEZZENTE

Tricarico - Matera (MT)

Typical sausage from “Lucania” made from “scrap” pork meat and mixed with salt, pepper and local spices

SALSICCIA LUCANA

Tricarico- Matera (MT)

Typical sausage from “Lucania” made from prime pork cut mixed with salt and local spices

SOPPRESSATA LUCANA

Tricarico- Matera (MT)

Dry meat typical from “Lucania” from minced pork meat

CAPOCOLLO STAGIONATO

Tricarico- Matera (MT)

Dry meat typical from “Lucania” made from prime pork meat seasoned and cured

Meat and cheese board
typical from this region
served with honey, jams and
fresh white focaccia bread

€13

€2 Service charge