

STARTERS

Seppia 2021

Cuttlefish tagliatelle, fennel, oranges, lemon and raspberry mayo

Gusto e consistenza

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

Tra cibo e cultura

Caramelized lamb “Animella”, crunchy swiss chard and and yogurt with chives

Octopus

Grilled octopus tentacles, sautéed escarole with capers and olives, “nduja” sausage crumbles

Profondo rosso 2.0

Beef carpaccio with pepper, tempura squash flowers filled with ricotta and smoked “provola” with a sweet onion cream

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”

Capri

Ricotta filled Ravioli, with fresh tomato sauce and basil pesto

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SECOND COURSES

Origini

Codfish cooked in oil, fresh tomato sauce, capers, black olives, anchovies and bread from Matera

Territorio

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

Golosa

Crispy sea bass fillet, peppers tomato and basil with a smoked mozzarella sauce

Tra mare e terra

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

Suino Goloso

Pork Filet from local black pig "Carbone Antonio" selection, crunchy red peppers sauce, roasted spring onion, mushrooms

Semplicità

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

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SIDE DISHES

Tomato salad

€8

Vegetable caponata (a dish of fried seasoned vegetables)

€8

Grilled vegetables

€8

Baked crunchy potatoes with rosemary

€8

“Friggitelli” peppers with tomato and basil

€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

Dalì’

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

€8

Explosion

Neapolitan “pastiera”, candied orange sauce and Stracciatella Icecream

€8

Fresh Seasonal Fruit

€8

Service charge € 2