

TASTING

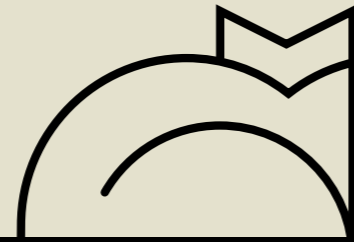
The tasting menus are intended for the entire table and the relative prices include the cover.

BY THE GLASS

- SPARKLING** • Riserva Nobile d'Arapri € 8,00 | Champagne € 10,00
WHITE WINE • Pietrabilanca Cantine Tormaresca € 7,00
ROSÈ WINE • Bacche rosa Masseria Cardillo € 6,00 | Rosa per sempre Tenuta Parco dei Monaci € 7,00
RED WINE • Teseo Cantine Eleano € 6,00 | Monacello Tenuta Parco dei Monaci € 7,00

DRINK

- Gin Tonic € 8,00 Americano € 8,00
 Spritz € 8,00 Hugo € 8,00



INTRO [ITINERARY #1]

- Our Welcome
 •–
 Fagottino with escarole on a Taleggio Lucano cream –
 Eggplant parmigiana, burrata cheese and tomato ice cream
 •–
 It was "The Poveraccia"...Cavatelli pasta, datterini coulis, olive and caper cream, Cantabrian anchovies and Matera bread
 •–
 Double cooked little pork* with yellow pepper cream
 •–
 Cannolo de la Gattabuia

PER PERSON WITH WINE PAIRING
 WINES NOT INCLUDED / [N.3 GLASSES]
 EUR 45,00 EUR 60,00

EVO [ITINERARY #2]

- Our Welcome
 •–
 The pizzaiola of sashimi-cut tuna** –
 Scallops** on cauliflower cream and Martina Franca capocollo meat
 •–
 Carbonara pasta with red prawns**
 •–
 Monkfish cheeks*, colonnata lard and cardoncelli mushrooms from the Murgia area
 •–
 Pistachio cheese cake with raspberry ice cream

PER PERSON WITH WINE PAIRING
 WINES NOT INCLUDED / [N.3 GLASSES]
 EUR 55,00 EUR 70,00

* Some fresh products of animal origin are subjected to a rapid reduction in temperature to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and Reg. CE 853/04.

** In the absence of fresh product the frozen product will be used.

LA GATTABUIA
 CANTINA E CUCINA

MENU

NB Food intolerances must be communicated to the dining room staff who, upon your request, will provide you with the list of allergens on our menu.

STARTERS

- Fagottino with escarole on a Taleggio Lucano cream //////////////// € 12,00
- Eggplant parmigiana, burrata cheese and tomato ice cream //////////////// € 12,00
- Beef tartare //////////////// € 13,00
- The pizzaiola of sashimi-cut tuna** //////////////// € 13,00
- Scallops** on cauliflower cream and Martina Franca capocollo meat //////////////// € 13,00
- Ombrina fish* tartare, sour cream and "Cialledda" of Matera bread //////////////// € 16,00
- Our Fava beans and Chicory, scampi porcupine** and foigras** //////////////// € 18,00

FIRST COURSES

- It was "The Poveraccia"...
 Cavatelli pasta, datterini coulis, olive and caper cream, Cantabrian anchovies and Matera bread //////////////// € 14,00
 •–
 Scialatiello pasta, peppery sausage, zucchini cream and amaretto //////////////// € 14,00
 •–
 Pacchero in codfish** sauce, hazelnuts and gaspacho //////////////// € 15,00
 •–
 Risotto with beetroot cream, ricotta and Cantabrian anchovies [min. for 2 people] //////////////// € 16,00
 •–
 Carbonara pasta with red prawns** //////////////// € 16,00

SECOND COURSES

- Faraona thigh*, chicory and bitter Toritto almond //////////////// € 16,00
 •–
 Lamb of the Lucan Dolomites € 16,00
 •–
 Double cooked little pork* with yellow pepper cream //////////////// € 18,00
 •–
 Codfish** on celeriac cream and gin mixed salad //////////////// € 18,00
 •–
 Monkfish cheeks*, colonnata lard and cardoncelli mushrooms from the Murgia area //////////////// € 23,00

CHEESE SELECTIONS // € 20,00

DESSERT

- Cannolo de La Gattabuia € 6,00 • Tiramisu with whiskey ice cream € 7,00 –
- Chocolate cream, pears and strawberries € 7,00 • Our Cassata € 8,00 –
- Pistachio cheese cake with Raspberry ice cream € 8,00

COVER CHARGE / **COVER CHARGE** / **COFFEE** / **WATER** / **AMARI**
 INDOOR € 3,00 / OUTDOOR € 4,00 / € 1,00 / € 3,00 / € 4,00