



OFFICINE DEGLI APULI

Cucina e prodotti di Puglia

Puglia region is the expression of a good cuisine: homemade pasta, meats, cheeses and the fish caught in both of the seas that surround it, along with vegetables, legumes, oven-baked bread and good wine, reveal not a life style, but a sort of life taste, where the so-called "Mediterranean diet" is the real leader.

Apuli's Starters

Apuli Cold and Hot

€14,00

Capocollo (salami made of pork's neck) from Martina Franca, sweet salami, fennel-aromatised sausage, sheep cheese, "caciocavallo" cheese, mozzarella from Martina Franca, dry tomatoes with smoked cheese rolled in bacon slices, mashed broad beans and chicory, eggplants "alla parmigiana"

Chopping Board

€22,00

Ham from Faeto, capocollo (salami made of pork's neck) from Martina Franca, sweet salami, fennel-aromatised sausage, sheep cheese, "caciocavallo" cheese

Grilled bread with fresh tomato-cubes and mozzarella from Martina Franca

€ 8,00

Fresh creamy cheese from Andria on a bed of boiled chicory €10,00

Eggplant balls with provolone cheese and mint € 9,00

Apuli's First Courses

“Orecchiette” (pasta) with tomato sauce and basil leaves	€ 9,00
“Orecchiette” with turnip greens	€ 11,00
Strascinate (fresh pasta) with meatballs in tomato sauce	€ 12,00
Panciotti (fresh pasta filled with eggplants and sheep cheese) with tomato sauce	€ 13,00
Spaghetti “alla chitarra” (egg-pasta) with aged ham from Faeto and cedar’s crust	€ 12,00
Black spaghetti with clams, swordfish and pumpkin flowers	€ 14,00
“Paccheri” (pasta) with fish sauce	€ 14,00
Handmade burnedwheat “Orecchiette” with prawns, fresh tomato sauce and pistachio grain <i>(Subject to availability)</i>	€ 14,00

Apuli's Main Courses

Apuli's meatballs with fresh tomato sauce, basil leaves and sheep cheese	€ 11,00
Sliced fillet with sautéed vegetables	€ 16,00
Beef steak with rosemary-parfumed oil with garnish	€ 18,00
Beef fillet in red wine and pink pepper sauce with garnish	€ 22,00
"Parmigiana" made of zucchini	€ 11,00
Eggplants' pie with tomatoes and cacioricotta cheese	€ 11,00
Grilled veal with capocollo (salami made of pork's neck) from Martina Franca and caciocavallo cheese	€ 15,00
Grilled octopus with mashed broad beans and chicory	€ 16,00
Cod stewed with cherry tomatoes, turnip greens, capers and black olives	€ 14,00

Side Dishes

Mashed broad beans with chicory	€ 9,00
Roasted potatoes with rosemary	€ 4,00
Mixed sautéed vegetables with garlic and chily	€ 5,00
Sautéed broad beans	€ 4,00
Pan-fried zucchini	€ 5,00

Pizzas

Piada <i>White pizza without sauce</i>	€ 2,50
Margherita <i>Tomato sauce and mozzarella</i>	€ 6,00
Bufala <i>Tomato sauce and buffalo-milk mozzarella</i>	€ 9,00
4 Stagioni <i>Tomato sauce, mozzarella, buffalo-milk mozzarella, cherry tomatoes, black olives, cooked-ham and chicory</i>	€10,00
Capricciosa <i>Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and olives</i>	€10,00
Diavola <i>Tomato sauce, mozzarella and spicy salami</i>	€ 8,00
Caprese <i>Mozzarella, cherry tomatoes, oregano and basil</i>	€ 8,00
U.S.A. <i>Tomato sauce, mozzarella, wienewursts and french fries</i>	€ 9,00
Napoli <i>Tomato sauce, mozzarella and anchovies from Sicily</i>	€ 8,00
Fumè <i>Mozzarella, smoked cheese and smoked ham</i>	€10,00
Vegetariana <i>Tomato sauce, mozzarella, eggplants, zucchini, chicory and potatoes</i>	€ 9,00
4 Formaggi <i>Mozzarella, smoked cheese, gorgonzola cheese and parmesan cheese</i>	€ 9,00

Special Pizzas

Murgese <i>Tomato sauce, mozzarella, chicory and ricotta (soft cheese)</i>	€ 9,00
Odorosa <i>Mozzarella, cherry tomatoes and basil, all cooked together</i>	€ 9,00
Bari vecchia <i>Tomato sauce, mozzarella, turnip greens and Italian fresh sausage</i>	€ 10,00
Ricostituente <i>Tomato sauce, mozzarella, spicy salami, Italian fresh sausage, bacon and rocket salad</i>	€ 10,00
Calzone <i>Tomato sauce, mozzarella, cooked ham and mushrooms</i>	€ 9,00
Faetana <i>Tomato sauce, mozzarella, stracciatella (soft and fresh mozzarella's pieces) and ham from Faeto</i>	€ 11,00
Norma <i>Mozzarella, eggplants, cherry tomatoes, ricotta (soft cheese) and basil</i>	€ 10,00
Martinese <i>Tomato sauce, mozzarella, stracciatella (soft and fresh mozzarella's pieces) and capocollo (salami made of pork's neck) from Martina Franca</i>	€ 11,00
Briosa <i>Schiacciata (white flatbread pizza) topped after baked with buffalo-milk mozzarella, ham from Faeto and rocket salad</i>	€ 11,00
Gagliarda <i>Tomato sauce, mozzarella and 'nduja (soft spicy salami)</i>	€ 9,00
Delizia <i>Buffalo-milk mozzarella and turnip greens</i>	€ 10,00


Special Pizzas

Victor	€10,00
<i>Tomato sauce, mozzarella, spicy salami, gorgonzola cheese and olives</i>	
Carpino	€10,00
<i>Purée of broad beans from Carpino, chicory, buffalo-milk mozzarella, black olives and bread crumbs</i>	
Gallipolina	€11,00
<i>Tomato sauce, shellfishes, shrimps and parsley</i>	
Saporosa	€12,00
<i>Tomato sauce, mozzarella, artichokes, porcini mushrooms, bresaola (salted beef) and sliced parmesan cheese</i>	
Tirolese	€11,00
<i>Tomato sauce, mozzarella, speck, mushrooms and sliced parmesan cheese</i>	
<i>Dough with 100% organic Kamut flour</i>	€ 1,00

Pizza Toppings

Buffalo-milk mozzarella	€ 3,00	Artichokes	€ 3,00
Cherry tomatoes	€ 2,00	Shrimp	€ 3,00
Ham, bresaola (salted beef), speck	€ 3,00	Clams	€ 3,00
Porcini mushrooms	€ 3,00	Turnip tops	€ 2,00
Capocollo (salami made with pork neck) from Martina Franca	€ 3,00	'Nduja (soft spicy salami)	€ 2,00
Shaved Parmesan cheese	€ 2,00	Tuna	€ 2,00
Stracciatella (soft and fresh mozzarella's pieces)	€ 3,00	Other Ingredients	€ 1,50

Desserts and Fruits



Soft chocolate cake with mascarpone's ice cream, toasted pine nuts and toffee sauce	€ 6,00
Soft pistachio ice cream	€ 6,00
Chocolate pie with hot creamy heart served with ice cream	€ 6,00
Cheesecake	€ 6,00
Pistachio pie with hot creamy heart	€ 6,00
Fruit cake with chantilly cream	€ 6,00
Ice cream with marsala's syrup and almonds	€ 5,00
Fresh ricotta cheese from Murge with figs jam	€ 5,00
Decomposed "Sicilian Cannolo" with ricotta cheese	€ 6,00
Soft ice cream of almonds	€ 6,00
Pineapple	€ 5,00

Drinks

Water	€ 3,00
Draught Pepsi	
small	€ 3,00
medium	€ 4,00
Bottled beverages <i>(Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Chinò)</i>	€ 4,00
Home wine <i>(Red or White Leverano Dop ,Sparkling Pignoletto)</i>	
1/4 di liter	€ 4,00
1/2 liter	€ 7,00
1 liter	€12,00
Coffee	€ 1,50
Barley	€ 2,00

Cover charge € 3,00
Please ask for the bill at the table

*Occasionally or seasonally some products could be frozen.
In any case of food intolerance, please communicate it to our staff.
The fished intended be consumes raw or almost row is previously trated for pre-cleaning
complied with the requirements of Regulation (CE) 853/2004, attached III, section VIII,c
hapter 3, letter D, point 3.*

Draught Beers

Moretti Baffo D'Oro	20 cl	€ 3,50
<i>Lager 4,8% vol.</i>	40 cl	€ 5,00
Ichnusa Non Filtrata	20 cl	€ 3,50
<i>Lager 5,0% vol.</i>	40 cl	€ 5,00

Bottled Beers

Ichnusa	33 cl	€ 4,50
<i>Lager 4,7% vol.</i>		
Messina Cristalli Di Sale	33 cl	€ 5,00
<i>Lager 5,0% vol.</i>		
Paulaner Weissbier	50 cl	€ 5,00
<i>Weiss 5,5% vol.</i>		
Augustiner Edelstoff	50 cl	€ 6,00
<i>Lager 5,6% vol.</i>		
Moretti Filtrata A Freddo	30 cl	€ 4,50
<i>Lager 4,3% vol.</i>		
Moretti La Rossa	33 cl	€ 5,00
<i>Doppio malto a bassa fermentazione 7,2% vol.</i>		
Moretti La Bianca	33 cl	€ 4,50
<i>Weiss 5,0% vol.</i>		
Moretti Zero	33 cl	€ 4,00
<i>Lager analcolica 0,05% vol.</i>		
Eucharius Pils	50 cl	€ 6,00
<i>Pilsner 4,9% vol.</i>		
Veldensteiner Pils	50 cl	€ 6,00
<i>Pilsner 4,9% vol.</i>		
Moretti Grand Cru	75 cl	€ 14,00
<i>Belgian ale 6,8% vol.</i>		