

Menù

Masseria & SPA Luciagiovanni ****s

Appetizers

Cruditè of cuttlefish with Julienne of citrus zucchini and pink pepper <i>(fish, spices)</i>	€18,00
Souté mussels and clams with olive oil croutons <i>(gluten, shellfish)</i>	€16,00
Catalan-style seared prawns with cherry tomatoes, tropea onion and rocket <i>(crustaceans)</i>	€16,00
Parma ham with burratina cheese <i>(dairy products)</i>	€16,00
Piece of eggplant parmigiana with burrata <i>(gluten, dairy products)</i>	€13,00
Friscus with lime tuna tartare and stracciatella cheese <i>(fish, dairy products, gluten)</i>	€20,00
Mashed broad beans and chicory with toasted bread	€8,00
Bresaola Raviolone with Primo Sale cheese and mango <i>(dairy products)</i>	€16,00

Main Course

Laganari with pesto, stracciatella souce and raw seabass <i>(fish, dairy, gluten, eggs)</i>	€18,00
Carnaroli's rice with shrimps and green apple (min. 2 portions) <i>(dairy products, spices, crustaceans)</i>	€16,00
Burnt wheat orecchiette with cherry tomatoes and burratina <i>(dairy products, gluten)</i>	€15,00
Burnt wheat orecchiette with turnip and anchovies <i>(gluten, fish)</i>	€15,00
Vegetarian Cous Cous <i>(gluten, spices)</i>	€13,00
Stone bass Fagottini with seafood <i>(gluten, shellfish)</i>	€16,00
Scrigni stuffed with burrata, with crispy zucchini, paprika and crumbled pistachio €16,00 <i>(gluten, dairy products, spice)</i>	

Second Course

Sea bass fillet covered by potato crust with cutted mediterranean vegetables <i>(fish)</i>	€18,00
Chef's fish soup with frisa (extra HB €6,00 pp) <i>(crustaceans, gluten, fish)</i>	€28,00
Medium grilled fish plate with prawns, scampi, sea bass fillet, swordfish and calamaro (extra HB €6,00 pp) <i>(shellfish, fish)</i>	€28,00
Large grilled fish plate with big prawns, scampi, sea bass fillet, calamaro, swordfish with vegetables cous cous (HB excluded) <i>(gluten, spice and shellfish)</i>	€46,00
Fried fish plate with prawns, calamari and fried vegetables <i>(gluten, smallfish)</i>	€22,00
Grilled cuttlefish with balsamic vinegar, cherry tomatoes and rocket <i>(crustaceans)</i>	€18,00
Pork fillet with Negroamaro wine, green pepper and Salentinian vegetables <i>(gluten, spice)</i>	€16,00
Scottona Hamburger with cheese and french fries <i>(dairy products,gluten)</i>	€16,00
Tempura cod with onion sauce, raisins and toasted pine nuts <i>(fish,gluten,dried fruit)</i>	€18,00

Side Dishes

Boiled vegetables	€7,00
Small plate of french fries <i>(gluten)</i>	€7,00
Large plate of french fries <i>(gluten)</i>	€12,00

Fruit

Small plate of fruit	€7,00
Large plate of fruit	€13,00
Dessert	€7,00

For informations about dishes ask the staff.

Some products could be shock frozen.

Some products could be DEC. It means they've been frozen on board and then unfrozen for using.

Cover charge € 3,00

