



The Restaurant

Restaurant with Bar

*Kitchen always open
Indoor air-conditional room
Open every day
Open from 8 AM until 2,00 AM*

Starter

<i>All'ombra del barocco starter</i> <small>Selection of excellence of Puglia</small>	16,00
<i>Shades of frying "All'ombra del Barocco"</i> <small>Croquettes, rice balls and meet balls craft of our production fry-up</small>	10,00
<i>Burrata cheese of Gioia del Colle</i> <small>with capocollo ham of Martina Franca</small>	12,00
<i>Caprese mozzarella cheese</i> <small>tomato and pesto of basil</small>	10,00
<i>Focaccia barese tasting</i>	7,00
<i>Salami and cheese plate</i> <small>Selection of national excellence</small>	15,00

Pasta

<i>Gragnano spaghetti with pistachio pesto, capers, leccine olives, prawn tartare°</i> <small>with dill and cream of pecorino di Maglie</small>	16,00
<i>Calamarata Pasta with calamari°, mussels, julienne of vegetable and crunchy bread</i>	14,00
<i>Artisan "Tria" pasta with chick peas (tipical meal)</i>	10,00
<i>Broad bean cream with wild chicory, olives and croutons (tipical meal)</i>	10,00
<i>Wholemeal pasta "orecchiette", with tomato, basil oil and "Cacioricotta" typical Salento cheese (tipical meal)</i>	9,00

Meet

<i>Frisona T-bone barbecue</i> <small>(fillet and sirloin) with mix salad</small>	22,00
<i>Entrecôte of beef podolica breed with cream of rosemary potatoes and chicory</i>	20,00
<i>Fassona hamburger (gr. 250)</i> <small>with mix salad, fried potatoes and sauces</small>	15,00
<i>Veal meatballs in tomato sauce and parmesan cream</i>	10,00

Fish

<i>Grilled amberjack* with mix salad</i>	25,00
<i>Octopus* cooked in "pignata"(earthen pot) with potatoes and toasted oil bread</i>	18,00
<i>Fried shrimp° and squid°</i> <small>with lemon sauce</small>	15,00
<i>Salmon* sashimi with soy sauce cream with aromatic herbs and wasabi</i>	15,00
<i>Soutè of mussels with croutons of bread</i>	9,00

Le Frise

<i>Tasting of a variety of Salento's frisa proposed by the chef wheatley and multigrain</i>	13,00
<i>Leccese</i> <small>tomatoes, olives, basil</small>	6,00
<i>Salentina</i> <small>tomatoes, aubergines, sweet and sour onion, julienne of fresh peppers</small>	8,00
<i>Mediterranea</i> <small>tomatoes, tuna fish and capers</small>	8,00
<i>Caprese</i> <small>tomatoes, mozzarella, basil</small>	7,00
<i>Gluten free frisa available</i>	

Green salad and Vegetables

<i>Omega 3</i>	12,00
<i>Green salad, red cabbage marinated in soy and wasabi toasted almonds, salmon with dill, carrot, ginger and svilered almonds</i>	
<i>Mediterranea</i> <small>Green salad, tomatoes, mozzarella, tuna, capers and leccino olives</small>	10,00
<i>All'ombra del Barocco</i> <small>Chicken, toasted bread, parmisan shavings, corn, carrot, caesar dressing</small>	10,00
<i>Mixed salad</i>	5,00
<i>Artisanal fried potatoes</i>	5,00
<i>Seasonal vegetables</i>	6,00

Frutta Dolci e Gelati Artigianali

<i>Cut fresh fruit</i>	6,00
<i>Pasticciotto cake</i> <small>pastry with custard and wild cherries traditional dessert</small>	6,00
<i>Artisan Ice Cream "Spumoncino"</i>	7,00