

EXCLUSIVE DINNER IN THE GARDEN

At Nina Trulli Resort you can choose to live a unique, suggestive and romantic experience. Our garden, illuminated by the typical Apulian lights, enriched for the occasion by the soft light of candles and the background of romantic music, turns into a place of charm for your private and exclusive dinner. You will taste the Apulian flavors of our garden and our orchard, transformed by the imagination of our chefs into gourmet dishes. Each course will be accompanied by wines selected by our sommelier.

SHRIMP TARTARE, STRAWBERRY AND ROSE

shrimp tartare, mixed herbs and flowers, roses, strawberry extract, licorice powder

COUS COUS OF ZUCCHINI, CRUNCHY EGG

farm egg, zucchini, garden pesto

SEMOLINA SPAGHETTI AND SQUID

semolina spaghetti, squid, saffron, lemon, caviar

FISH OF THE DAY AND VEGETABLES FROM THE GARDEN

fish of the day, grilled vegetables

SUMMER FRUIT AND VEGETABLES, FENNEL ICE CREAM

fruits and vegetables, fiordilatte icecream, fennel liqueur

IL VASO

jar of chocolate, rosemary mousse, mango puree, bitter cocoa crumble, toritto almonds

100

per person

water and a selection of paired wines included

Dinner time is at 20:30.

Reservations must be made at least 48 hours in advance.

At the time of booking a credit card will be required as a guarantee.

For cancellations received at least 48 hours in advance there is no penalty.

For cancellations received less than 48 hours in advance, 50% of the total cost will be charged.

In case of bad weather or strong wind the dinner can be canceled or postponed without any penalty.

We kindly ask you to inform the staff of any allergies or intolerances or alternative preferences to the dishes on offer