



ORTO

RISTORANTE
NATURALE

À LA CARTE

starters

ORTO CIRCOLARE

couscous with courgettes, almonds, pistachios, courgette flowers, purslane, mixed salad

RED CHICKPEAS FROM MURGE, SMOKED PEPPER AND BABAGANOUSH

red chickpea from the murge, sweet pepper from altino, goat yogurt, babaganoush

COD AND PEPPER

sheet of pepper, cod, sauces of cornaletto pepper and the three spices

SEABASS CARPACCIO

marinated seabass, lactofermented seasonal vegetables

VEAL PODOLICO TARTARE

podolico veal tartare, zabaglione with pomegranate vinegar, crispy crust of burnt wheat and primitive wine

first courses

ACQUASALE - 2020

egg pasta, acquasale, tomato coulis

GNOCCHI AND SEA

potato gnocchi, pink prawn tartare, fish soup, burnt wheat waffle

SPAGHETTI, MUSSELS AND WHISKY – 2021

barley spaghetti, mussels, peaty whiskey, chicory coffee

RABBIT STEW CAPPELLACCI AND SEA URCHINS – 2021

egg pasta, rabbit, sea urchin pulp, vegetable jus

SANTORELLA TORTELLI AND CACIOCAVALLO PODOLICO

egg pasta, mortadella santorella, caciocavallo podolico fondue, essence of fennel, confit lemon

second courses

TEMPURA VEGETABLES FROM THE GARDEN, PUMPKIN FLOWER MAYONNAISE

cauliflower, carrot, pepper, courgette, eggplant, pumpkin flower, borage, spring onion

BAKED EGG UNDER THE ASHES – 2021

farm egg, potato cream, black olive powder, smoked black tea

OCTOPUS, CRUSCO PEPPER, BEANS AND ANCHOVIES

slow-cooked glazed octopus, anchovies and beans of zollino, crispy crusco pepper

PODOLIC VEAL AND CHICORY

slow cooking podolic veal cheek, chicory

PIGLET, SPICY VEGETABLE AND FRUIT

slow-cooked piglet, mustarded fruits and vegetables

starters	15
first courses	18
second courses	25

cheese

CAPRINO A' NINETTA, CAPRINO DI PUGLIA, PECORINO IN POMACE,
CAVE CACIOCAVALLO, BLU ARTIGIANA
dandelion honey, figs and almonds compote

formaggi

30

orto
tasting menù

PRIKLY PEAR – 2021
prickly pear cactus emulsion, acidulated coconut milk
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GNOCCO AND BASIL
gnocco stuffed with cow's milk ricotta and garden pesto, apple caramel, basil salad

TOMATO - 2021
lactofermented tomato, vegetable kimchi from the garden

CARDONCELLO
mushroom broth, sandwich with cardoncello mushroom

CARROT AND RED CHICKPEAS
crispy carrot ravioli with vegetable ragù, hummus of red chickpea of cassano delle murge

AUBERGINE
like an aubergine tempeh, vegetable jus

CITRUS
paccheri with bergamot, burrata cheese, lemon, mediterranean bitter

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

75
per persona

three glasses of wine paired
30
per person

the tasting menus are prepared for the entire table
prices in euros, vat and service included
we kindly ask you to inform the staff of any allergies or intolerances