



# 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

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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  
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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

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75  
per persona

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three glasses of wine paired  
30  
per person  
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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