

ORTO

RISTORANTE  
NATURALE

**Tasting Menù**

# Orto

We tiptoe into a special plant kingdom  
where you can meet creatures of a thousand colors, with imaginative shapes and curious names  
each with a story of simple beauty to tell

RIPE TURNIP SHEET, AROMATIC HERBS, FLOWERS, FIG PALA SORBET

ALCOHOLIC BROTH OF ARMELLINA FROM GALÀTONE, ALMOND BUTTONS

SAN PASQUALE COURGETTE, SPICY VEGETABLE SAUCE, PUMPKIN FLOWER MAYONNAISE

REGINA TOMATO FROM TORRE CANNE, KIMCHI

CACIOCAVALLO RAVIOLI, MARGHERITA ONION AND LAUREL – 2021

BRICK OF WHITE EGGPLANT

ORTO MILLEFEUILLE

75  
per diner

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three glasses of wine paired  
30  
per diner  
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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

# Cerere

A hymn to the gold of Puglia, an ode to Mother Earth  
whose verses we entrust to the ancient and native grains and to the stone mill  
of Chiara and Marianna of Perniola farm


PANCOTTO ... ..THE ALCHEMY OF WILD HERBS

 red saragolla, timilia

SQUARE TARALLO, ANCHOVIES, PODOLIC VEAL, ONION FROM ACQUAVIVA, RAISIN, CELLINA OLIVE

 germanella, rye

CIALLEDDA - 2020

 germanella,


SPAGHETTO OF PUTIGNANO FLOUR, MANTECA OF PODOLICA COW

 red saragolla, timilia perciasacchi

OCTOPUS, BREAD, PECORINO CHEESE, CALAMARI, SQUID

 germanella, rye

CURDLED MILK OF SPROUTED GRAIN

 red maiorca

BREAD, MILK AND SUGAR 2.0 - 2020

 red saragolla, timilia

85  
per diner

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three glasses of wine paired  
30  
per diner  
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