



# ORTO

RISTORANTE  
NATURALE

## Menù à la carte

The à la carte menu is only indicative, it shows some of the dishes prepared by our Chefs and varies weekly and periodically based on seasonality and local suppliers. Every day it will be possible to choose between three proposals for starters, three proposals for first courses and three proposals for second courses.

## starters

ACQUASALE 2.0, TOMATO SORBET, BREAD SALAD AND "CAROSELLO STRIATO"

CODFISH AND PEPPERS

BLACK PORK BELLY, SMOKED CHERRIES AND CAROBS

BLACK GARLIC PANBRIOCHE STUFFED WITH LOCAL PINK PRAWNS AND IODIZED MAYO

THE PERFECT EGG, FIELD MISTICANZA AND PEPPER

## first courses

AUBERGINE LASAGNA PARMIGIANA

BARKLEY SPAGHETTO WITH SLOWLY COOKED OCTOPUS RAGÙ

TORTELLI WITH MORTADELLA SANTORELLA, PODOLIC CACIOCAVALLO CHEESE, GREEN ANISE – 2022

BARLEY SPAGHETTO, MUSSELS FROM TARANTO, PEAT WHISKEY - 2021

RED TURNIP CAPPELLACCI STUFFED WITH ORANGE DUCK AND PRIMITIVO

## second courses

CARDONCELLI MUSHROOMS SKEWER WITH VEGETABLE JUS

LOCAL SEA BASS, ORANGE AND LEMON CARMEL, GRILLED LETTUCE AND TARTAR SAUCE

FREE-RANGE CHICKEN, CHARD, CRISPY ROASTED LEAVES, CAROSELLO FROM MANDURIA

VEAL FILLET, PRIMITIVO WINE REDUCTION AND FILED CHICORY

## cheese

SELECTION OF AGED CACIOCAVALLO FROM QUERCETA FARM AND ARTIGIANA DAIRY

SELECTION OF AGED VEGETABLES CHEESE FROM FATTORIA DELLA MANDORLA  
dandelion honey, mustard jams

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starters	15
first courses	18
second courses	25
cheese	30

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three glasses of wine paired  
30  
per diner