

ORTO

RISTORANTE
NATURALE

Tasting Menù

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

SALAD, HEMP MILK, HOME MADE GREEN CURRY,
APPLE VINEGAR BORN FROM OUR FERMENTATIONS

CAROB FLOUR TART, EGGPLANT MUSTARD, ACIDULATED EGGPLANT

SMOKED EGGPLANT "BELLEZZA NERA" AND CACIOCAVALLO FONDUE

TOMATO "REGINA" OF TORRE CANNE, KIMCHI - 2022

BASIL GNOCCO, CAMEL OF APPLES, OCIMUM - 2022

ZUCCHINI SAN PASQUALE, MAYONNAISE OF PUMPKIN FLOWER,
STALK STUFFED WITH ALMOND RICOTTA

SKEWER OF CARDONCELLI MUSHROOMS AND PRECIOUS CURD

ORTO MILLEFEUILLE

75
per diner

three glasses of wine paired
30
per diner


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


PANCOTTOTHE 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

three glasses of wine paired

30
per diner

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

Nina