

OSTERIA DI PORTA CICCA

Main Courses

“Pugliese style” Broad Beans Purée, Green Peppers, Yellow Tomatoes, Chicory and Fried Bread
Euro 16

Slow cooked baby Pig, Parsnip, Savoy Cabbage with laurel and Red Onion cooked in Salt
Euro 22

Beef cheek braised in Red Wine, Celery puree, Camote Potatoes and fried “Orecchioni” mushroom
Euro 24

North seas codfish, Tomato thick soup, Parsley Oil and Mussels
Euro 25

Tuna belly with “Sauris” Guanciale, Aubergine “caponata” and Peppers sauce
Euro 25

Rabbit filet in Leek crust, Fois Gras, Black Truffle, Polenta with Cheese and Herbs with Pinenuts
Euro 25