



LUNCH, DINNER? ARDECUORE



APPETIZERS

SELECTION OF BRUSCHETTE ^{1,2,7} 15
6 pieces of crispy bread with vegetables, cold cuts and cheese.

All made according to the chef's imagination

ARDECUORE APPETIZERS *min 2 portions* 16

Taste and share everything.

Flavors and traditions directly from our land based on availability and seasonality of our products.

A journey through simple but sincere tastes. Like our land. ^{1,2,3,8,12,13,14}

COLD CUTS & CHEESES SELECTION 20

Sausages and cold cuts that made it Puglia famous all over the world.

Fresh and aged cheeses that speak of ancient techniques and traditions. ^{1,2,7}



BEEF TARTARE ^{1,9} 16
with mustard foam, burrata cheese

TUNA TARTARE ^{2,13} 15
caramelized fruit, mixed berries sauce

MARINATED BEEF CARPACCIO ^{2,3,4} 14
bruschetta bread, handmade mayonnaise marinated egg yolk

PANKO BREADED EGG ^{12,3} 13
potato cream, peppers sauce and Capocollo

TUNA STEAK ^{2,7,13} 16
in almonds and bread crust, caramelized Acquaviva red onion

SEARED MACKEREL* ^{1,2,13} 15
seared mackerel fillet, fishbone cheese biscuit, raspberry and mango in two different textures, caramelized onion



Ardecuore Suggest

SPACCA 'STA FRISA ^{1,2,13} 16

seared tuna on broken frisella, cucumber and barattiere cialleda, dried tomato, sour cream, olive powder and oregano

I'M NOT A LOBSTER ROLL* ^{1,2,4,5,6,7,14} 30

dill marinated lobster, potato brunoise with saffron and onion, confit tomato, deep fried green peppers served on a cereal roll with salted shellfish butter

LAMB SIRLOIN* ^{1,2,8,11,12} 22

wrapped in pancetta ham, seared scallops, peach in three ways, lamb juice

PASTA DISHES

HOMEMADE LAGANARI ^{1,2,8} 15

beef stew fillets in tomato sauce, cardoncelli mushrooms cooked in EVO oil, parsley and garlic with caciocavallo cream.

SPAGHETTONI ^{1,2} 16

cream of fasanello cheese, black pepper, meat juice and black truffle

ELICHE SHORT PASTA* ^{2,11,14} 16

shellfish ragu, thyme, lemon and sweet paprika

PISTACHIO FLAVORED TROCCOLI ^{1,2} 14

three tomato sauce, stracciatella cheese and basil

SEABASS AND POTATO STUFFED PASTA ^{1,2,8,13} 16

tomato and oregano sauce, burrata cheese, mullet roe

RICCIA SHORT PASTA* ^{2,8,12,13} 17

cod ragu, capers, homemade sea urchins mayonnaise

MAIN COURSES

MEDITERRANEAN CROAKER* ^{1,2,8,9,13} 16

tomato gazpacho, Buffalo mozzarella cream, basil olive oil, seared lek, taralli bread crumble

AMBERJACK FILLET* ^{2,13} 18

in mediterranean style, tomato glaze, baked breadcrumbs with rosemary and garlic, capers, yellow tomato sauce

TURBOT ROLL* ^{1,2,3,11,13} 18

wrapped in courgettes, filled with bread and mint citrus sauce, homemade parsil mayonnaise, seared green beans and pickled wild fennel

GUINEA FOWL SUPREME* ¹ 16

with "Valle dei trulli" pancetta ham, cherries glaze, ash of potatoes, double cream coulis

PORK BELLY ⁹ 16

caramelized with honey, veal stock, apple mustard and dehydrated apple

BEEF FILLET STEAK ^{1,2,3} 22

in phyllo dough, larded in bacon, red wine sauce, poached egg, black truffle and potato cream



FROM the GRILL

SCOTTONA T-BONE (per kg) 50

PODOLICA BEEF RIB (per kg) 80

raised in Puglia, 60 days of maturation

SLICED BEEF SIRLOIN STEAK ¹ 20

served with rocket and sliced caciocavallo cheese

SIDE DISHES ^{7,8}

MIX SALAD 5

lettuce, tomatoes, rocket and carrots

BAKED OR FRIED POTATOES 5

BROAD BEAN PURÉE 6

with chicory

SEASONAL VEGETABLES 5

grilled or sauteed

DESSERTS ^{1,2,3,7}

OUR TIRAMISU' 6

from the recipe of our moms

SEMPLICE UN PO' BANANE 6

gianduaia parfait, mango glaze, banana caramel, salted cashews

SWEETENED TARALLO 6

cream of ricotta cheese, almonds, honey and cooked figs juice

PESCA SCIROCCATA 6

peach in syrup with amaretto di Saronno, almond mousse, coffee crumble and amaretti biscuits

ARDECUORE LOLLIPOP 6

filled with vanilla parfait and crumble, white chocolate icing on a passion fruit soup

DRINKS

WATER (cl 75) 2

SOFT DRINKS (cl 25/33) 3

CRAFT APULIAN BEERS 6

PERONI / NASTRO AZZURRO BEER 3

Coffee & Spirits

ESPRESSO 2

CAPPUCCINO 3

HERBAL TEA 3