AMENUAS GRANDMA ORDEREO.

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R'cchjtèdd Traditional orecchiette pasta

When you say orecchiette, you say Puglia. And vice versa. We make ours fresh, produced locally, and only serve them with typical condiments: just as grandma ordered.



Gluten-free product available <u>on request. +2,00€</u>



Vegetarian product



Vegan product

To ensure the presence of substances or products that may cause allergies or intolerances, always consult the service staff.

* The product may be frozen.







Orecchiette with tomato sauce and basil. • 8,40€

Grandma Rosa used to cook them with only the basil from the garden and the sauce. And so do we, because doing things simply is never wrong.



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Orecchiette with fresh cherry tomatoes,
 garlic-infused olive oil, and cacioricotta

In granama Maria's family, this recipe has been handed down, unchanged, from generation to generation. And there must be a reason.





3. Orecchiette with sautéed anchovies, broccoli rabe, and toasted breadcrumbs. • 10,20€

The most iconic dish in Apulian traditional cuisine, cooked in the only way possible: the way grandma Chiara wants it.





Orecchiette with meat roll-ups in sauce prepared with pecorino cheese, garlic, and parsley. • 9,50€

Pork rolls with sauce orecchiette pasta is a tasty dish, a treat from grandma Grazia and connoisseurs of Apulian cuisine.



5. Orecchiette with meatballs (a mix of beef and pork) in tomato sauce. • 10,20€

Grandma Scalina's orecchiette with sauce and meatballs are a World Heritage Site. And even if they weren't, they should be.





Orecchiette with pork sausage, roasted pepper cream, burrata cheese cream with mint, and olive and caper powder. • 9,90€

All right, with this recipe we took some liberties. But we asked for grandma Filomena's permission first!





7. Orecchiette with yellow cherry tomatoes, zucchini, olives, capers, peppers, basil, and basil-infused extra virgin olive oil. • 8,60€

Grandma Giuseppina has been vegan since she was a child: this recipe is her answer to everyone who told her "you don't know what you're missing."

GLUT



8. Orecchiette with octopus*, cherry tomatoes, crumbled taralli, garlic, and parsley-infused olive oil. • 10,50€

Nonna Nina did it: she managed to put Puglia in a plate of orecchiette.



Pulpijett "Reinforcing" meatballs

Meatballs are every grandma's secret weapon, to be deployed as the coup de grace when diners are already full to the brim: because no one ever refuses a ladle of meatballs.



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VEG



9. Meatballs with bread, egg, salt, parsley, cheese, garlic, and pepper. • 8,20€

Every grandma makes them in her own way, but all grandmas know how to make them.

Grandma Cosimina makes them this way.



Bread meatballs in tomato sauce made with egg, parsley, cheese, garlic, and pepper · 7,90€

There are no good bread balls or bad bread balls. There are only those with Grandma Anna's gravy.



Meatballs made with a mix of beef and pork, bread, egg, parsley, onion, cheese, garlic, and pepper. • 9,50€

Grandma Julia's trick to end all arguments during family meals.



Meatballs in sauce made with a mix of beef and pork. • 9,90€

If you ask grandma Laura to make something light, grandma Laura cooks meatballs with sauce.





13. Beef rolls in sauce prepared with garlic, parsley, pecorino cheese, and pepper. • 9,40€

Grandma Luisa only had one grandchild, but others called her grandma too, because she raised at least two generations on brasciole.



Sakeo IN A Wooo

14. Bread baked in a wood-fired oven sourced locally · 1,10€

For Grandma Pina, bread baked in the woodfired oven is a sacred ritual, and "scarpetta" is a moral obligation.



Sp'ngtòur e Nzalét Crudités and salad, because you never know.

In the kitchen, grandmothers are always generous, but they never let anything go to waste.

Applying this ancient wisdom, we bring you the same flavors as our main dishes in delicious seasonal salads and crudités.



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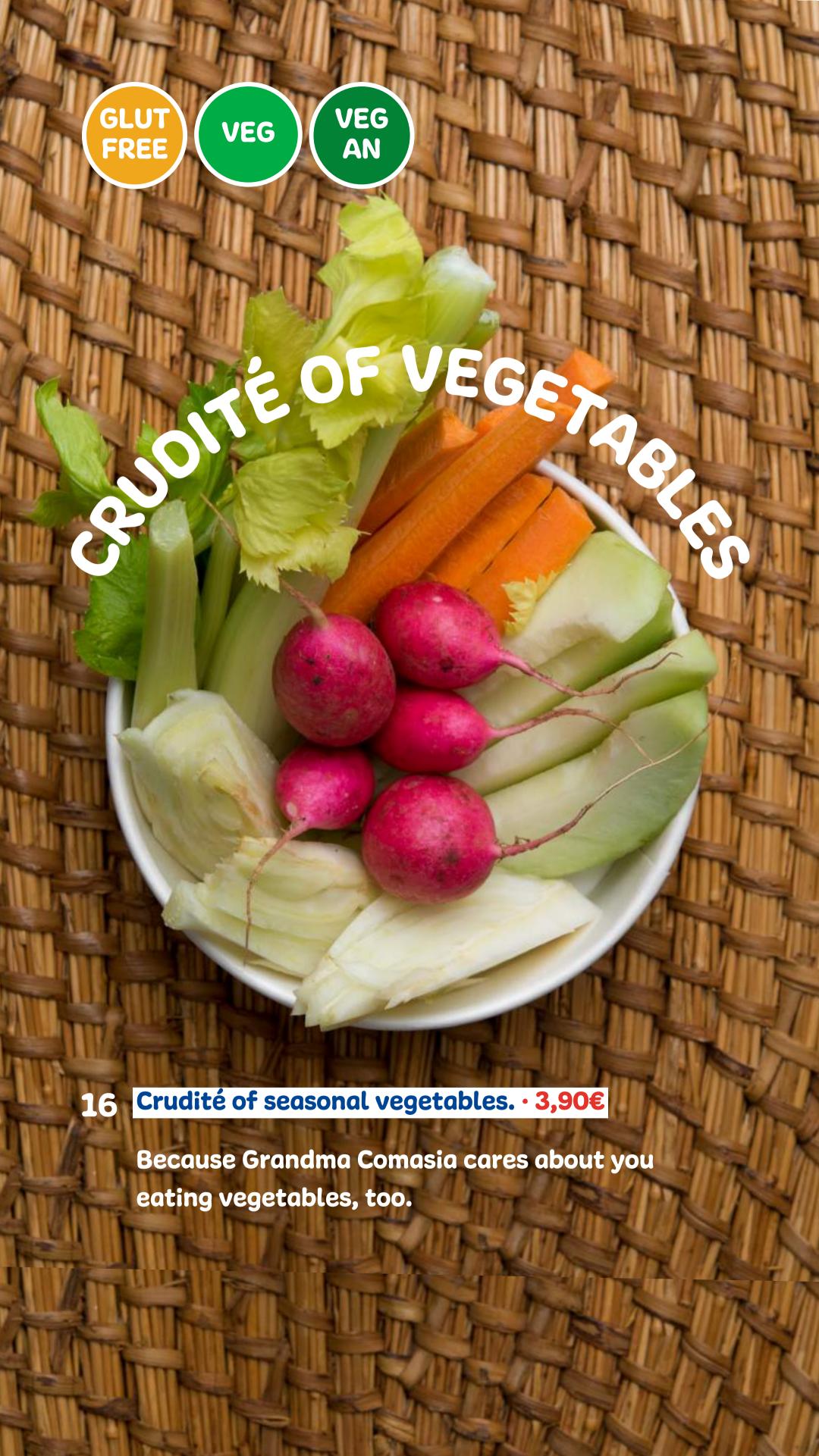




SCANAL SALAGO

Mixed seasonal salad (please ask at the counter for the daily ingredients) ⋅ 7,20€

Grandma Gina always says, "Life is a combination of seasonal vegetables."





Dulcj Dessert, there is always space for it



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SSETPETTO

17. Deep-fried dough balls with sugar and lemon. • 5,20€

Nonna Dora's kisses and pettole are never refused.



Oa vév Orinks

Still or sparkling water · (50cl) · 1,60€

Coca cola / Coca cola zero / Fanta Orangeade
• (Glass bottle 33cl) • 2,60€

Estathè Lemon/Peach · (25cl) · 2,90€

lemonade · (33cl) · 3,70€

Orange Juice · (20cl) · 2,90€

San Pellegrino Cocktail alcohol free · (20 cl) · 3,50€

Crodine alcohol free · (20 cl) · 3,50€

Wine

Red Wine Apulian Primitivo San Marzano Rosé Wine Apulian Negramaro San Marzano White Wine Sparkling Serena Winery (20 cl paper glass) · 2,70€

Spritz Aperol/Campari · 5,40€

Beers

Peroni Cruda Beer (4.7% 33cl) · 3,20€
Nastro Azzurro Beer (5.1% 33cl) · 3,20€
Raffo Unfiltered Beer (4.8% 33cl) · 3,40€
(Craft blonde beer from Alberobello Malart (5.1% 33cl) · €5.30



If you have intolerances, allergies, or other dietary needs, please inform our staff. Our preparations may contain, as an ingredient or in traces (due to processing in the same facility), the following allergens (EU Regulation 1169/2011) or their derivatives: Gluten-containing cereals, Eggs, Milk, Nuts, Celery, Sesame seeds.