



MASSERIA SAMENTI

Authentic Apulian beauty

S T A R T E R S

SPIEDO DI POLPO - 15€

Fried octopus tentacle skewer, emulsion of herbs and crunchy onion

[1] [2] [3] [5] [10] [14]

FINTA TAGLIATELLA - 18€

Fake squid tagliatelle with ventricina ragout, parsley oil and ground capers

[5] [14]

MANZO E BUFALA - 15€

Scottona carpaccio with buffalo mozzarella, parsley emulsion, fried capers and balsamic vinegar pearls

[2] [10] [14]

MI RICORDI IL SUSHI - 18€

Cured Salmon with herbs, crispy black rice, soya beans and lime gel

[3] [5] [8] [14]

BURRATA SALENTO BANGKOK - 16€

Burrata from Noci with edamame, mango salad, sweet and sour onion with MS vinegrette

[8] [10] [14]

TASTING - 80€

(Recommended for 4 people)

Spiedo di polpo - Mi ricordi il Sushi - Burrata Salento Bangkok - Manzo e Bufala - Boom-bette

F I R S T C O U R S E

BENEDETTO SPAGHETTO - 16€

Spaghetti made by "Pastificio Gentile" served with anchovy cream, garlic sauce, grilled macherel and crunchy bread

[1] [3] [6] [10] [14]

IS NOT PAELLA - 23€

Sardinian fregola with yellow datterino tomatoes, mussels, cuttlefish, octopus, red and white prawns butter

[1] [3] [4] [5] [9] [10] [14]

SENZA VIA DI SCAMPO - 22€

Homemade semolina tagliolini with egg and scampi sauce

[1] [2] [3] [4] [10] [14]

SUNDAY LUNCH - 18€

Orecchiette with slowcook 18 h pork sauce

[1] [14]

RISOTTO SAMENTI - 20€

MINIMUM 2 PEOPLES

Risotto Carnaroli with beetroot, creme fraiche, crushed mint and smoked beef tartare

[9] [10] [14]

Service Charge 4€

List of Allergens: [1]-Cereals containing gluten; [2]-Eggs and egg products; [3]-Fish and fish products; [4]-Crustaceans and crustacean products; [5]-Molluscs and mollusc products; [6]-Peanuts and peanut products; [7]-Nuts; [8]-Soya and soya products; [9]-Celery and celery products; [10]-Milk and milk products; [11]-Mustard and mustard products; [12]-Sesame seeds; [13]-Lupins and lupin products; [14]-SO2 and sulphites (>10 mg C.)



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S E C O N D C O U R S E

TONNO QUANDO VOGLIO - 21 €

Grilled red tuna fillet on gazpacho, served with caper flower and shallot salad

[3] [9] [14]

CAVOLO CHE OMBRINA - 23€

Fillet of grilled croaker with courgette sauce, red onion gel and cocummarazzo

[3] [9] [10] [14]

FEEL - ETTO DI MANZO - 23€

Grilled scottona fillet with with pepper sauce, melted cheese and buttered spinach

[9] [10] [14]

PANCIA PIENA - 23€

Slow cooked pork belly on roasted eggplant sauce, wild chicory, scampi reduction

[3] [4] [8] [9] [10] [14]

FRITTURANZA - 23€

Mixed fried fish: cod, squid, shrimp and octopus served with lemon gel and spicy mayo

[1] [2] [3] [4] [5] [14]

S I D E S

CHIPS - 5€

MEAT BALLS - 8 €

[2] [10] [14]

ROSEMARY POTATOS - 5€

[10]

FRIED PEPPERS - 5€

D E S S E R T

TRIPLO CIOCCOLATO - 7€

Three chocolate mousse, dark, white and milk with caramel namelaka and pop corn

[2] [10]

MEZZO LIMONE - 7€

Lemon sorbet with caramelized citron and tart

[2] [10]

BABBA' - 7€

Babbà soaked in limoncello served with pistachio ice cream and salted caramel sauce

[1] [2] [7] [10] [14]

Service Charge 4€

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