



MASSERIA SAMENTI

Authentic Apulian beauty

S T A R T E R S

SPIEDO DI POLPO - 16€

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]

TASTING - 60€

Spiedo di polpo - Mi ricordi il Sushi
- Finta tagliatella - 'Na battutaccia

MI RICORDI IL SUSHI - 18€

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

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

'NA BATTUTACCIA - 16€

Smoked heifer tartare with parsley emulsion, drops of balsamic vinegar, fried egg yolk and Grano Padano foam

[1] [2] [8] [10] [14]

F I R S T C O U R S E

LINGUINA COZZE

VERMOUTH - 18€

Linguine "Pastificio Gentile" with mussels and Vermouth liqueur

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

RICCIOTTO - 24€

MINIMUM FOR 2 PEOPLE

Risotto Carnaroli Azienda Agricola Lodigiana with sea urchins, caramelized lemon powder and dehydrated seaweed

[2] [3] [5] [9] [10] [14]

E 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]

WE ARE PUGLIA - 20€

Buttons stuffed with braised meat in primitivo with three tomato sauce roast and smoked caciocavallo fondue

[1] [2] [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

IL PEZZETTO - 21€

Stewed horse medallion, with cheese and pepper cream and bay leaf powder

[10] [14]

IL MARE IN TERRA - 21€

Filetto di pescato del giorno con patate, piselli e fave, servito con brodo dashi

[3] [4] [5] [10] [14]

BOOM-BETTE - 18€

Skewer of pork neck bombette, stuffed with cave caciocavallo and Grana Padano on Gavoi Sardo cheese fondue

[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]

SEASONAL VEGETABLES - 5€

D E S S E R T

DOLCE MANDARINO - 8€

Crispy rice wafer with custard and mandarin gel

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

TRITTICO AI FRUTTI DI BOSCO - 8€

Milk chocolate and raspberry mousse, dark chocolate and strawberry mousse with pistachio ganache

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

PANNA COTTA - 9€

Dark chocolate panna cotta, mascarpone cream and caramelized toasted peanuts

[2] [6] [7] [10] [14]

Service Charge 4€

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