



Welcome to 'A Puteca.

Our fish menu is determined by the sea and the fortunes of the fishermen from Torre San Giovanni. Our *crudo* (raw seafood) are fresh, only just caught, and what is on offer varies according to the catches of the day. *Crudo* is served plain, to truly savour its genuine goodness, leaving to you the choice of seasoning with olive oil and a few drops of lemon from our land.



## STARTERS

**Grand plateau of *crudo* \***

**Catch of the day tartare, served au-naturel \***

**Catch of the day Carpaccio, served au-naturel \***

**Crudo of king prawns, scampi, octopus \***

**Oysters, scallops, sea urchins \***

**Lime seared octopus on cream of potatoes**

**Citrus fruit scented seafood salad with ginger and poppy seeds**

*\*according to availability.*



## FIRST COURSES

**Calamarata (pasta) with grouper, cherry tomatoes and mint.**

**Catch of the day seafood risotto**

**Spaghetti with Courgettes pesto, cream of pistachio, burrata**

## MAIN COURSES

**Swordfish involtini with black olives and limoncello sauce**

**Radicchio and almonds seabass fillet, with cream of orange-scented fish**

**Monkfish Porchetta with speck, thyme and marjoram**

**Mixed fried fish with our Tartar sauce (mayonnaise, cucumber, capers, onion)**

## SIDE DISHES OF THE DAY



## DESSERTS

**Fruit**

**Pasticciotto cake**

**Typical spumone gelato**



**History of the Apulian Spumone:**

In Apulian families spumone was the "gift" that the newlywed gave to those who participated to the nuptial ceremony: they reciprocated the gift received, may it be a telegram, flowers, or a small present, with a quart of spumone for each family member.