



osteria pugliese

Welcome to 'A Puteca.

Our cuisine is traditional, simple and genuine, prepared with the love and passion of those who dedicate themselves to their family's wellbeing. Every day Rosa chooses the best local ingredients from the market and collects herbs from the garden, for you to taste her home recipes, handed down to her by the ladies of the house, generation after generation.

Enjoy a journey through the ancient flavours of our territory, accompanied by a selection of the best regional wines.



SELECTION OF STARTERS

Sciotta di pipi russi (peppers and tomato stew cooked in a clay crockpot)

Marangiane mbuttunate (aubergines with tomato and aromas)

Paparina fritta (fried poppy greens, a traditional local vegetable)

Pittole miste (fritters of leavened dough)

Pitta di patate (potatoe gateau)

Scurdigliata (vegetable stew)

Pepata di cozze (cozze muscle sauté with pepper)

Peperonata (peppers the traditional way)

Anchovies

FIRST COURSES

Cream of broadbeans and chicory
Spaghetti with cozze mussels and cherry tomatoes
Orecchiette e minchiareddhi (local pasta varieties) **with meatballs**
Cicurieddhe e minescia (wild chicory with pork)
Tubettini alla gallipolina (pasta with fish sauce)

MAIN COURSES

Octopus and potatoes in a clay pot
Mixed meat grill
Cuttlefish alla gallipolina
Horse stew or torcinelli (lamb involtini)
Parmigiana salentina (aubergines, tomatoe sauce, cheese)



DESSERTS

Torta pasticciotto
Figs and almond tart
Mix salentino (amaretto, mostaccioli, paste di mandorla)
Fruttone
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.