

BEVERAGES

STILL / SPARKLING WATER 50 CL € 2

PANNA / SAN PELLEGRINO

DRINKS 33 CL € 3

COCA COLA / COCA COLA ZERO / FANTA /
SCHWEPES LEMON / CEDRATA /
GINGER ALE / GINGER BEER /
CRODINO / CAMPARI SODA

BEERS-BIRRA DEL SALENTO

AGRICOLA 33 CL € 5

HELLES-STYLE LAGER - 5% VOL.

NUDA E CRUDA 33 CL € 5

PILS-STYLE LAGER - 4,5% VOL.

PIZZICA 33 CL € 6

LAGER BELGIAN-STYLE - 5,2% VOL.

BEGGIA 33 CL € 6

AMBER BEER - BLANCHE STYLE - 4,8% VOL.

FRESCA 33 CL € 6

LAGER - BLANCHE-STYLE - 4% VOL.

TARANTA 33 CL € 6

AMBER BEER - BELGIAN STYLE - 6% VOL.

TIPA 33 CL € 6

LAGER - IPA STYLE - 4,8%VOL.

PIZZA'FOCACCIA

MARGHERITA € 10

MOZZARELLA FIOR DI LATTE ¹,
SAN MARZANO TOMATO, OREGANO

CAPOCOLLO € 12

BUFFALO MOZZARELLA,
SAN MARZANO TOMATO,
MARTINA FRANCA CAPOCOLLO ²

ANCHOVIES € 12

ANCHOVIES, DRIED TOMATO,
BURRATA ³, LEMON

¹ MOZZARELLA MADE WITH COW'S MILK.

² THIN SLICES OF PORK CURED MEAT.

³ FILLED, SPUN-CURD CHEESE.

⁴ STRETCHED-CURD CHEESE MADE OUT OF SHEEP'S OR COW'S MILK.

⁵ MADE WITH MILK OF COW, SHEEP OR GOAT MIXED TOGETHER.

* THEY COULD BE FROZEN AT THE ORIGIN.

• YOU CAN CONSULT THE INGREDIENT LIST. ASK THE STAFF FOR IT.

• PLEASE INDICATE TO THE STAFF POTENTIAL FOOD ALLERGIES OR INTOLERANCES.

GRAPHIC: MACROONDA

www.tavernamanfredi.it



RESTAURANT

12:30 P.M. / 02:30 P.M. ■ LUNCH & DINNER ■ 07.30 P.M. / 10.30 P.M.

STARTERS

€ 12

POACHED EGG, ASPARAGUS, PARMESAN
CHEESE, BREAD AND OLIVE OIL

POTATO CAPPUCCINO SOUP, MUSHROOMS,
PRAWNS* AND CRUMBLE OF CAPOCOLLO ²

€ 18

RED PRAWN TARTARE*
WITH LIME AND PAPRIKA

PASTA

€ 14

FETTUCCIA WITH PESTO
(PASTA SOUCE WITH GARLIC, PINE NUTS, SALT, BASIL LEAVES, CHEESE AND OLIVE OIL),
POTATOES AND SQUID*

CAVATELLI RISOTATI WITH RED ONION, MOUSSE
OF CACIOCAVALLO ⁴ AND SOFT PARTS OF BREAD

BURNT WHEAT ORECCHIETTE (LOCAL FORM OF FRESH PASTA)
WITH FRESH TOMATO SAUCE, BURRATA ³ AND RAW FISH*

MAIN COURSES

€ 18

MILLEFEUILLE OF SALTED CODFISH*,
MUSHROOMS AND BEANS

VEAL WITH TUNA SAUCE

GRILLED CATCH OF THE DAY

SALAD

CAPRESE € 9

MOZZARELLA VACCINA (FRESH CHEESE WITH COW MILK),
TOMATO AND BASIL

GRECA € 9

CACIORICOTTA CHEESE ⁵, GREEN SALAD,
BLACK OLIVES, TOMATOES, CUCUMBERS,
OREGANO

CAESAR € 9

ROMAINE LETTUCE, SMALL LOAVES OF BREAD,
PARMESAN CHEESE, CHICKEN AND CAESAR SAUCE

ALL DAY

FRIED FISH € 15

SQUID*, PRAWNS* AND VEGETABLES

CLUB SANDWICH € 15

TURKEY, EGG OMELETTE, TOMATO, BACON,
ICEBERG SALAD, MUSTARD, MAYONNAISE,
SMALL LOAVES OF BREAD

HAMBURGER € 15

BEEF*, BUFFALO MOZZARELLA,
MATURED AND SMOKED CHEEK LARD,
FRESH TOMATO, BARBECUE SAUCE, CHIPS

MARTINA FRANCA CURED € 15

MEAT SELECTION

LOCAL CHEESE SELECTION € 12

RAW BEEF € 15

THINLY SLICED RAW BEEF WITH EVO OIL
AND SWEET APULIAN OLIVES

DESSERT

ICE-CREAM € 5

WITH WHIPPED CREAM
AND POLICORO STRAWBERRIES

GRILLED PINEAPPLE, VANILLA € 5

AND LEMON SORBET

TIRAMISÙ € 5

ITALIAN DESSERT

WATER, MATERA BREAD, SERVICE € 3