



BORGORITELLA

menu

STARTER

- 35€**
Masseria Experience: Typical dishes from Borgo Ritella (min. 2 people)
Veal roulades in tomato sauce, Mediterranean mussels
casserole, Burratina cheese from Masseria, Courgettes "alla
poverella" with Capocollo, Broad beans puree with peppers,
Aubergines pie, Grandma's traditional breadballs, House
bruschetta
- 16€**
Aubergine stuffed
with smoked cheese, tomato sauce and basil cream (6)
- 18€**
Mediterranean seafood salad Catalana style
with rucola, cherry tomatoes and red onion (4,8,9,10)
- 18€**
Beef tartare with quail egg with olives patè and goat cheese
(4,6)
- 25€**
Mixed Platter of Cold Cuts and Cheeses
Capocollo of "Martina Franca", Fiocco cuts, salami of Masseria, Pork
belly, Primo sale cheese of Masseria, Mozzarella's, Local Caciocavallo and
Pecorino cheese with homemade marmalade, honey and typical fried
dough (1,3,5,6)



BORGO RITELLA

FIRST COURSE

<i>Spirulina Tubettoni pasta with Mediterranean mussels and with cherry tomatoes on potatoes puree and fried courgettes</i>	20€ (3,8)
<i>Spaghettone pasta with Cardoncelli mushrooms cream and Stracciatella cheese</i>	18€ (3,6)
<i>"Locorotondo" broad beans puree with wild chicory and croutons</i>	16€ (3)
<i>Gemelli pasta with turnip florets, local sausage and fried breadcrumbs</i>	18€ (3,5,6,9)
<i>Traditional baked maritati pasta with tomato sauce ragu and mozzarella</i>	15€ (3,6)



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MAIN COURSE

<i>Pan fried Prawns with fennel leaves and farms pearls</i>	25€ (4)
<i>Breaded crispy Seabass on the pumpkin velouté</i>	25€ (9)
<i>Beef Fillet with beetroot and yellow tomatoes on leek velouté and figs liquor</i>	25€
<i>Rolled Pork Bombetta typical of Valle d'Itria breaded with almond on beetroot pureè and blue cheese sauce</i>	18€ (5,6)
<i>Veggies Burgers with ricotta mousse and spring onion</i>	15€ (3,6)

CATCH OF THE DAY (ask for the fresh Fish availability)

FRESH SEAFOOD (ask for the fresh Seafood availability)

PLEASE ASK THE WAITERS FOR THE LIST OF FOOD ALLERGIES

SIDE DISHES

<i>Baked Potatoes, Steamed or Grilled Veggies, Mixed Salad</i>	5€
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DESSERT

<i>Mixed Seasonal Fruits with deligth cookies of Masseria</i>	12€
<i>Chocolate Tart with pear and ricotta cream</i>	10€ (3,6,14)
<i>Lemon Posset with wild mint</i>	8€
<i>Olive oil Parfait with forest fruits and shortcrust</i>	10€ (3,6,14)
<i>Almond Panna cotta with chocolate crumble</i>	8€ (3,5,6)