



APPEZIZERS

PARMIGIANA "OUR WAY" € 14 V

Eggplant parmigiana, Torre Guaceto tomato sauce, parmesan foam, basil oil

1 - 5 - 7 - 9

FAVE&FOGGHIE € 10 (vegan) V L

Zollino broad bean purée, chicory, sweet and sour onion

9 - 12

IL FRITTINO € 15

Cod* in squid ink tempura and stuffed courgette flowers

(ricotta, mint and anchovies in panko crust)

1 - 3 - 4 - 5 - 7 - 12

THE APULIAN € 12 V

Burrata, basil pesto, candied cherry tomatoes and tomato crackers

1 - 7

CURED MEATS SELECTION € 16

Capocollo from Martina Franca salumificio Cervellera, sweet salami "Varvara" selection, home made focaccia, giardiniera and caper flowers

1 - 12 - 5

CHEESE SELECTION € 20 V

Stracchinato, goat's flowery rind, goat's blue cheese, blue cheese from pasture podolica, caciocavallo podolico with honey and compotes

7 - 8 - 12

THE XXL BOMBETTA € 17

Lucanian black pork bowler "Varvara" selection, stuffed with local canestrato and Cervellera bacon, served with pork popcorn, "aioli" and wild mustard

1 - 3 - 5 - 7 - 12

FISH TARTARE OF THE DAY € 18/24 L

Depending on availability, served with roasted turnips, almond mayonnaise and citrus powder

3 - 4 - 5 - 12

PODOLICA TARTARE € 16 L

Podolica tartare "Varvara" selection, chopped with a knife, mayonnaise with Cantabrian anchovies, chicory, chives

3 - 4 - 5

ROAST OCTOPUS € 18

Roasted octopus* lacquered with honey and balsamic vinegar, smoked potatoes, octopus mayonnaise and onion powder

4 - 5 - 7 - 12

THE NUMBERS CORRESPOND TO THE ALLERGENS ON THE LAST PAGE

PASTA COURSE

“NOT JUST A SIMPLE SPAGHETTI WITH TOMATO” € 15 V

100% Italian wheat spaghetti with three tomato and basil sauce,

Ignalat smoked cacioricotta, basil powder

1 - 7 - 9

OUR SEAFOOD PASTA € 20 V

Mixed short pasta with fish and fish base, Ignalat stracciatella and olive soil

1 - 2 - 4 - 7 - 9 - 12

ORECHIETTE € 17

Burnt wheat orecchiette with podolica ragù, extra-old farm caciocavallo fondue, basil oil

1 - 7 - 9 - 12

RISOTTO € 16 V

Creamy beetroot risotto with pasture podolica blue cheese and lemon gel

7 - 9

CHILDREN'S MENU

Orecchiette with tomato sauce € 8

Fried chicken breast cutlet with chips € 10

V (VEGETARIAN DISH)

L (LACTOSE-FREE DISH)

WE RECOMMEND

For all intolerances and information on ingredients,

ask the staff before ordering

some dishes can be modified according to different dietary needs.

MAIN COURSES

FILLET € 26

Podolica cow fillet, veal stock, low temperature artichoke and potato foam

7 – 9 – 12

THE LAMB € 28 L

Farm lamb in three variations: leg terrine with thyme and rosemary,
carrè, “gnummarieddi” (exclusive “Varvara” recipe),
served with lamb jous, grilled Polignano carrots and red potato chips

1 – 3 – 5 – 9 – 12

FREE RANGE CHICKEN FROM THE MURGIA € 22

Slowly cooked leg and thigh low temperature, chicken stock, pepper mayonnaise,
grilled corn and popcorn

3 – 5 – 9 – 12

L'OMBRINA € 24

Croacker fillet from Gargano, grilled asparagus, creamy smoked ricotta and parsley oil

4 – 9

SIDE DISHES

ROASTED AUBERGINE € 6 V

Roasted aubergine with tomato puree, cacioricotta, basil oil

7 – 9

GRILLED POTATOES WITH CHEESE CHEESE AND CHIVES € 6 V

7

MIXED SALAD € 6 V L

Product marked with * may be frozen at the source if fresh product is not available

VEGAN MENU V

Zollino broad beans purè, chicory and sweet and sour onion € 10

9 - 12

Roasted aubergine with tomato puree and basil oil € 5

9

Jacket potato with herb and soy sauce € 5

5 - 6

Spring salad: spinach, asparagus, mint, cucumber, avocado sauce € 12

5

Seasonal vegetable soup with croutons € 12

1 - 9

RISOTTO € 13

Creamy beetroot risotto, toasted almonds and lemon gel

8

“NOT A JUST SIMPLE SPAGHETTI WITH TOMATO” € 12

Spaghetti with three tomato and basil sauce, basil powder

1 - 9

LEGUME SOUP € 12

Zollino legume soup with croutons

1 - 9 - 13

DESSERT

BOMBA € 10

Dark chocolate hemisphere, white chocolate and yuzu mousse,
biscuit scented with rosemary, salted caramel, red fruits and a splash of rum

1 – 3 – 7 – 12

BISCOTTO CEGLIESE € 10 V

Creamy mascarpone with coffee, bittersweet, crunchy biscuit with Toritto almonds and rosolio

3 – 7 – 8 – 12

MOUSSE VEGANA € 10 V

Dark chocolate mousse, red fruits, red fruit cream, crispy strawberry and raspberry powder

AGRUMETTO € 10

Citrus panna cotta, mandarin gel, citrus powder, Toritto almond crumble and citrus fruits

7 – 8

LEMON SORBET € 4

SGROPPINO € 6

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APERITIFS AND COKTAILS € 8

Aperol Spritz – Negroni - Negroni Sbagliato - Americano - Campari Spritz,

Limoncello Spritz, Apulia Spritz (infuso di erbe, bitter, soda)

Berry Tonic (mirto, Pig Gin, lime, tonica)

Gelosia €10 (tequila, succo ananas, limone Galliano)

Vodka Tonic - Martini Dry

GIN TONIC: Gin Mare € 12 - Pig Gin € 8 - Bombay € 8 - Balon Gin € 8

Monkey € 10 - Hendrick's € 10

Barbaro (Rabarbaro, Chinotto, Sambuca) € 8

Leccese sbagliato (Rum, Latte di Mandorla, caffè amaretto) € 10

DRINKS

House wine 1 lt € 12

House wine 0,5 lt € 6

House wine 0,25 lt € 3

Peroni Gran Riserva € 6

Menabrea 0,33 € 3

Coca, Fanta, Iced lemon or peach tea) € 3

Drinks Lurisia € 5

Amaro/limoncello/digestivi €2

Grappa bianca/barricata€4

Rum - Whisky € 6/10

(We can go to the cellar to choose them together)

Coffee € 1.5 – Coffee Deca € 2

Cappuccino/Americano/Doppio € 3

Coperto € 5 – Coperto baby € 3

Water** € 2

** purified drinking water treated and carbonated through a tapping system whose sanitization occurs quarterly

RETE WI-FI D-Link – C665F7



PUGLIA WAS IMMEDIATELY LOVE FOR MY MOM THE FIRST TIME SHE WAS HERE. IN 1976. LOVE WHICH THEN TURNED INTO A PROJECT, A DREAM, CALLED TAVERNA DELLA GELOSIA...

25 YEARS HAVE PASSED FROM 1995 TO TODAY, WITNESSING THAT THE MOST BEAUTIFUL THINGS COME FROM PASSION AND DREAMS... THE MOTHER IS NO LONGER, BUT HER DREAM YES, IT'S STILL HERE.

PUGLIA IS A PLACE, BUT IT IS ALSO, AND ABOVE ALL, A LIFESTYLE: IT IS SUN, OLIVE TREES, SLOWNESS, SCENTS, COLOURS, SHADES... OUR TRIBUTE TO PUGLIA IS THE SEARCH FOR BEAUTIFUL AND GOOD AND OF ITS INFINITE MANIFESTATIONS, WHICH TRANSFORM INTO FIRST MATERIAL, INGREDIENTS, CONSISTENCIES, CONTRAST, IN OUR DISHES.

THESE ARE SOME OF OUR PARTNERS....

CIBO BIO BY SECRET FOOD (Gioia del Colle - BA)

SALUMIFICIO CERVELLERA (Martina Franca - TA)

VARVARA_FRATELLI DI CARNE (Altamura-BA)

CASEFICIO IGNALAT (Noci-BA)

AZIENDA AGRICOLA CALEMONE (Torre Guaceto, BR) SLOWFOOD

FATTORIA FIORENTINO (Castel Fiorentino, FG)

CASEIFICIO STELLA DI CECCA (Altamura, BA)

.... WHOSE PRODUCTS BECOME, IN THE HANDS OF CHEF ANTONIO GIANNOTTE AND HIS BRIGADE, A SENSORY EXPERIENCE, BETWEEN TRADITION, INNOVATION, AND REVOLUTION

... MAITRE ANTONIO BLANCASIO AND HIS STAFF WELCOME YOU IN THE HALL, TO ADVISE YOU AND GUIDE YOU BETWEEN OUR RECIPES AND OUR WINES ...

We are interested.

What we sow today, we will reap tomorrow....

We have drastically reduced our plastic consumption over the past eight years.

In addition to differentiating on a daily basis, we are very attentive to food waste, reducing it to a minimum already in the processing phase; we have replaced industrial detergents with natural detergents, of vegetable origin, with low environmental impact, and the same for soaps and toilet paper.

In the selection of producers, we focus above all on small local, artisanal, non-intensive realities, which still work slowly and seasonally, which graze the animals, which hand down traditions from father to son, which wait for time, which favor quality over quantity, which do not use additives, which make inhomogeneity their distinctive feature.

We want to make you part of this journey we have undertaken, because for us it is really important to respect, protect and enhance our territory, without forcing, without mass production, without excesses.

We are aware that there is still a long way to go, that we can be improved from many points of view, but we are happy and proud to have started, with you and thanks to you too.

Leonora