

“ *In the kitchen functions as
in the most beautiful works of art:
We do not know anything about a dish
as long as you ignore the intention
who has given birth.* ”
(Daniel Pennac)

Our dishes are made with passion and professionalism and with one mind...
delight your palate bringing about the most succulent Pugliesi traditions.
With the hope of being able to make inroads into your hearts
We wish you a happy tasting!

MENÙ 5

Davide Girolamo and the staff of the “Trullo d'oro”



In the absence of finding the fresh product, we advise customers that some products can be frozen or from freezing by blast chiller



Cover charge per person € 3,00

Starters

<i>Trullo d'Oro House Starters (2 people min.)</i>	€ 18,00
	<i>per person</i>
<i>Aubergine caponata with "stracciatella" cheese and "taralli"</i>	€ 10,00
<i>Organic beef tartare</i>	€ 14,00
<i>Sheets of "Martina Franca Presidio Slow Food" Capocollo ham with Burrata cheese and sun-dried tomatoes in extra virgin olive oil</i>	€ 12,00
<i>Grilled Scamorza cheese with selection of chutneys</i>	€ 8.00
<i>Cream of Murgia black chickpeas with flavoured toasted bread</i>	€ 12,00
<i>Mussel soup with cream of fava beans</i>	€ 10,00
<i>Yellow tuna in sesame crust and vincotto drops</i>	€ 14,00



Pasta Main Courses

*“Al Trullo” Spaghetti with cherry tomatoes, rocket,
and shavings of local Canestrato cheese* € 10,00

Traditional white fava bean puré € 8,00

*Orecchiette, stewed donkey with pecorino
and “farinella”* € 10,00

*Homemade tortelli pasta filled with Ricotta
cheese, cream of pumpkin, and pistachio crumbs* € 12,00

*Tagliolina pasta made with Primitivo red wine
and wild boar and porcini sauce* € 12,00

*Spaghetti “Senatore Cappelli” with seasoned
ricotta cheese and mussels* € 13,00

*“Senatori Cappelli”
small pasta with prawns and monkfish* € 13,00



Meat & Fish Main Courses

<i>Selection of local mixed grilled meats</i>	€ 12,00
<i>Grilled lamb chops</i>	€ 12,00
<i>Trullo D'Oro beef fillet</i> <i>(with a Primitivo red wine sauce and Cardoncelli mushrooms)</i>	€ 18,00
<i>Grilled beef fillet</i>	€ 16,00
<i>Grilled Beef steak</i>	€ 4,50 <i>per 100 g</i>
<i>Salted and seasoned cod fillet cooked</i> <i>at a low temperature, with potatoes cream</i>	€ 18,00
<i>Daily caught fish (according to availability)</i>	€ 4,00 <i>per 100 g</i>



Sides

<i>Roasted potato cubes</i>	€ 4,00
<i>Mixed salad</i>	€ 4,00
<i>Grilled vegetables</i>	€ 4,00
<i>Fried local chicory vegetable</i>	€ 4,00

Desserts

<i>Selection of homemade desserts</i>	€ 5,00
<i>Selection of local cheeses with Vincotto wine and dry fruit</i>	€ 8,00
<i>Artisan truffle ice creams</i>	€ 5,00
<i>Selection of local ice creams</i>	€ 4,00
<i>Local and exotic selection of fresh fruit</i>	€ 6,00



Soft & hot drinks

<i>Still or Sparkling water</i>	€ 2,50
<i>Wine by the glass</i>	€ 4,00
<i>Bottled Beer 33cl</i>	€ 3,00
<i>Bottled Beer 66cl</i>	€ 5,00
<i>Soft drinks 33cl</i>	€ 3,00
<i>Soft drinks 1l</i>	€ 5,00
<i>Espresso Coffee</i>	€ 1,50
<i>Decaff Espresso Coffee</i>	€ 1,50
<i>Cappuccino</i>	€ 2,00
<i>Tea & Infusions</i>	€ 2,00
<i>Local Digestive liqueur</i>	€ 3,00





*Trullo
D'oro*

RISTORANTE