



## À LA CARTE

WE GUARANTEE THE CHOICE OF DIFFERENT DISHES ONLY FOR TABLE WITH MAXIMUM 4 PERSONS  
ONE, TWO OR THREE DISHES €180 per person; FOUR DISHES €220 per person  
(please note that it is not possible to share a single menu between one or more people)

### STARTERS

**Raw:** Scampi, red Prawns, Oyster, Caviar between evolution and tradition

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**Snapper** tartare, melon, pomegranate extract

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**Shellfish** – wild green salad, sour cream and lemon gel

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**Red mullet** soya and foie gras escalope

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**Scallops**, “Martina Franca” capocollo  
spinach reduction

### PASTA E RISO

**Calamarata** pasta, scampi, candied “Galatino” tomatoes  
burrata and mint

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**Spaghettone**, sea cicala, red pepper “crusco” dehydrated

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**Torchietto** pasta made with taralli flour, double cime di rapa cooking  
“Gallipoli” red raw prawn

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**Riso** Carnaroli, saffron stigmas, “gnumerelli” offal  
canestrato fondue

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**Raviolo** ricotta cheese, “Carpino” fava beans cream, rocket salad,  
pork cheek crispy



## MAIN

**Stockfish** Morro with tomato, burrata, gin salad

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See Bass breaded, wild chicory with pistachio and yuzu flavor

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Charcoal **Octopus**, black "Murgia" chickpeas, orange gel

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**Pork** iberico, "podolica" cheese fondue and "Murgia" black truffle

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**Beef** fillet, grissini crost and smoked potato

## DESSERT

**Cassata** with ricotta and raspberry chocolate

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**Millefoglie** bread, chocolate with "coratina" Extravergine olive oil cream

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**Leavened** "burned wheat GRANO ARSO" rum soup  
almond chantilly

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potato **Brûlée**, figs, almonds and figs syrup

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**Pastry** filled with double cream  
hazelnut and "femminiello" lemon



GROTTA PALAZESE

HOTEL - RESTAURANT

