



ESTB

MINT CUCINA FRESCA

2013

APERITIFS

SPRITZ MINT_9€
Elder flower syrup, Adami
prosecco & fresh mint

SPRITZ ORIGINAL_9€
Select, Adami prosecco and
& green olive

LAMBRUSCO ICE_8€
Otello Nero di Lambrusco di Ceci is an
intense red sparkling wine served with ice

VERMOUTH_8€
Contracorrente natural red or white vermouth,
orange and green olive

SPRITZ PUGLIESE_9€
Aperol, D'Araprì sparkling
wine & Apulian orange

CHARTREUSE TONIC_9€
Chartreuse vert, Mediterranean
Tonic Water & Lime

GREENS & GRAINS

QUICHE DI CIPOLLE
Quiche made with chickpeas pastry, stuffed with red onions, black olives,
white sesame & cashew nuts cream served with fresh salad.
Contains: nuts
20€

RAINBOW DISH
Carrot hummus, raw zucchini with creamy avocado sauce,
minty lentils, cabbage, carrots, & seed crackers.
Contains: nuts
20€

TAGLIATELLE DI ZUCCHINE
Raw zucchini noodles dressed in avocado and mint pesto, enriched with
fresh cherry tomatoes, toasted pistachios, & vegetable chips.
Contains: nuts
19€

TOFU STRAPAZZATO
Scrambled tofu with turmeric, nutritional yeast, and mushrooms,
served with fresh salad, cashew sauce, & seed crackers.
Contains: nuts & soy
20€

INSALATA DI LENTICCHIE
Green salad with lentils, crunchy pecans, confit grapes, & goat cheese
Contains: dairy products & nuts
19€

TORTEL DI PATATE
Grated Polignano potato rosti grilled in extra virgin olive oil, served with
burrata and cabbage salad with black sesame seeds.
Contains: dairy products
19€

PATATA DOLCE
Sweet potato noodles with creamy cashew sauce,
fresh spinach, & blue cheese.
Contains: dairy products & nuts
19€

SEA & RIVER

GAZPACHO PUGLIESE
Cold Apulian tomato soup with soft burrata cheese, anchovies
& Altamura bread crostini flavored with garlic & Mediterranean herbs.
Contains: cereals with gluten, fish and dairy products
18€

TROTA MARINATA
Mixed green salad in a crispy phyllo dough shell, enriched
with marinated trout, carrots, potatoes, dried fruit, & toasted cashews.
Contains: cereals with gluten, nuts and fish
24€

SALMERINO AFFUMICATO
Layered green salad with delicate phyllo dough, smoked char fish
carpaccio, fresh fruit, toasted almonds, & pink peppercorns.
Contains: cereals with gluten, nuts & fish
24€

POLPO AL FÉN
Octopus with "fén" (mountain herbs), confit cherry tomatoes,
caramelized onions & black olives, served on a bed of fava bean purée
with turmeric seamlessly enhancing the flavors.
Contains: clams
28€

TONNO SCOTTATO
Seared tuna with citrus soy sauce & black sesame on an Altamura bread crouton,
accompanied by braised onions, seasonal vegetables, & roasted potatoes.
Contains: cereals with gluten, soy & fish.
29€

DON'T MISS THE DELICIOUS DESSERTS, WHICH
CONCLUDE THE MINT EXPERIENCE ON A SWEET NOTE!



FABRIZIO'S DESSERT_10€
According to the availability of the day
to pair with
DESSERT WINE BY THE GLASS_6€

WINE BY THE GLASS 150ML

ORGANIC WINE BY THE GLASS	5€
<i>Cantina Tre Pini - Puglia</i>	
White Malvasia Bianca	11,5%
Rosé Bombino Nero	12,0%
Red Primitivo	14,0%
PROSECCO BY THE GLASS	6€
<i>Cantina Adami - Treviso Doc</i>	
Brut Glera	11,0%
SPARKLING WINE - TRADITIONAL METHOD	7€
<i>Cantine D'araprì - Puglia</i>	
Brut Bombino Nero & Pinot nero	13,0%

*Inquire about our bottled wine selection to enhance your experience.

LOCAL CRAFT BEER 330ML

BIRRA DEL GARGANO 6€

DRINKS

MICROFILTERED WATER (75 CL)	2€
NON-ALCOHOLIC COCKTAIL	6€
<i>Fresh ginger syrup, Mediterranean tonic water & fresh mint</i>	
FRUIT JUICE	6€
HANDMADE COLD BREW TEA	5€
HOT FRESH MINT INFUSION	4€
COFFEE	STARTING FROM 2€
BITTER, GRAPPA, DISTILLATES	STARTING FROM 4€

COVER CHANGE & TARALLI_3€ PER PERSON

*Please inform us of any food allergies; given the limited size of our kitchen, we cannot guarantee the absence of cross-contamination.
**To ensure high hygiene standards, improved freshness, and optimal preservation, we have chosen to quickly freeze some ingredients.