



MINT CUCINA FRESCA

ESTB

2013

APERITIFS

SPRITZ MINT_10€

Elderflower syrup,
Adami prosecco & fresh mint

LAMBRUSCO ICE_8€

Otello Nero di Lambrusco is an intensely
red sparkling wine served with ice & fresh mint

CHARTREUSE TONIC_10€

Chartreuse vert, Mediterranean
tonic water & lime

SPRITZ PUGLIESE_10€

Aperol/Select, D'Arapi sparkling wine
& Apulian orange

VERMOUTH_8€

Natural red or white vermouth,
orange & green olive

PINK GIN FIZZ_12€

Grapefruit gin, rosemary
syrup & soda

GIN DAL MONDO_15€

Selection of gins from different parts of
the world, ice, premium tonic & lemon

MOCKTAILS

SPRITZ MINT ZERO_10€

Alcohol-free prosecco, elderflower
syrup, fresh mint & soda

GINGER FRIZZ_7€

Fresh ginger syrup, Mediterranean
tonic water & fresh mint

PINK HERBAL_7€

Rosemary syrup, grapefruit
soda & lemon

GIN ZERO_10€

Alcohol-free gin, light
tonic, ice & lemon

FOOD

TAGLIATELLE DI ZUCCHINE_19€

A fresh and light cold dish featuring raw zucchini noodles,
dressed with a creamy avocado and mint pesto, fresh cherry tomatoes,
toasted pistachios, and crunchy vegetable chips.

Contains: nuts

TORTEL DI PATATE_19€

A simple and comforting dish made of crispy rösti of Polignano potatoes, grated
and mixed with rice flour, grilled in extra virgin olive oil, served with burrata
and finely sliced cabbage salad with toasted black sesame.

Contains: dairy, mustard & sesame

CHEESECAKE DI CAGIO & PEPE_22€

An unexpected meeting of tradition and surprise: a cacio e pepe cheesecake,
rich and enveloping, with a multigrain taralli base.

Served with fresh salad and a sweet and sour sauce of the day.

Contains: dairy, mustard & cereals with gluten

MELANZANA, MISO & HUMMUS_22€

Golden, melting eggplant glazed with miso, garlic and olive oil,
on creamy chickpea hummus. With pickled onion and a fresh
salad with sesame dressing.

Contains: soy & sesame

TROTA MARINATA_25€

A fresh and balanced mixed green salad, served in
a crispy filo pastry shell with marinated salmon trout bites,
carrots, potato, dried fruit and toasted cashews.

Contains: cereals with gluten, fish & nuts

POLPO AL FÈN_28€

A bold meeting of sea and mountains: octopus with mountain herbs (fèn),
served with confit cherry tomatoes, caramelized red onions
and black olives on a turmeric fava bean purée.

Contains: mollusk

COUSCOUS DI LEGUMI ANTICHI_20€

A rich, vibrant and balanced salad made with lentil and chickpea couscous, black
cabbage, fresh mint, seasonal fruit, dried cranberries, caramelized pecans and
marinated red onion, all dressed with a citrus mustard sauce.

OPTION: FRESH CHEESE +3€

Contains: nuts & mustard

PATATA DOLCE_20€

A dish with an intense character, featuring sweet potatoes cut into spaghetti
shape and sautéed, dressed with a creamy cashew sauce,
served on a bed of fresh baby spinach and finished with a bold blue cheese touch.

Contains: nuts & dairy

GAZPACHO PUGLIESE_18€

Cold soup made with raw blended Apulian tomatoes, with burrata, Cantabrian
anchovies and crispy croutons of Altamura bread flavored with garlic and smoked oil.

Contains: cereals with gluten, fish & dairy

TOFU STRAPAZZATO_20€

A balanced dish, rich in flavors & crunchy textures. Scrambled tofu
with turmeric, nutritional yeast and mushrooms,
served with fres salad, cashew sauce & seed crackers.

Contains: cereals with gluten, nuts & soy

SALMERINO AFFUMICATO_25€

A rich and fresh green salad layered between thin sheets of crispy
filo pastry, with smoked char carpaccio, seasonal fresh fruit,
toasted almonds and pink peppercorns.

Contains: cereals with gluten, fish & nuts

TONNO SCOTTATO_29€

A balanced and flavorful classic, where tuna is seared with citrus soy sauce and black
sesame, served on toasted Altamura bread, with braised onions,
seasonal vegetables and oven-baked potatoes coated in polenta flour.

Contains: cereals with gluten, soy, sesame & fish

DESSERTS

END YOUR JOURNEY WITH A TOUCH OF SWEETNESS. FABRIZIO'S DESSERTS ARE THE PERFECT FINALE TO THE MINT EXPERIENCE.

Because, after all, dessert doesn't go to the stomach... it goes straight to the heart!

FABRIZIO'S DESSERTS_10€ *According to daily availability*

Paired with **GLASS OF DESSERT WINE_7€**

WINES BY THE GLASS - 150ML

ORGANIC WINE	6€
<i>Cantina Tre Pini - Puglia</i>	
White <i>Malvasia Bianca</i>	11,5% vol.
Rosè <i>Bombino Nero</i>	12,0% vol.
Red <i>Primitivo</i>	14,0% vol.

NATURAL WINE 7€

According to daily availability

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

SPARKLING WINES BY THE GLASS - 150ML

PROSECCO	7€
<i>Cantina Adami - Treviso Doc</i>	
Brut Glera	11,0% vol.
CLASSIC METHOD	8€
<i>Cantine D'Arapi - Puglia</i>	
Brut Bombino Nero & Pinot nero	13,0% vol.

BEERS

CRAFT BEER	330 ml	7€
ALCOOL-FREE BEER	330 ml	6€

DRINKS

MICROFILTERED WATER 750 ml	2€
FRUIT JUICE 200 ml	6€
<i>no added sugar</i>	
ORANGEADE OR LEMONADE	5€
<i>Natural soft drinks with selected ingredients: IGP Gargano oranges or IGP Amalfi lemons.</i>	
ARTISAN ICED TEA	5€
HOT MINT INFUSION	4€
COFFEE	FROM 2€
BITTERS, GRAPPAS, SPIRITS	FROM 4€

COVER CHARGE & 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.*