

da Gianni

APPETIZERS

- 1 Curl of cuttlefish perfumed with thyme and lime on velvety cream of yellow Sicilian datterino and red basil € 15,00
Datterino, garlic, onion, thyme, red basil, lime pepper
- 2 I present you the sea (raw fish and shellfish) € 25,00
Availability of the day's catch
- 3 Bites of red tuna in a sesame crust with diced pepper, on burrata cream and balsamic vinegar glaze from Modena € 16,00
Tuna, sesame, basil, black pepper, oil, balsamic vinegar glaze, burrata
- 4 Quenelle of salt cod creamed on a cream of carrots with cuttlefish rice wafer, harlequin pepper € 16,00
Milk, garlic, parsley, cod, pepper, carrots, white rice, squid ink, cream
- 5 Fresh fish tartare € 16,00
Availability of the day's catch
- 6 Mussel cream with broad beans puree, roast octopus and bread croutons € 13,00
Garlic, oil, oregano, chili pepper, tomato souce, broad beans
- 7 Small salad of red shrimps of Gallipoli, crunchy fennel, pistachio pesto and dusting of bottarga € 20,00
Raw shrimps, fennel, pistachios, bottarga

The fish destined to be eaten raw or practically raw has undergone preventive reclamation treatment in compliance with the provisions of Regulation CE 853/2004, Annex III, section VIII, chapter 3, letter D, point 3

Cover charge 2 € per person

da Gianni

FIRST DISHES

- 1 Tagliolini with mussels on black chickpeas cream, shrimps stock reduction and flower € 13,00
Garlic, oil, black pepper, eggs mussels, black chickpeas
- 2 Tagliolino with pieces of grouper on a cream of yellow Sicilian datterino and basil chlorophyll € 15,00
Grouper, datterino sauce, eggs garlic, onion, basil, black pepper
- 3 Almond tagliolino € 12,00
Garlic, anchovies, capers, almonds, eggs, black pepper
- 4 Troccoli with monkfish flavoured with mint and lemon zest € 13,00
Garlic, eggs, black pepper, oil, mint, lemon
- 5 Green chitarrina, cow's milk ricotta foam and red shrimps on bread sauce and black pepper € 15,00
Spinach, flour, eggs, cow's milk ricotta, bread, black pepper, prawns
- 6 Potato goodies with shellfishes on champignon cream, Apulian tarallini brittle and datterino powder € 15,00
Potatoes, eggs, mushrooms, shrimps, scampi, garlic, parsley, taralli, tomato peel



da Gianni

SECONDS

- 1 Grilled octopus on aubergine pesto and mint, with almond flakes € 18,00
Octopus, aubergines, garlic, almonds, walnuts, mint, lemon peel
- 2 Small slice of grouper on green pea soup, heart of radicchio, walnut crumble and aubergine powder € 16,00
Groupe, peas, oil, radicchio, flour, walnuts, eggplant peel
- 3 Seared monkfish fillet on potato and hazelnuts pie on wholewheat bread's ground flavoured with rosemary with yellow Datterino brunoise € 16,00
Monkfish, potatoes, hazelnuts, wholewheat bread, eggs, rosemary, garlic, yellow datterino, pepper cheese
- 4 Grilled cuttlefish curl on sautéed vegetables with pine nuts, chilli pepper and cream of beans € 15,00
Cuttlefish, broad beans, garlic, chilli pepper, pine nuts, anchovies
- 5 Sliced red tuna with rocket and walnut cream € 18,00
Red tuna, rocket, walnut cream

2

da Gianni

SIDE DISHES

- | | | |
|---|--------------------|--------|
| 1 | Grilled vegetables | € 5,00 |
| 2 | Mixed salad | € 5,00 |
| 3 | Chips | € 3,50 |
| 4 | House salad | € 8,00 |



da Gianni

MEAT MENU

APPETIZERS

- 1 Veal tartare with pistachio and green apple € 18,00
Veal fillet, pistachio, green apple, lemon, pepper, oil
- 2 Crispy Grana with raw ham and jam figs on burrata cream € 12,00
Grana (cheese), raw ham, jam figs, burrata
- 3 Mini vegetable pie on cheese cream € 12,00
Zucchini, carrots, potatoes, eggs, cream, brie, fontina
- 4 Cold cuts and cheeses € 15,00
Various cold cuts, fresh and seasoned cheeses

FIRST DISHES

- 1 Orecchiette with pesto of dried tomatoes, hazelnuts and bacon € 15,00
Orecchiette, tomatoes, bacon, hazelnuts, pepper, oil
- 2 Maccheroncini with zucchini, gorgonzola e speck € 12,00
Maccheroncini, zucchini, speck, gorgonzola, onion, pepper, cream
- 3 Green chitarrina with mushrooms, sausage and burratina cream € 15,00
Spinach, flour, eggs, mushrooms, sausage, burratina, parsley, pepper, cream

SECOND DISHES

- 1 Cut veal with rocket and flakes of grana € 15,00
- 2 Beefsteak Tomahawk (podolica) €/100g 5,00
- 3 Fillet and bacon medallion, honey glazed on potato and ginger soup € 18,00
Beef fillet, smoked bacon, brandy, honey, potatoes, ginger, butter, pepper



da Gianni



An old photography, an idea, a man.

That man is Dad, who one day believed and imagined that everything we have in our hands today could exist. They are departed 37 years since that day and the old “Bar Gianni” has originated “*Ristorante da Gianni*” and “*Terra D’Acqua Resort*”. They are two constantly

evolving identities that carrying on a project that someone had written for us.

The “*Ristorante da Gianni*” have a location with a sea-view, it accommodate Guests and it give to them the opportunity to organize special dinners in front of breathtaking sunsets.

The predominantly marine cuisine (don’t lack meat specialties are not lacking) is well cared for. Our own oil, fresh local fish and the skill of the Chef Enza are the main ingredients of this Restaurant.

The Resort has spacious and bright rooms with a modern style, it is composed by seven Standard rooms, seven Superior rooms, twelve Junior Suites that are furnished with an unique and distinctive style, typical of the Salento landscape and one Suite of 86 mq with an indoor SPA.

2
