

da Gianni

APPETIZERS

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

Fresh anchovies marinated in fennel and lemon peel scented oil, on celery sponge, chilli pepper and crumbled taralli € 15,00

Anchovies, lemon, fennel, celery, peppers, taralli

Angler wrapped in crispy bacon and laid on a velvety pea soup, lemon thyme and pistachio wafer € 15,00

Angler fish, speck, peas, thyme, pistachios

Cod carpaccio with ginger drop (fake caviar), turmeric mayonnaise, bread cannolo flavoured with garden salad and edible flowers € 15,00

Cod, ginger, eggs, oil, turmeric, bread, salad, flowers

Pure tuna tartare € 15,00

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

Pure grouse tartare € 18,00

Seared Gallipoli purple prawns on burrata mousse, caper powder and light pesto of sun-dried tomatoes, flowers and herbs € 18,00

Prawns, burrata cheese, capers, sun-dried tomatoes, flowers, aromatic herbs

I present you the sea (raw fish and shellfish) € 25,00

Availability of the day's catch

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

Tagliolini with monkfish flavoured with mint and lemon zest € 13,00

Garlic, eggs, black pepper, oil, mint, lemon

Squid ink pacchero with yellow datterino and grouper € 16,00

Grouper, yellow datterino, cuttlefish ink

Green ravioli in spinach puff pastry filled with roasted aubergine and red prawns, sautéed with salted butter and Sichuan pepper on a squid ink splash € 18,00

Spinach, aubergine, prawns, butter, salt, pepper, squid ink

Tagliolini with saffron, scampi, burrata drops and pistachio cream € 18,00

Scampi, burrata cheese, pistachio, olive oil, salt, saffron

Tagliolini with Senatore Cappelli flour and sea urchin € 25,00

Linguine with Gallipoli purple prawns tartare and summer truffle € 25,00

Prawns, truffle



da Gianni

SECONDS

Steamed salmon on a sauce of fennel, toasted almonds, spheres of balsamic vinegar of Modena, sprouts and edible flowers € 15,00

Salmon, fennel, almonds, balsamic vinegar, sprouts, flowers

Smoked squid on a tomato water reduction, anchovies crumble and thyme-scented pistachios € 15,00

Squid, tomatoes, anchovies, pistachio, thyme

Steamed grouper on liquid lettuce, sweet and sour pumpkin cubes and red beet mousse € 16,00

Grouper, lettuce, pumpkin, vinegar, sugar, beetroot

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

Sliced red tuna with rocket and walnut cream € 18,00

Red tuna, rocket, walnut cream

Slow-cooked octopus with fennel seeds, datterino and pink pepper in a soft courgette bun and drops of whipped oil and hazelnut sauce € 18,00

Octopus, fennel, datterino tomato, pepper, courgette, oil, hazelnuts

da Gianni

SIDE DISHES

Grilled vegetables € 5,00

Mixed salad € 5,00

Chips € 3,50

House salad € 8,00



da Gianni

MEAT MENU

APPETIZERS

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

FIRST DISHES

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

SECOND DISHES

Cut of scottona with rocket and flakes of grana	€ 15,00
Beefsteak Tomahawk (podolica)	€/hg 9,00
Fillet and bacon medallion, honey glazed on potato and ginger soup	€ 18,00
<i>Beef fillet, smoked bacon, brandy, honey, potatoes, ginger, butter, pepper</i>	

2

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