



MASSERIA TORRE MAIZZA
PUGLIA

Pool Bar and Restaurant

Prices in Euro – Service and VAT included

Aperitivi Italiani 8

San bitter dry, San bitter rosso

Crodino, Campari Soda

Gin

Beefeater, Martin Miller's, Bombay Sapphire 14

Hendrick's, Monkey 47, Gin Mare 15

Vodka

Russian Standard, Stolichnaya 12

Ketel One 14

Belvedere, Grey Goose, Beluga 15

Tequila

Patrón Silver 15

Patrón Añejo 17

Casa Dragones 20

American Whiskey

Buffalo Trace, Jack Daniel's 14

Maker's Mark 16

Wine by the glass

Spumanti

Pas Dosè 2018 (<i>Bombino</i>) – D'Araprì	15
Brut Rosè Rosa del Golfo 2018 (<i>Negramaro & Chardonnay</i>) – Calò	12
Charles Heidsieck Reserve s.a. (<i>Negramaro & Chardonnay</i>) – Calò	20
Gosset rosè s.a (<i>Chardonnay & Pinot noir</i>)	22

White wines

Askos 2020 (<i>Verdeca</i>) – Li Veli	10
Fiano 2019 – L'Archetipo	10

Rosè wines

Askos 2020 (<i>Susumaniello</i>) – Li Veli	10
Primitivo 2017 (<i>Primitivo di Manduria</i>) – Tombolini	12

Red wines

Askos 2019 (<i>Susumaniello</i>) – Li Veli	10
Cacc'e e mitte di Lucera 2017 (<i>Nero di Troia, Montepulciano & Bombino</i>) – Longo	15

Fresh squeezed juices

Orange, grapefruit 10

Vegetable juices, mixed as you wish 12

Soft drinks 7

Fanta, Coca-cola, Coca-cola zero, Coca-cola light

Iced tea, sprite, lemon soda

Fever tree mixer, Derby fruit juices

Ginger, Cedrata

Chinotto, Gazzosa

Mineral water

Mineral water: Ferrarelle, Panna, San Pellegrino 6

Coffees and teas

Espresso 4

Espresso decaffeinated 4

American black or white coffee 6

Cappuccino 6

Hot chocolate 8

Tea & herbal infusion 8

Pizza Maizza

Tomato, basil and mozzarella ⁽²⁾	16
Yellow Margherita ^(2,7)	16
Fresh garden vegetables ⁽²⁾	18
“capocollo” cured ham, seasoned ricotta and rucola ^(2,3,7,)	20
Rosemary focaccia ⁽²⁾	14
Onions, olives, anchovies, “primosale” fresh cheese and oregano ^(2,5,)	18
Red prawns and “burrata” cheese ^(2,3,7,)	36
“Zampina” sausages, broccoli rabe and “stracciatella” cheese	20
“caciocavallo” cheese with seasonal truffles	28
Tuna sashimi, spicy “burrata”, marinated “Caroselli” And Asetra caviar	42
Cured ham, fresh figs and balsamic vinager	20

Pasta dishes of the day ⁽¹⁾

Pasta dishes of the day with scampi or prawns ^(1,2,3,5,7,)	48
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Salads

Fresh garden vegetables with hummus ^(1,12)	14
Curcuma, saffron quinoa, vegetables ⁽¹⁰⁾ and almond pesto	18
“Torre Maizza” mixed salad	16
Rainbow tomato and mozzarella salad ⁽⁷⁾	18
Caesars salad	26
“Roast beef” of tuna fish with tuna sauce ^(4,5,7)	24
Raw ham with melon	18
Gazpacho, tomatoes and watermelon ⁽¹⁾	14
Fresh fish of the day (your choice) ⁽⁷⁾	85 ^{a kilo}

Sandwiches

Club sandwich with homemade French fries ^(2,4,7)	28
Altamura bruschetta (anchovies, tomatoes, oregano and “primo sale” cheese) ^(2,5,7)	18
“Frisella” (typical Apulian dry bread) with tomatoes, “carosello” vegetable and red prawns ^(2,3)	32
Beef hamburger, “caciocavallo” cheese homemade French fries ^(2,7,9)	28
“Puccia” homemade bread roll, tomatoes, basil and “stracciatella” cheese ^(2,7)	20

Desserts

Tiramisu ^(4,7,10)	18
Homemade ice cream and sorbets ⁽⁷⁾	15
Seasonal sliced fresh fruit	16

Food Allergy Information:

Certain dishes and beverages may contain one or more of the 14 allergens
designated by EU Regulation No. 1169/2011.

We cannot guarantee the total absence of allergies in all of our dishes and beverages.

Please notify the Pool Bar team of any food allergies or intolerances
to assist you in a safe choice



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A ROCCO FORTE HOTEL