



MASSERIA TORRE MAIZZA
PUGLIA

Carosello

Starters

Traditional crispy bread, fresh tomatoes, “carosello” vegetable
& fresh “burrata” cheese ^(2, 7, 14)

22

Small pot of spring vegetables “vignarola” ^(7, 10, 14)

20

**Thinly sliced raw sea bass, marinated peas with scents from our
garden ^(5, 10)

28

*Asparagus, grilled scampi, finger lime ^(3, 5, 7)

38

Chopped tuna with avocado, “stracciatella” cheese & chicory ^(5, 7)

28

*Fried calamari, anchovies and seasonal vegetables ^(1, 2, 3, 5, 8)

28

Beef tartare, cream of almonds with sea urchins ^(9, 5, 8, 9, 10)

34

Prices in Euro – Service and VAT included

First Course

“Orecchiette” pasta, cream of broccoli, chicory and pecorino
cheese from Gargano ^(2, 5, 7)

26

“Spaghettoni” pasta, tomato and basil ^(2, 7)

26

Homemade fresh pea ravioli, raw* cuttlefish with herbs and seasonal
truffles ^(2, 4, 5, 7)

28

Fresh “Laganari” pasta with garlic, oil e peperoncino and sea urchins ^(2,3,7)

38

Local “Maritati” pasta with potatoes, mussels “Caciocavallo” cheese
fondue ^(2, 7, 8)

28

“Tagliolini” pasta “Cacio & Pepe”, broad beans and *local red prawns
^(2, 3, 4, 7)

48

Main Dish

Fillet of "Ombrina" fish, creamed potatoes with olive oil and artichokes ^(5, 7)

38

Monkfish with "Capocollo" cured ham from Martina Franca and pea soup ^(5, 7, 14)

38

Seabass in crust of salt from Santa Margherita, fennel and orange salad ⁽⁵⁾

48

Fish of the day from our chest ^(5, 8)

85 a kg

*Crustaceans of the day, boiled, grilled or "Catalana" style ^(3, 4, 5, 7)

130 a kg

Breaded veal cutlet, crispy rice and sliced green beans ^(2, 4, 7)

34

Lamb rosettes, thyme sauce, mushrooms and potatoes ⁽⁷⁾

40

Local style "Bombette" Pork rolls with broccoli rabe ⁽⁷⁾

36

Aged beef T bone steak, mixed potatoes ⁽⁷⁾

95 a kilo

Side Dishes

Seared peppers with balsamic vinegar ⁽¹⁴⁾

12

Sweet potatoes flavoured with rosemary ⁽⁷⁾

12

Spicy oven baked local carrots ⁽⁷⁾

12

Caramelized onions

12

Chicory, garlic, extra virgin oil and chili pepper

12

Food Allergy Information:

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

The designated allergens and products thereof are: (1) Celery, (2) Cereals containing gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Shellfish, (9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame seeds, (13) Soya, (14) Sulphur Dioxide.

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

Please notify the Carosello team of any food allergies or intolerances to help in a safe choice

*According to market availability, some products may be deep-frozen or frozen at origin

**The fish intended to be eaten raw or practically raw has undergone preventive remediation treatment.

***Blast chilled according to current legislation

*supplement charge with half board arrangements €45'00pp



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A ROCCO FORTE HOTEL