

RAW FISH

'O MARE MIO

purple shrimp, langoustine, red tuna, palamita,
cuttlefish, amberjack, wild salmon, codfish

30⁰⁰

VIOLA O SCAMPO

purple shrimps or langoustines from "Gallipoli"

30⁰⁰

TONNO ROSSO

tuna tartare with candied orange and celery

20⁰⁰

SEPIA

cuttlefish with cocoa beans and lemon oil

15⁰⁰

PLATEAU

variety of seafood (local and national)

20⁰⁰

OSTRA REGAL "LA FAMILLE GILLARDEAU"

french oysters' plateau **3⁰⁰ pz** – regal oysters **7⁰⁰ pz**

STARTERS

ALICI & MARE NOSTRO

anchovies, citrus, mesclun, red carrot,
eggplant, cheese

16⁰⁰

SEPPIA AGLI AROMI

cuttlefish, celery, basil pesto,
aromatic herbs, potatoes cream

15⁰⁰

POLPO E PATATE

stewed octopus with
potatoes and tomatoes

15⁰⁰

BACCALA'

codfish, yellow tomatoes, basil

18⁰⁰

TARANTINA DI COZZE

Breadcrumbs, marinated mussels

15⁰⁰

INSALATINA DI MARE

sea salad with mussels, cuttlefish,
octopus, shrimps

15⁰⁰

POLPO AGRO

octopus, pepper cream, pecorino drops, cinnamon

15⁰⁰

LA NOSTRA PALAMITA

palamita in oil, pecorino cheese, walnuts

14⁰⁰

BURRATA AL PISTACCHIO

crema coccante al pistacchio, basilico

10⁰⁰

CAPONATA

aubergines, tomatoes, olives, celery

12⁰⁰

FRITTINO MISTO

vegetables in butter, pettole salentine,
potato croquettes

10⁰⁰

MAIN COURSES

CHITARRA ALLE COZZE

chitarra spaghetti with mussels and tomatoes

15⁰⁰

FETTUCCINA AGLI SCAMPI

lemon and pepper fettuccini, langoustine and buffalo mozzarella cream

20⁰⁰

CHITARRA ALLA CERNIA

chitarra spaghetti with grouper and tomatoes

20⁰⁰

CALAMARATA DI MARE

calamarata pasta, langoustines, shrimps, mussels, clams

22⁰⁰

PACCHERI AL PISTACCHIO

paccheri pasta, leccine olives, stracciatella, chopped pistachios, dried tomatoes, basil

15⁰⁰

SPAGHETTO AL POMODORO

our cherry tomato sauce,
raw DOP buffalo mozzarella, basil

12⁰⁰

SECOND COURSES

RED TUNA

chicory, capers, black olives, ricotta
22⁰⁰

PURPLE PRAWNS

salt crusted
30⁰⁰

BEEF TAGLIATA

rocket, potatoes with rosemary
18⁰⁰

MIXED FRY

squids, shrimps, tempura vegetables
16⁰⁰

SWORDFISH ALLA GALLIPOLINA

gratinato con pane raffermo
18⁰⁰

DAILY CATCH

grilled or salt crusted
60⁰⁰ kg

SIDES

GRILLED VEGETABLES

zucchini, eggplant, pepper
6⁰⁰

SEASONAL VEGETABLES

chicory, capers, black olives
6⁰⁰

MIXED SALAS

iceberg, radicchio, rocket, carrots, tomatoes
6⁰⁰

BAKED POTATOES

olive oil, rosemary
6⁰⁰

FRIES

6⁰⁰

DESSERTS

TI-RA-MI-SÙ

"scomposto"

7⁰⁰

PISTACCHIO CROCCANTE

white chocolate and pistachio

7⁰⁰

SORBETTO ROSA

made with fresh citrus juice from Salento

6⁰⁰

TORTINO COL CUORE

dark chocolate lava cake

7⁰⁰

SPUMONE

hazelnut and chocolate or hazelnut and pistachio

6⁰⁰

TORTA DAL 1982

our cake every day different

6⁰⁰

AFFOGATO

gelato, caffè espresso

6⁰⁰

SGROPPINO BELVEDERE

made with fresh citrus juice from Salento

, vodka Belvedere

8⁰⁰

FRESH FRUIT

seasonal

6⁰⁰



NEW DOUGHS

MULTI GRAIN FLOURS, BLACK CHARCOAL FLOUR, KAMUT FLOUR, GLUTEN FREE FLOUR
please consider a 3⁰⁰ add-on for these dough

TRADIZIONE

MARGHERITA D.O.P.

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", green olives
6⁰⁰

QUATTRO STAGIONI

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", "Cesare Fiorucci" ham, green olives,
champignon mushrooms and artichokes in oil
10⁰⁰

CAMPANA

tomato sauce San Marzano DOP, buffalo mozzarella campana DOP, cherry tomatoes "Così com'è",
basil
8⁰⁰

PROSCIUTTO COTTO

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", "Cesare Fiorucci" ham, green olives
9⁰⁰

PICCANTE E SAPORITA

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", spicy ventricina abruzzese DOP,
soppresata from Calabria, spicy pepper in oil
9⁰⁰

CRUDAIOLA

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", Parma Ham, grana padano cheese,
rocket
11⁰⁰

PRIMAVERA

mozzarella "Fior di Salento", cherry tomatoes, rocket, oregano (all the ingredients after baking)
9⁰⁰

VERDURE DI CAMPAGNA

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", mixed fresh vegetables, tomatoes, EVO
oil
8⁰⁰

NAPOLI

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", celline olives, anchovies from Cetara,
capers
7⁰⁰

SCOGLIERA

tomato sauce San Marzano DOP, mozzarella "Fior di Salento", squid, octopus, shrimps and mussels
11⁰⁰

GOURMET

SANTA MARIA

eggplant cream, smoked burrata from Salento, cherry tomatoes "Così com'è",
eggplants in EVO oil, 30 months aged parmesan, EVO oil, basil

13⁰⁰

SANTA CATERINA

yellow tomatoes sauce, buffalo mozzarella campana DOP, anchovies from Cetara, pumpkin flowers,
EVO oil, yellow tomatoes "Così com'è", basil

13⁰⁰

PORTO SELVAGGIO

focaccia dough, yellow tomatoes, burrata cream, "Cesare Fiorucci" ham, EVO oil, cherry tomatoes
"Così com'è", walnuts, basil

13⁰⁰

SANT'ISIDORO

yellow tomatoes sauce, yellow tomatoes "Così com'è", Salentine burrata, capocollo from Martina
Franca, leccine olives, crumbled tarallo, basil

13⁰⁰

SALUMIERA

mozzarella "Fior di Salento", straciatella pugliese, mortadella Bologna IGP, chopped Bronte DOP
pistachio, basil

13⁰⁰

FRESCA

tomato San Marzano DOP sauce, red tomatoes "Così com'è San Marzano DOP tomato, chunks of
buffalo mozzarella from Campania DOP, Milano salami, fresh basil, "Muraglia" extra virgin olive oil
flavoured with basil

15⁰⁰

ALL'ACQUA DI MARE

focaccia dough, yellow tomatoes sauce, fresh tomato, burrata cream, shrimp tartare, wild salmon
tartare, yellow tomatoes "Così com'è" in seawater, EVO oil

20⁰⁰

1888

tomato sauce San Marzano DOP, tomatoes in seawater "Così com'è", "Angelo Parodi 1888" tuna fillets,
bufala campana DOP bites, celline olives, basil

15⁰⁰

TARTARE DI TONNO

focaccia dough, tomato San Marzano DOP sauce, fresh tomato, burrata cream, red tuna tartare,
tomatoes "Così com'è", EVO oil

20⁰⁰

REGINA

mozzarella "Fior di Salento", cherry tomatoes "Così com'è", Salentine burrata, basil

9⁰⁰

RE

tomato San Marzano DOP sauce, cherry tomatoes "Così com'è", Parma Ham, Salentine burrata, basil
11⁰⁰

SUPERBA

mozzarella "Fior di Salento", genovese pesto, baked potatoes, primo sale cheese, chopped almond,
basil fresco
10⁰⁰

CAPONATA DEL SUD EST

tomato San Marzano DOP sauce, mozzarella "Fior di Salento", grilled eggplant in oil, celline olives,
capers, caciocavallo podolico delle Murge flakes
9⁰⁰

FRANCA E ROSMARINO

mozzarella "Fior di Salento", dried tomatoes in oil, capocollo di Martina Franca, barolo wine cheese,
rosemary
15⁰⁰

MIELE E NOCI

mozzarella "Fior di Salento", grape, stracciatella, "San Daniele" Ham, grana padano DOP flakes,
walnuts, honey drops, basil
13⁰⁰

PIZZA E CROCCHE'

tomato San Marzano DOP sauce, buffalo mozzarella campana DOP, cherry tomatoes "Così com'è",
fried potato croquettes, smoked scamorza cheese, basil
13⁰⁰

VERACE

multi grain flour dough , tomato San Marzano DOP sauce, buffalo mozzarella campana DOP bites, red
tomatoes "Così com'è" in seawater, Cetara anchovies, celline olives, basil
13⁰⁰

PALAMITA E PECORINO

mozzarella "Fior di Salento", red tomatoes "Così com'è", home made palamita in oil, pecorino cheese,
pepper fillets in oil, walnuts
15⁰⁰

BEVANDE

Acqua Panna, San Pellegrino, Ferrarelle 0,75l 3⁵⁰

Soft Drinks 33cl 3⁵⁰

Wine Glass 6⁰⁰

Prosecco Glass 7⁰⁰

Caffè 1⁵⁰

Amaro 5⁰⁰

BIRRE

Craft small pint beer "EIE" blonde 20cl 4⁰⁰

Craft big pint beer "EIE" blonde 40cl 6⁰⁰

Nastro Azzurro blonde 33cl 3⁵⁰

Agricola artigianale blonde 33cl 4⁰⁰

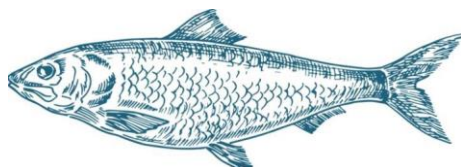
Agricola artigianale amber 33cl 4⁰⁰

St. Stefanaus blonde 33cl 6⁰⁰

St. Stefanaus blonde 75cl 12⁰⁰

Franziskaner blonde 50 cl 7⁰⁰

cover and service 3⁰⁰



Our fresh products are blast chilled and stored at low temperatures to ensure the final quality, and their use when the sea conditions do not allow fishing, avoiding being marked with a special asterisk.

The restaurant respects the European regulation 853/2004 supplemented by the D.L. of the Ministry of Health of 2013 that regulates the consumption of raw or marinated fish species by applying the process of felling and maintenance for at least 24 h at the temperature of -20 C at the heart of the product.

ALLERGEN LABELLING

EU Regulation No. 1169/2011 in force since 13 December 2014, specifically requires that substances be indicated which, when used, can cause allergies and intolerances.

The following are the allergenic substances present in the dishes of our menu: cereals containing gluten and related products, crustaceans and related products, eggs and related products, fish and related products, peanuts and related products, soya beans and related products, milk and related products with lactose, nuts, celery and related products, mustard and derivatives, sesame seeds and derivatives, sulfur dioxide and sulfites in concentrations greater than 10mg/Kg or 10mg/l reported as 502, lupins and related products, mollusks and related products.

LE CAMERE DEL CORALLO

SOGGIORNA DA NOI
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