

# SABBIADORO

BEACH RESTAURANT & COCKTAIL BAR

## GOLD MENU

SUMMER 2023 MENU

## FRESHLY-CAUGHT FISH

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Shellfishes and fresh fish from the Apulian sea grilled / baked with olives, cooked under salt / au gratin

*Shellfish €15.00 per hectogram*

*Fine fish caught with hook € 12.00 per hectogram*

*Farmed fine fish € 7.00 per hectogram*

## CAPRESE'S METAMORPHOSIS

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22

Bufalo mozzarella cheese "Caprese" with takaki tuna, km 0 tomatoes and grilled tomato

## COLORED SHRIMPS

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22

Shrimp salad with buffalo mozzarella, cantaloupe melon, "barattieri" cucumbers and basil vinaigrette

## WILD SALMON FLAVORED WITH CITRUSY SPICES

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24

Marinated wild Sockeye salmon with Mediterranean herbs, saffron potatoes, Greek salad and yogurt sauce

## MEDITERRANEAN OCTOPUS

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22

Marinated octopus with wheat and vegetables salad, bread and almonds sauce

## CRUNCHY CRUSTACEANS PIE

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22

Crunchy crustaceans pie with polenta sticks and Thousand Island sauce

## SQUID FRYING

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22

Fried squid rings with lemon salt and Mediterranean seaweed, served with tartara sauce and bruschetta bread crusts

## KMO SABBIADORO

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19

Apulian frisella, yellow and red datterino tomatoes, basil, cucumber, red onion and mozzarella

## APULIAN FLAVORS

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18

Faeto's ham, Martina Franca's capocollo, fior-dilatte mozzarella, tomatoes, burrata cheese, salad, canned Apulian vegetables

*For a minimum of 2 people*

## TUBETTINI PASTA “ALLA TARANTINA”

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22

Tubettini pasta “alla tarantina” with mussels and clams

## APULIA IN PLATE

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20

Orecchiette pasta with turnip greens pesto, Apulian sweet olives sauce, burratina cheese, toasted crumbs and Cantabrian Sea’s anchovies

## SEA GLADIATOR

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25

Grilled swordfish slice with vegetable caponata

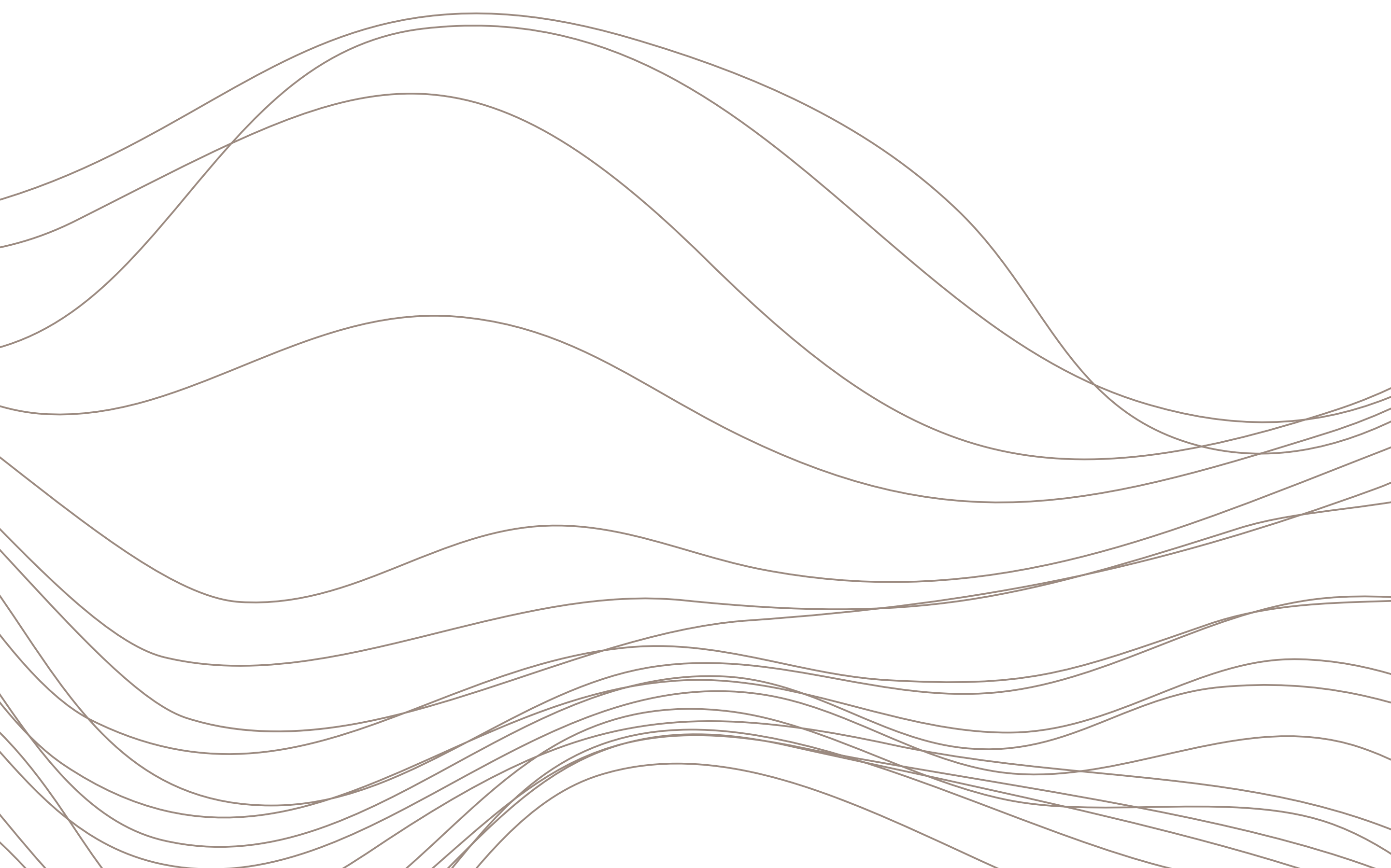
## ROOTS

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32

Grilled beef fillet with roasted nectarines salad, potatoes and seasonal vegetables

Make your own salad	13
Toasted sandwich with chicken cutlet, BBQ sauce and capricious salad	13
Sandwich with salmon tartare, stracciatella cheese and avocado cream	13
Sandwich with tuna tartare, roast tomato sauce and burratina cheese	13
Pasta salad	12
Orecchiette with tomato and basil	10
Crispy chicken with french fries	17
Squid meatballs, french fries, bbq and tartare sauces salad and burrata cheese	11





List of allergens used in this restaurant - Annex II to EU Reg.  
No. 1169/2011

“substances or products causing allergies or intolerances”

1. Cereals containing gluten, namely:  
wheat (such as spelt and khorasan wheat),  
rye, barley, oats or their hybridised strains  
and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts,  
Brazil nuts, pistachio nuts, macadamia nuts, Queensland  
nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more  
than 10mg/kg or 10mg/l expressed as SO<sub>2</sub>
13. Lupin and products thereof
14. Molluscs and products thereof

Dear guest, if you have allergies or intolerances towards some  
food products, ask for information about  
our dishes and drinks.

We are prepared to advise you in the best way.

\* All raw materials/products are frozen or deep-frozen at the  
origin or on site to ensure quality and safety as described  
in the haccp plan pursuant to Reg. CE852/04 and Reg CE  
853/04