



# **TASTING MENU**

**TASTING OF TYPICAL  
LUCANIAN AND MURGIAN PRODUCTS  
FIRST OR SECOND COURSE  
DESSERT  
€35**

**TASTING OF TYPICAL  
LUCANIAN AND MURGIAN PRODUCTS  
FIRST COURSE  
SECOND COURSE  
DESSERT  
€45**

The tasting menu is intended for the entire table and cannot be shared



# CHEF'S TASTING MENU

COD IN THREE TEXTURES

BEEF TARTARE WITH HAZELNUT AND TRUFFLE

PANCOTTO

SPAGHETTI WITH SMOKED EGGPLANT CREAM,  
TOMATO POWDER, BASIL AND PARMESAN FONDUE

MONKFISH "CACCIATORA" STYLE

LA MIA TERRA

**€50**

WINE PAIRING (optional) **€25**

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## APPETIZERS

TASTING OF LUCANIAN AND MURGIAN STARTERS:  
6 SHARED COURSES (MIN 2 PEOPLE) €15

SLOW-COOKED BEEF AND FRIED SWEETBREADS  
WITH ROSEMARY-ROASTED AMERICAN SWEET POTATO €18  
(1, 9)

PANCOTTO €15  
Matera bread, chicory, turnip greens, chard, potatoes, eggs  
(1, 3)

PUREED FAVA BEANS, CHICORY, CHICORY TIPS  
AND GREEN APPLE GRANITA €15

BEEF TARTARE WITH HAZELNUT AND TRUFFLE €19  
(3, 8)

COD TRILOGY €18  
Panko-crusted cod with bell pepper parmentier,  
cod heart carpaccio with brioche, and whipped cod  
(1,3,4,7)

LUCANIAN "CAPRIATA" €14  
Mixed legumes, Matera bread croutons, and crispy dried peppers  
(1)

## FIRST COURSES

HALF-RIGATONI WITH BEEF REDUCTION,  
CARDONCELLO MUSHROOMS, MINT, AND PINE NUTS **€17**  
(1,9)

FRESH SQUARE SPAGHETTI WITH SMOKED EGGPLANT,  
BASIL, TOMATO POWDER, AND PARMESAN FONDUE **€16**  
(1,3,7)

ORECCHIETTE WITH TURNIP GREENS CREAM,  
MUSSELS, BLACK GARLIC BREAD AND LEMON PEPPER **€15**  
(1)

ZITONE PASTA WITH SUNDAY RAGÙ,  
“PALLONE” CHEESE FONDUE AND BASIL PESTO **€19**  
(1, 7)

CAVATELLI WITH SMOKED CHICKPEA CREAM,  
BLACK CHICKPEAS, RED PRAWN AND CHIVES **€18**  
(1, 2)

## **MAIN COURSES**

**PIGNATA €22**

Adult sheep, sausage, cardoncello mushrooms, potatoes  
(9)

**BEEF TENDERLOIN WITH ITS REDUCTION,  
CRUSCO PEPPER SAUCE AND CARAMEL €20**  
(9)

**PORK SHANK WITH ROASTED POTATOES €18**

**NECK STEAK WITH SMOKED POTATO MOUSSE,  
PURPLE POTATO DUST AND GRILLED SWEET POTATO €15**  
(9)

**MONKFISH WITH "CACCIATORA" SAUCE €18**  
(4)

## **DESSERT**

### **MY LAND €10**

Hazelnut cream, almond and cocoa crumble,  
pistachio sponge and raspberry ice  
(1,3,7,8)

### **CRUSCO TIRAMISÙ €10**

Cocoa shortcrust pastry, crusco pepper filled with  
mascarpone cream and Irish coffee  
(1,7)

### **CHOCOLATE SOUFFLÉ WITH RED FRUIT CREAM €9**

(1,3)

### **DECONSTRUCTED RICOTTA “CALZONE” €7**

Puffed fresh pasta, sweet sheep’s ricotta,  
blood orange veils, fried sage, and vincotto reduction  
(1,3,7)

### **MURGIAN DESSERTS €6**

(1,3,7,8,12)

### **CHEESE TASTING €15**

(7)

### **COVER CHARGE €3**



Allergens are listed according to Annex II of EU Regulation 1169/2011

- 1.GLUTEN
- 2.CRUSTACEANS
- 3.EGGS
- 4.FISH
- 5.PEANUTS
- 6.SOYBEANS
- 7.MILK
- 8.NUTS
- 9.CELERY
- 10.MUSTARD
- 11.SESAME SEEDS
- 12.SULPHUR DIOXIDE AND SULPHITES
- 13.LUPIN
- 14.MOLLUSCS

For other allergies and/or intolerances not listed above,  
please inform the dining room staff.