



Masseria
Ancella
— dal 1722 —

❖ menu ❖

❖ STARTERS OF CAPATOSTA ❖

Appetizer of the Masseria [1-3-4-5-7-8-9]
(minimum order 2 people)

€ 18 Each

Selection of local cheeses [7]

€ 15

Selection of cured meats and Apulian cheeses [7-8]

€ 15

Fried egg with caciocavallo cheese and black truffle [3-7]

€ 20

Grilled Caciocavallo cheese [7]

€ 8

Grilled Mortadella [8]

€ 8

Eggplant flan with capers, olives and crispy bacon [1-3-7-9]

€ 15

Veal Tartare

€ 18

❖ PASTA OF CAPATOSTA ❖

“Strascinate” with our homemade ragù, crispy aubergine and ricotta mousse ^[1-7]

€ 12

“Orecchiette” with turnip, anchovies oil and breandcrumbs ^[1-4]

€ 12

“Tagliolino” pasta with black truffle ^[1-3-7]

€ 22

“Spaghettone” with anchovies, crumble of fried bread and zest lemon ^[1-4]

€ 14

**“Scrigno” filled pasta with cacio cheese and pepper,
pecorino romano and crumble crispy capocollo** ^[1-3-7]

€ 14

“Gnocchi” with celary and almonds, dry tomatoes and stracciatella cheese ^[1-3-7-8-9]

€ 12

❖ MAIN COURSES OF CAPATOSTA ❖

Beef Fillet

€ 20

Mixed Grill meat of Valle d'Itria ^[7-8]

€ 15

Beef steak with rocket and Parmesan cheese ^[7]

€ 15

Fillet steak with black truffle

€ 25

Donkey steak with caciocavallo cheese ^[7]

€ 18

Braised veal with red wine and mashed potatoes ^[9-12]

€ 14

T- bone steak

€ 50/Kg

Tomahawk meat

€ 50/Kg

» FROM THE VEGETABLE GARDEN «
OF CAPATOSTA

Grilled vegetable

€ 5

Fresh fried chip ^[1]

€ 4

Baked potatoes cooked in ashes

€ 4

Mixed Salad

€ 3

Cover charge per person € 3



ALLERGENS:

*eggs

** gluten

*** Lactose



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