San Valentino

The atmosphere of the Masseria is filled with love. We welcome you to indulge in a romantic gastronomic retreat, where the essence of authentic Puglian hospitality awaits.

FEBRUARY 14TH - 08.00 PM

INFO & RESERVATIONS

MASSERIA SAN PAOLO GRANDE

info@masseriasanpaologrande.com | tel + 39 0831 174 3230 | Ostuni, (BR)

San Valentino

Welcome Aperitif of our Masseria

Potato bonbons with melting heart, saffron, and caramelized onion

Pan brioche with orange, lardo, and pecorino

Tempura cod with Murgia apple

Herb tacos from our garden with tangy beetroot

Starter

Cardoncelli mushrooms, olives, caciocavallo cheese, and puntarelle Mazzancolle shrimp, strawberries, spring onion, and 70% dark chocolate

Pasta Course

Calamarata pasta with cuttlefish, citrus, capers, and leek

Main Course

Pork belly with orange, honey, and Polignano carrot

Dessert

Gianduja cream, strawberries, cacao soil, and mandarin sorbe

€ 75,00 p.p.

Coperto charge, water, and coffee included Our wine cellar is available à la carte

MASSERIA SAN PAOLO GRANDE

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San Valentino

No-fish option Welcome Aperitif of our Masseria

Potato bonbons with melting heart, saffron, and caramelized onion

Pan brioche with orange, lardo, and pecorino

Tempura cod with Murgia apple

Herb tacos from our garden with tangy beetroot

Starter

Cardoncelli mushrooms, olives, caciocavallo cheese, and puntarelle Artichoke, garlic cream, wild herbs, pecorino crumble

Pasta Course

Risotto, beetroot, kefir, wild herbs

Main Course

Pork belly with orange, honey, and Polignano carrot

Dessert

Gianduja cream, strawberries, cacao soil, and mandarin sorbe

€ 60,00 p.p.

Coperto charge, water, and coffee included Our wine cellar is available à la carte

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