

**RICHIA**  
ORECCHIETTE BISTROT

# RICCHIA

*“The Salento dialect as spoken in Scorrano”  
/ricchia./*

## MEANING

1. Ear, handle.

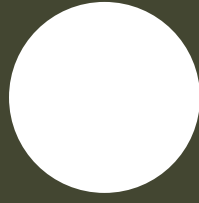
2. Type of homemade durum wheat pasta, shaped like domes, obtained by stretching small pieces of pasta with the tip of a knife to create a rippled surface.

## ETYMOLOGY

From the Latin 'auricula(m)', itself derived from 'auris': ear.

## Example

*A mmie me piàcune mutu le ricchie cu lle purpette.  
I really like orecchiette with meatballs.*



**STARTERS**

*Reedus*

# STARTERS

## **LADY MARANGIANA 10**

The classic eggplant Parmigiana with mortadella, caciocavallo cheese, tomato sauce, and a sprinkle of pecorino cheese

*1, 3, 7*

## **FRISELLA TRICOLORE 9**

Frisella topped with capocollo from Martina Franca and with stracciatella cheese, tomato, and basil

*1, 7,*

## **CAMPAGNA MIA 10**

Fava bean cream and toasted bread crostini with wild chicory\*

*16*

## **BURRA-MI 10**

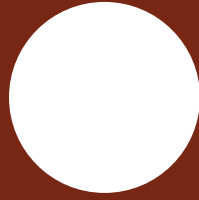
The burrata surrounded by tomatoes dressed with extra virgin olive oil from Coratina, oregano, salt, and rocket

*7, 15*

## **CARCIO IN TESTA 10**

Grilled artichokes with capocollo from Martina Franca and shavings of pecorino cheese

*7, 15*



**ORECCHIETTE**

*Reedus*

# LE ORECCHIETTE

## **ALLA SAN GIUANNIDD 12**

Orecchiette made with Senatore Cappelli flour, with tomatoes, filleted anchovies, pitted olives, capers, and pecorino cheese

1, 4, 7

## **RAGA CHE RAGÙ! 14**

Orecchiette made from Senatore Cappelli flour with ragù made from selected beef and pork meats\*, composed of mixed meat pieces and grated pecorino cheese

1, 7, 9

## **BEL SUGHETTO! 11**

Orecchiette made from Senatore Cappelli flour with a sauce of ripe tomato, cherry tomatoes, and San Marzano tomatoes, embellished with sweet and sour white onion, caciocavallo cheese, and basil

1, 7

## **CIME DI RAP 11**

The traditional orecchiette made from Senatore Cappelli flour with turnip greens, filleted anchovies, and fried bread crumbs

1, 4, 18

## **AMAMI ANCORA 12**

The fava bean cream with chicory and crispy bread, this time served with Senatore Cappelli flour orecchiette<sup>16</sup>

## **PASULINI VERDI 11**

Orecchiette made from wheat flour with blanched green beans, chili, and the addition of tomato fillets, yellow tomato sauce, cacioricotta cheese and fresh basil

1, 7, 18

## **STRACCIAMI L'ANIMA 14**

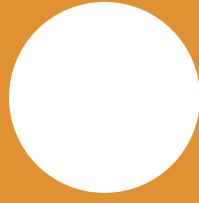
Orecchiette made from wheat flour with yellow tomato, red cherry tomato, sausage, and stracciatella cheese

1, 7

## **CACIO RUCHETTA 11**

Orecchiette made from burnt wheat flour with blanched wild rocket and the addition of cherry tomatoes and cacioricotta cheese

1, 7, 18



**SECOND COURSES**

*Reedus*

# SECOND COURSES

## **LE BRAGIUÒLE 14**

Beef rolls stuffed with pecorino, parsley, mint, and pork lard\*, immersed in traditional tomato sauce

*3, 7, 9 15, 18*

## **PAUL PETTE 13**

Meatballs made from minced beef and pork\* with pecorino cheese, milk, breadcrumbs, egg, capers, chopped parsley, tomato sauce, fresh basil, parsley, and cheese

*1, 3, 7, 9*

## **LA SARCICCIA 12**

Zampina sausage made from selected beef and pork meats\*, kneaded with salt, black pepper, tomato, fresh basil, parsley, and cheese

*3, 7, 15*

## **BOMBETTE 14**

Pork capocollo\* filled with rolled bacon, with a stringy heart of semi-matured caciocavallo cheese

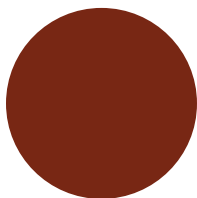
*7, 15*

## **LA SCURDIJATA 9**

Big salad with potatoes, tomatoes, onion, wild greens, peas\*, chickpeas, and black pepper, accompanied by toasted bread

*1, 17, 18*





**SIDES**

*Reedus*

# SIDES

## **PATATE ABBRONZATE 6**

Yellow-fleshed potatoes baked in the oven, garnished with Coratina extra virgin olive oil, rosemary, and coarse salt

*15*

## **SINFONIA AGRODOLCE 6**

Marinated white onion, baked and seasoned with white wine vinegar, salt, sugar, Coratina extra virgin olive oil, and oregano

*12, 15*

## **UFFA CHE RAPE 6**

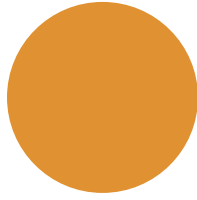
Braised turnip greens with Coratina extra virgin olive oil and salt

*1, 18*

## **POVERA CUCUZZA 6**

Stuffed zucchini, embellished with fresh mint leaves and a tablespoon of apple cider vinegar

*12, 15, 18*



**DESSERTS**

*Reedus*

# DESSERTS

**CASSATA PISTACCHIO E RICOTTA DI *Tommaseo* 8**  
Pistachio and ricotta cream gelato, with orange zest, a heart of sponge cake, and sour cherries  
3, 7, 8 *GLUTEN FREE*

**CASSATA GIANDUIA DI *Tommaseo* 8**  
Gelato with gianduia and hazelnut IGP cream, with sponge cake and sour cherries  
3, 7, 8 *GLUTEN FREE AND LACTOSE FREE*

**IL NOSTRO TIRAMISÙ 8**  
Ladyfinger pastries dipped in coffee, layered with mascarpone  
3, 7, 8 *GLUTEN FREE*

**DELIZIA AL LIMONE DI  SAL DE RISO® 9**  
Sponge cake with lemon juice pastry cream, topped with a sauce infused with 'Costa di Amalfi IGP' lemon peels  
1, 3, 5, 6, 7, 8, 14

**TRIS DI CIOCCOLATO DI  MARTESANA 9**  
Base of cocoa sponge cake, dark chocolate mousse, milk chocolate mousse, and white chocolate mousse  
1, 3, 5, 6, 7, 8

**CHEESECAKE AL LAMPONE DI  MARTESANA 9**  
A butter shortcrust pastry base with a delicate filling of cheese cream, decorated with raspberry jelly and glazed with gelatin  
1, 3, 5, 6, 7, 8

**SORBETTO AL LIMONE 7**  
Lemon sorbet  
*GLUTEN FREE AND LACTOSE FREE*

**COVER CHARGE 3**  
**WATER 3**  
**DRINK 3,5**  
**COFFEE 2**

# 7

## **ABOUT ALLERGENS THEY ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER OR IN THE ALLERGEN REGISTER**

*The internal productions are artisanal in nature: it is therefore not possible to guarantee the total absence of traces of allergens in the finished products, even when not foreseen in the recipe, the staff is available for further information information.*

*\*Product blast chilled at origin at -20° frozen or deep-frozen to leave its natural organoleptic properties intact*

*\*Fish intended to be consumed raw or practically raw is subjected to preventive reclamation treatment compliant with the requirements of EC regulation 835/2004, annex 3, Section 8, Chapter 3, letter D, point 3; (for information ask the owner or the waiters)*

### **Information for consumers**

*1 gluten 2 crustaceans 3 eggs 4 fish 5 peanuts 6 soya dairy products 8 nuts celery 10 mustard 11 sesame seeds 12 sulfur dioxide and sulphites 13 molluscs 14 lupins 15 gluten free 16 vegan 17 vegetarian 18 garlic*

**SAN NICOLA  
PROTEGGICI DALLE  
ORECCHIETTE  
VUOTE**

**RICCHIA**  
ORECCHIETTE BISTROT