



ANTICA POSTA  
SAPORES APULIAE

MENÙ LÀ CARTE



MONOPOLI, VIA MULINI 38



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SAPORES APULIAE

ANTICA POSTA-SAPORES APULIAE was established in a historic location in the town of Monopoli. In the times of animal drawn transport, that was formerly a staging station, in which wayfarers used to rest their animals or change horses.

The building layout consists of four rooms: the entrance hall with lounge area, two dining rooms with open kitchen, and the grand hall.

The latter, originally part of the ancient 16th-century Via Molini, has an irregular floor made of Apulian chianche and the outer wall shared with the Co-Cathedral Basilica of Monopoli.

Inside the premises, there are mangers of various sizes, for the different types of horses and animals that used to stage inside.

Our mission is to let the customer live a multi-sensory experience, through the evocative historic location and the delicious dishes, made by a mix of local raw materials, traditional recipes and modern cooking techniques.

With our 100 seats and halls, we are a one-of-a-kind location, which can meet all needs for any type of event.



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## MENÙ LÀ CARTE

### APPETIZERS

Scampi with Pata Negra lard, hollandaise sauce, with shellfish bisque, ponzu sauce and hazelnuts *(2,3,7,8,9)	16€
Artichoke “alla giudia”, raw cuttlefish and almond milk *(1,3,4,7,10,12)	12€
Cannoli with podolica tartare, goat cheese cream, smoked paprika and caviar *(1,3,4,7)	13€
Yogurt brioche babba with anchovies from the Cantabrian Sea, butter sauce and beef ham *(3)	14€
Poached egg with asparagus, Bernese mousse and licorice *(3)	12€
Appetizer tasting course (5 courses, min. 2 people)	25€ p.p.

### MAIN COURSES

Carnaroli rice shaded with white myrtle, sheep's blue cheese, sea urchin pulp and dehydrated seaweed *(4,7,9)	16€
Tubetto with ragout of octopus verace “alla cacciatora” with leccine olives and capers *(1,9,14)	14€
Linguina Fabbrica della Pasta di Gragnano with lobster morsels, basil and pea shoots *(1,2,4,9)	18€
Ossobuco “alla milanese” in tortello *(1,3,7)	15€
Green lasagnetta with turnip tops, caciocavallo cheese sauce and fine black truffle *(1,3,7)	14€

### SECOND COURSES

Cod cooked at low temperature with potato mousse, provola cheese and fine black truffle *(4,7)	22€
Adriatic mixed fried fish with battered vegetables *(1,2,4,5,14)	18€
Double-cooked bavette steak, red fruit sauce and celeriac fondant *(3,7,9,10)	22€
Podolica Scottona beef fillet in a smoked tarallo crust with Murgia herbs and primitivo wine reduction *(1,9,10)	12€
Lacquered eggplant with tomato coulis, parmesan sauce and basil sauce *(7)	12€



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### SIDE DISHES

Grilled Vegetables	5€
“Novella” Potatoes	5€
Sautéed Chicory	5€

### VEGAN DISHES

#### STARTERS

Grilled asparagus with saffron sauce, vegan wasabi mayonnaise and pumpkin seeds *(6,8)	12€
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Lentil soup with coconut milk and rye bread \*(1,8,9)

#### MAIN COURSES:

Gragnano spaghetti, bell pepper cream, basil sauce and dehydrated leccine olives *(1)	€14
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#### SECOND COURSES:

Vegan hamburger, with red turnip sauce and sautéed turnip tops	15€
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#### DESSERT:

Vegan fluffy with turmeric, carrot gel and chocolate sauce *(11,6,8)	7€
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### DESSERT

Buckwheat streusel with yogurt and honey parfait, blueberries and dark chocolate *(1,3,7,8)	7€
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Semolina bread millefeuille with mascarpone mousse, Jamaican pepper, basil oil and Alchermes Liqueur *(1,7)	7€
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Pasticciotto leccese in different consistencies *(1,3,7,8)	7€
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White chocolate cupcake and warm raspberry heart *(1,3,7)	7€
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Coffee cream, vanilla and San Marzano Liqueur with hot chocolate parfait *(1,3,7,8)	7€
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\*ALLERGENS



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## MENÙ LÀ CARTE

### DRINKS

Glass of Apulian wine (white, red, rosé)	5€
Glass of bubbly wine	6€
Still Water	3€
Sparkling Water	3€
Coca Cola in glass 1 LT	5€
Coca Cola 0.33L	3€
Coca Cola Zero 0.33L	3€
Fruit Juices	3€
Fanta in glass 0.33	3€
Non-alcoholic Beer	3,5€
Craft Beers 0,33L	6€

### ANTICA POSTA'S COCKTAILS:

Cedar & Tonic: Terra Madre Gin, Tassoni Cedar Tonic, lemon squash, juniper berries	10€
Parisiene Walkways: Sevi Gin, Stillabunt Magic Velvet, Bergamot Liqueur, Ginger Beer	11€
Hugo: Liqueur Saint Germain, Sparkling Wine, Top Elderflower Tonic Water	9€
Spritz: Floral: Floral Martini liqueur, extra dry sparkling wine, top tonic water	9€
Tomato Negroni: Mezcal vida Del Maguey, tomato, salt, Martini Rubino Riserva vermouth, Martini Bitter Riserva, basil	10€

### COCKTAIL LIST CLASSIC:

Spritz Aperol/Campari: Aperol/Campari, prosecco, tonic water	7€
Negroni: Bitter Campari, Red Vermouth, Gin, Angostura, orange zest	7€
Americano: Bitter campari, red vermouth, soda, orange zest	7€
Wrong: Bitter campari, red vermouth, prosecco, orange zest	7€
Espresso Martini: vodka, coffee liqueur, espresso, sugar syrup	8€

### COFFEE AND AFTERCOFFEE

Coffee	1,5€
Cappuccino	3€
American coffee with milk	5€
Classic American Coffee	4,5€
Classic Bitters (Montenegro, Amaro del Capo, Jägermeister, Fernet Branca)	3€
Amari reserve	a partire da 4,5€
Classic Rum	5€
Reserve Rum	a partire da 7€
Classic Whiskey & Brandy	€5
Reserve Whiskey & Brandy	a partire da 7€
Sorbet	5€
Sgroppino (min 2 people)	a persona 5€



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### ANTICA POSTA'S SEA

Full plateau of raw seafood	22€ a persona
Filleted of the catch of the day	6€/etto
Local raw octopus (polipetti)	9€/etto
Local "Allievi"	6€/etto
Scampi	11€/etto
Red shrimps or "Violette"	11€/etto
Cuttlefish tagliatelle	10€
Tuna/red shrimps or "violette"/crustacean tartare	22€
Selection of oysters subject to availability*	5€
Salmon fillet selected by Antica Posta with salted butter and hot croutons 100g	20€
Anchovies from the Cantabrian Sea with salted butter from Normandy and bread croutons	16€
Caviar selected by Antica Posta served with bread croutons and salted butter	25€

### ANTICA POSTA'S FRESH FISH

Fresh fish of the Day	6€/etto
Lobster (Aragosta)	13€/etto
Greek Squilla	13€/etto
Lobster (Astice)	12€/etto
Scampi	11€/etto

Service 3€ per person

# ALLERGENS LIST

**1** **GLUTEN**  
Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives

**2** **CRUSTACEANS**  
Marine and freshwater: shrimps, prawns, lobsters, crabs and the like

**3** **EGGS AND DERIVATIVES**  
Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta

**4** **FISH**  
Food products in which fish is present, albeit in small percentages

**5** **PEANUTS AND DERIVATIVES**  
Packaged snacks, creams and condiments in which there is even in small doses

**6** **SOYBEAN**  
Derivative products such as: soy milk, tofu, soybean paste and the like.

**7** **MILK AND DERIVATIVES**  
Any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams

**8** **NUTS**  
Almonds, hazelnuts, walnuts, acangiú nuts, pecans, cashews and pistachios

**9** **CELERY**  
Both in chunks and within preparations for soups, sauces, and vegetable concentrates

**10** **MUSTARD**  
Can be found in sauces and condiments, especially in mustard

**11** **SAMESE**  
Whole seeds used for bread, flours even if they contain it in small percentage

**12** **SULFUR DIOXIDE AND SULFITES**  
Pickled, oil and pickled foods, jams, dried mushrooms, preserves, etc.

**13** **LUPINES**  
Present in vegan foods in the form of: roasts, sausages, flours and the like

**14** **MOLLUSKS**  
Scallop, spiny dogfish, scallop, mussel, oyster, limpet, clam, tellina