

PRIMO

restaurant in lecce



Starters

Parmigiana of aubergine, tomatos, béchamel sauce, burnt wheat and basil

Sweetbreads, orange flavoured frosting, raw red shrimps with aromatic herbs

Tongue, apple butter and lemon waffle

Foie gras of goose, pear, escarole, chicken liver pâté

Mackerel, burnt lemon and cauliflower

First Dishes

Pasta al pomodoro
spaghetti, yellow tomato sauce, oregano, hot chilli pepper

Stuffed ravioli filled with hen and chicken broth

Gnocchi with sea urchins, almonds and coffee

Risotto, red pepper sauce, bay stracchinato cheese and smoked butter

Fusilli pasta, chickpea velouté, scampi and liquorice

Main Dishes

Pig fillet, chard, almonds and coffee

Suckling pig, broad beans and chicory

Angler fish, potatoes and green sauce

Lamb, demi-glace sauce flavored with cocoa and juniper, beetroot and green apple

Turcinieddhi (typical rolls of lamb entrails), sea-fennel, hop, onion and orange

Desserts

Mille-feuilles of almonds and EVO with smoked ricotta cheese and pineapple jam

White chocolate and liquorice hot pie and rosemary ice-cream

Puff pastry with bergamot cream and pollen ice-cream

Tiramisù

coffee, mascarpone and cocoa meringue

Tartelletta

toasted white chocolate, salt and blackberry

Small Bakery