

PRIMO

restaurant in lecce



Timeless dishes

Parmigiana with aubergines, tomatoes, basil and burnt wheat bechamel

Orange flavoured frosting sweetbreads and raw red shrimps from Gallipoli with aromatic herbs

Grey mullet filled lingotti, Ricotta cheese, turnips and lemon

Spaghetti with yellow tomato sauce, caramelized chili pepper and oregano

Gnocchi with seaurchins, almond and coffee sauce

Turcinieddhi with beer frosting and orange flavoured onion jam, critimi tempura and hop infusion

Winter

Red mullet, cauliflower and miso

Ravioli filled with Cardoncelli mushrooms with chestnut and tarragon broth

Risotto with crustaceans and vinegar caramel sauce

Tagliatelle with octopus in pignata, lemon and pepper

Salt cod, tangerine, almond and turnips

Lamb, Lupini hummus and Puntarelle

Pastry

Sponge cake, Chantilly cream and Vin Brulé pear

Tiramisu, coffee, Mascarpone cream and cocoa Meringue

Tartlet, creamy toasted white chocolate, blue raspberry and salt crystals