

## Le Bubbole

*Si avvisa La Gentile Clientela che negli alimenti e nelle bevande preparati e somministrati in questo esercizio, possono essere contenuti o coadiuvanti considerati allergeni.*

*° Gentile Cliente la informiamo che alcuni prodotti potrebbero essere surgelati all'origine o congelati in loco (mediante abbattimento rapido di temperatura) rispettando le procedure di autocontrollo ai sensi del regolamento CE 852/2004. La invitiamo a volersi rivolgere al personale di sala per avere tutte le informazioni relative alla pietanza che desidera.*



### ***Antipasti/Starter***

Mackerel, Eggplant, Potatoes, Cucumber Mayonnaise and Onion Jam	14
Amberjack in Citrus Osmosis, Lime Sauce, Coconut Milk and Chilli Gel	18
Squid 52 °, Nduja and Hazelnut	15
Poached Egg, Warm Asparagus and Pea Salad, Matera Bread Crumble and Tomato Powder	14
Beef Tartare, Grape Mustard and Cocoa Biscuit	17
Native Lucano Black Pork Slices, sous vide, sweet and sour vegetable	16

### ***Primi/Pasta***

Rice Tagliolino, Salted Butter, Cantabrian Anchovies, Capers and Katsobushi	16
Tubettoni Pasta, Mussels, Potatoes, Chilli and Salicornia	16
“Vialone Nano IGP Pila Vecia” Risotto, Pumpkin, Cardoncelli Mushrooms and Goat Blue Cheese. <i>(For whole table only)</i>	18
Ravioli Pasta filled with Native Lucano Black Pork Sausage, Caciocavallo Cheese and Lemon	16
Paccheri, White Lamb Ragù, Arugola Pesto, Salted Almond and Cacioricotta Fondue	16
Vegetables Camouflage, Potato Gnocchi and Kefir	16

### ***Secondo/ Main Course***

Turbot Kebab and Its Skin, Cauliflower, Chard and Tonkatsu Sauce	22
Cod Fish, Onion in two Consistencies and Crusco Pepper	19
Beef Cheek, Potatoes, Carrots and Tartare Cream	18
Native Lucano Black Pork, Radicchio and Apple Sauce	19
Lamb , Fried Artichoke and Cardoncelli Mushrooms	23

### ***Dolci/Desserts***

Caramelized Matera Bread with Candied Olives Ice-Cream	8
Cream Puff with Sesame Brittle, Chantilly cream and Candied Ginger	8
Red Velvet, Peanut Butter, Canned Figs and Cappuccino	8
Parfait with Pistachio Lucano, Muesli with Berries, Biscuit and Dark Chocolate	9
Lemon Tarte, Green Apple and Crunchy Meringue.	9
Local Cheese Tasting	18