

CARLO DI REDA

# BORN

MAREZZATURE

MENÙ

BORN

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# A prima fame

Mediterranean street Food & Sharing Mediterranean Starter.

- ▷ **IL PECCATO (G) | € 15**  
Mortadella Cold Cuts, Pistachos & Stracciatella Cheese
- ▷ **L'ILLEGALE (M) | € 14**  
Semolina Bao, Soft Cheese, Beef Brisket, Tomato Chimichurri & Wild Rocket
- ▷ **MY SMOKE STEAK TARTARE (L) | € 18**  
Black Angus Beef Tartare, Foie Gras Pate, Fresh Black Truffle, Dijon Moutarde, Salted Apulian Bisquit, Katsuobushi & Rosemary Smoke
- ▷ **L'OSSOBUCO TONNATO (L) | € 14**  
Smoked Vaca Vecia Marrow bone, Tuna Tartare, Truffle Mayo, Fried Onion & Brioche Bread
- ▷ **BOMBETTE POP (G) | € 18**  
Local Pork Baby Ballotine, Caciocavallo Cheese Polenta & Black Ink squid Mayo
- ▷ **BORN CARPACCIO | € 18**  
Water Octopus Marinated Black Angus Carpaccio, Ricotta Cheese, Local Herbs Sauce, Crostini & Fig Marmaladee
- ▷ **LA PANNOCCHIA AFFUMICATA (V) | € 16**  
Smoked Grilled Corn on the Cob, Spicy Butter, Ricotta's Marzotica Cheese, Pop Corn & Lime
- ▷ **L'ARTE VEGETALE (VEG)(L)(G) | € 25**  
Mix of Baby Vegetables cooked & raw, Salad, Flowers, Fruits & Vegetables Puree

# Gli artigiani del gusto

Apulian cold cuts & Cheese

- ▷ **IL TAGLIERE DEL BECCAIO | € 50**  
Cold Cuts with Martina Franca Capocollo, Cecina De Leon, Soppressata, Muscisca, Sweet Apulian Salami, Apulian Grape Mustard, Dried Fruit & Tarallini
- ▷ **IL F\*\*\*ING CASARO | € 45**  
Selection of Cheeses from smaller Italian Producer served with Fruits Mustard
- ▷ **ANDRIA-SAVELLETRI SOLO ANDATA... (V) | € 18**  
Smoked Andria's Burrata, dry & Fresh Tomatoes, Altamura's Croutons Bread

## INTOLERANCE

(VEG) Vegan, (V) Vegetarian, (L) Lactose free, (G) Gluten free, (N) Nuts, (C) Sea food, (A) Alcohol, (P) Pork

# Pasta e non solo...

Pasta dishes from the past & Innovation

- ▷ **IL RAGÙ | € 20**  
Homemade Orecchiette's Pasta, Black Angus Ragout, Caciocotta Cheese & Basil
- ▷ **ASADO PER PRIMO (G) | € 20**  
Homemade Potatoes Gnocchi with marinated Cardoncelli Mushrooms Beef Jus, Beef Ribs, Apulian Pecorino Cheese & Fried Sage
- ▷ **LO SPAGHETTONE A SAVELLETRI | € 25**  
Homemade Spaghetti Pasta, Sea Urchin, Beef Carpaccio & 24 karat Gold Leaf

# Gli originali

Old Italian school dishes...

- ▷ **MI-SA... | € 45**  
Grissino Veal Cotoletta, Pecorino Cheese Sauce, Sea Urchin Mayo, Sun Dried Tomatoes & Lime
- ▷ **BORN GOLDBURGER (L) | € 25**  
2 pz Burger Bun, Black Angus Patty, 24 karat Gold Leaf, Foie Gras, Truffle & Wild Rocket
- ▷ **IL MANZO AL PEPE (G)(L) | € 28**  
Beef Fillet & Green Pepper Sauce
- ▷ **LA CLASSICA TAGLIATA (G) | € 25**  
Beef Striploin with Wild Rocket, Pallone Di Gravina Cheese & Fig Sauce
- ▷ **LA DOPPIA P (G) | € 26**  
Confit Free range Chicken, Fried Octopus, Fried Polenta & Lime Aioli

# Gioja a Savelletri

gioja  
l'emozione del gusto

- ▷ **PENSANDO AD UNA CAESAR SALAD... | € 14**  
Confit Free range Chicken, Baby Gem, Caesar Sauce & Black Peppercorn Crouton
- ▷ **IL GIAPPONE INCONTRA L'ITALIA | € 20**  
Home made Gyoza filled with Pork, Teriyaki Sauce & Carbonara foam
- ▷ **UN MAIALE ASTRATTO | € 24**  
Slow cooked "Gran Lucano" Pork loin, Spicy Nduja, Capers Sauce & Salted Mou