

Smaré

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M E N U

STARTERS

Marinated anchovies €6 [P]

Blast-chilled anchovy fillets marinated in lemon juice and extra virgin olive oil, seasoned with parsley and pepper

Fried sardines €8 [P] [G]

Breaded and fried sardines. Crispy outside and tender inside, served with lemon wedges and sea salt

Crostini with Venetian-style whipped salt cod €6 [P] [G]

Crispy toasted bread topped with a velvety cream of salt cod whipped with oil and parsley

Marinated mussels €6 [M]

Shelled mussels marinated in an emulsion of oil, lemon, parsley and pepper

Raw shrimp €10 [C]

Very fresh blast-chilled shrimp, served raw, dressed with extra virgin olive oil, sea salt, lemon and pepper

Peppered mussels €14 [M] [G]

Steamed mussels with plenty of freshly ground black pepper, parsley and cherry tomatoes, served with homemade bread crostini.

Albacore tuna tartare / carpaccio €12 [P] [SE]

Locally caught albacore tuna, served raw as tartare or carpaccio, dressed with oil, salt, pepper and parsley

Peperonata €6

Red and yellow peppers slowly stewed with onion, tomato, extra virgin olive oil and basil

Chickpeas and mussels with lemon and pepper €6 [M]

Land and sea pairing: creamy chickpeas with very fresh mussels, enhanced by lemon juice, black pepper and a drizzle of oil

Aubergine patties with yogurt dipping sauces €8 [G] [L] [U]

Flattened aubergine fritters, fried, accompanied by fresh yogurt sauces

Fresh-cut fries €6

Fresh potatoes hand-cut and fried to order until golden

FIRST COURSES

Spaghetti with mussels €14 [G][M]

Spaghetti tossed with fresh mussels, extra virgin olive oil, parsley and cherry tomatoes

Spaghetti with shrimp, lemon and mint €18 [G][C]

Spaghetti with pan-sautéed shrimp in a fresh lemon and mint emulsion

Spaghetti with sardines €18

Spaghetti with sardine fillets, wild fennel cooked in saffron water, raisins, walnuts and fried breadcrumbs.

Spaghetti with squid ink €18 [G][M]

Spaghetti with a homemade artisan sauce from cuttlefish ink and meat, finished with raw fresh cuttlefish fillets

Minchiareddhri with swordfish, olives and yellow datterini tomatoes €18 [G][P]

Short barley pasta typical of Puglia with swordfish, black olives and very sweet yellow datterini tomatoes

Fish soup €30 [P][M][C][G][SO]

Rich soup of fresh fish, molluscs and shellfish, cooked with tomato and Mediterranean herbs. Served with toasted bread

Orecchiette with turnip tops €12 [G][P]

Fresh "Senatore Capelli" wheat orecchiette with turnip tops sautéed in oil and cherry tomato. The emblematic dish of Puglian tradition

Minchiareddhri with cherry tomatoes, fried aubergines, smoked cacioricotta €14 [G][L]

Short barley pasta typical of Puglia with fresh cherry tomatoes, fried aubergines and a generous grating of smoked cacioricotta

Orecchiette with tomato and cacioricotta €10 [G][L]

Orecchiette dressed with homemade tomato sauce and abundant grated cacioricotta

Aubergine parmigiana €12 [L]

Layered fried aubergines with tomato sauce, aged grated cheese and fresh basil, oven-baked until golden

Fava bean purée with chicory €10

Dense and rustic cream of boiled dried fava beans dressed with extra virgin olive oil, alongside chicory greens. The most beloved humble dish of Puglia.

MAIN COURSES

***Grilled swordfish €18 [P]**

Grilled swordfish steak dressed with extra virgin olive oil, lemon and parsley

Fried squid and prawns €20 [M][C][G][U]

Very fresh local squid and prawns, floured and fried in hot oil until golden

Mixed small fish fry €18 [P][G]

Mixed selection of small fish — red mullet, small cod, anchovies — floured and fried whole

***Fried anchovies €16 [P][G]**

Anchovies floured and fried to order, crispy and delicate

Grilled fresh baby squid €18 [M]

Whole grilled baby squid, tender and flavourful, dressed with oil, garlic, parsley and lemon. Simple, fresh and full of sea flavour

Local cod on the griddle €18 [P]

Steaks of fresh locally caught cod cooked on the griddle

MEAT

Fillet steak €24

Premium beef fillet, grilled to your preferred doneness

Entrecôte €20

Beef rib steak with the characteristic fat marbling that makes it particularly juicy and flavourful

Horse meat pieces in tomato sauce €14 [SO]

Tender pieces of horse meat slowly braised in a rich tomato sauce with onion, bay leaf and red wine. A dish of Puglian tradition, intense and comforting

Grilled sausage €12

Grilled artisan pork sausage.

Pork cutlet €12 [G][U]

Slice of free-range pork leg breaded with egg and breadcrumbs.

SIDE DISHES

Rich salad €7

Generous mixed salad with lettuce, radicchio, mixed leaves, cherry tomatoes and avocado. Dressed with extra virgin olive oil, salt and a mix of toasted seeds.

Fresh-cut fries €6

Fresh potatoes hand-cut and fried to order until golden.

Grilled vegetables €5

Selection of grilled seasonal vegetables — courgettes, aubergines, peppers — dressed with extra virgin olive oil

DESSERTS

Cheesecake €7 [G] [L] [U]

Creamy cheesecake with a buttery crumbled biscuit base and fresh cream cheese filling. Served with homemade strawberry jam

Citrus tart €6 [G] [U] [L]

Crispy shortcrust pastry with citrus jam — lemon, orange and citron — delicate and fragrant

Tiramisù €7 [G] [U] [L]

The classic Italian tiramisù: ladyfingers soaked in espresso coffee, mascarpone whipped with eggs and sugar, dusted with bitter cocoa

Tiramili €7 [G] [U] [L]

An original Smaré" creation: the lemon version of tiramisù — ladyfingers soaked in lemon instead of coffee, for a fresh and delicate dessert

Spumone Arneo €7 [L] [F] [U]

Artisan ice cream typical of Salento

Seasonal fruit €5

Cover charge €2

** Products marked with an asterisk may be frozen depending on availability*

ALLERGEN KEY

[G] Gluten [P] Fish	[M] Molluscs [C] Crustaceans
[U] Eggs [L] Milk/Lactose	[S] Celery [SO] Sulphites
[SE] Sesame [F] Tree nuts	

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