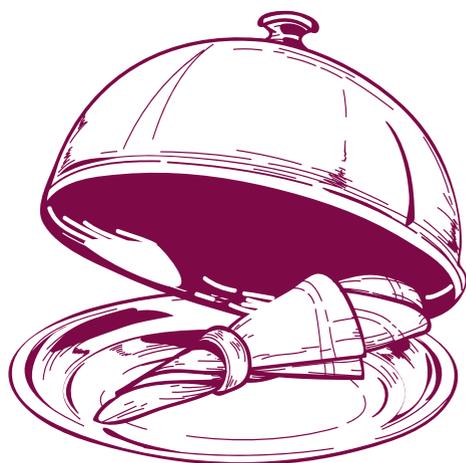


CUCINA NOSTRA

# *Komera*

In our idea of cooking, the first thought goes to respect for the quality of the raw materials, expertly worked by the hands of our chefs with a single goal;  
To give our welcome guests a culinary experience capable of blending tradition and innovation, ancient knowledge and modern techniques.  
Enjoy this path.



**WI-FI**

**PSW: cucinanostra2022**

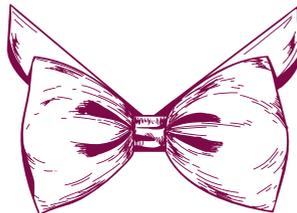
# Our Aperitif Drinks

Aperol Spritz - Hugo Spritz - Americano  
Gin Tonic - Vodka Tonic - Whiskey Sour - Negroni

€ 6,00

## Drinks

Glass of Wine	€ 5,00
Still water Panna 0,75l	€ 3,00
Low sparkling Ferarelle 0,75l	€ 3,00
Sparkling "San Pellegrino" 0,75l	€ 3,00
Sparkling "Perrier" 0,75ml	€ 5,00
Coke in glass 1 lt	€ 4,50
Coke 0,33l	€ 2,50
Coke Zero 0,33l	€ 2,50
Fanta in glass 0,33l	€ 2,50
Beer Nastro Azzurro 0,33l Non-alcoholic	€ 3,00
Beer Nastro Azzurro 0,50l	€ 4,50
Beer Peroni Raw 0,33l	€ 4,00
Beer Home Made in Puglia 0,33l	€ 4,50



COVERED AND SERVICE : € 4.00

# Raw Komera

COMPLETE RAW SEA PLATEAU  
molluscs, crustaceans, shelled molluscs  
(recommended for 2 people)  
€ 38,00

Selection of raw seafood  
(shelled)  
€ 22,00

Special oyster tasting with sauces  
6 pieces  
€ 30,00

Local red shrimp or violets from Gallipoli  
€ 11,00 for hectogram

Local prawns  
€ 11,00 for hectogram

Lobsters, Greek cicala, big prawns di 1 °, local lobsters  
€ 13,00 for hectogram

Octopuses, local pupils and shellfish  
€ 9,50 for hectogram

Natural carpaccio  
\* choose from the catch of the day  
€ 7,00 for hectogram

Trio of tartare  
(tuna, scampi and fish) from the Adriatic with sauces  
€ 25,00

Red shrimp or violet tartare  
depending on availability'  
about 120 gr  
€ 22,00

Local prawn tartare  
about 120 gr  
€ 22,00

# Appetizers

CIALLEDDA KOMERA (typical salad)  
seasonal vegetables "Altamura" bread wafer  
flavored with herbs, pieces of caciocavallo, fig and honey

\*1-9-7

€ 11,00

Podolica tartare with sauce  
guacamole, wire capers  
and rice waffle

\*10-8

€ 12,00

Tomato stuffed with aubergine cream,  
stracciatella di Andria and Parma ham 24 months

\*2

€ 11,00

Grilled seared confit squid  
with mint, yogurt sauce and crunchy baby carrot

\*4-7-14

€ 13,00

Seared pieces of monkfish, Sienese bacon  
and crusco pepper foam

\*4-12

€ 13,00

Zucchini flower stuffed with ricotta, pink shrimp and mint  
on a bed of beetroot mayo

\*2-7

€ 12,00

Anchovies of the Cantabrian with croutons of bread and salted butter

\*1-7

€ 16,00

## TASTING OF "KOMERA" APPETIZERS

6 courses minimum for 2 people

\*1-2-7-8-9-10-12-14

€ 25,00 a persona

Cheese tasting with mustards

€ 9,00

# First dishes

Homemade strascinate with three tomatoes

\*1-8

€ 10,00

Pacchero striped with blue lobster pulp and sauce

"Regina Torre Canne" cherry tomatoes

\*1-2-8

€ 22,00

Spaghetti Senatore Cappelli

with yellow datterino tomatoes, clams and courgette flowers

\*1-8-4-14

€ 18,00

Mixed pasta with risotto gragnano, mussels, podolic caciocavallo,  
pecorino romano cheese and "Bronte" pistachio grains

\*1-4-14

€ 16,00

Homemade strips of chickpea farinella

with broccoli, flavored tarallo powder and Cantabrian anchovies

\*1-8-4

€ 15,00

Risotto "Acquerello" with cheese and Katzobusci pepper  
(skipjack tuna smoked outdoors)

\*4-7-13

minimum for 2 people

€ 18,00 cad.

Homemade tagliolini with primitivo di manduria  
with white lamb ragù, pecorino romano mousse and  
crusco pepper powder

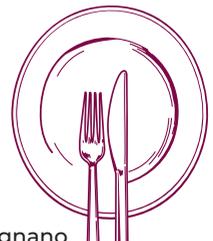
\*1-7-9-12

€ 16,00

Tortelli with cuttlefish ink filled with swordfish  
on broad bean cream and mullet bottarga

\*1-4-13

€ 19,00



Komera uses:

fresh homemade pasta,

durum wheat pasta senatore cappelli and ancient pasta factory in gragnano

## Second Courses

Fresh catch of the day  
at the counter's choice  
€ 7,00 l'etto

Mixed fried fish from the Adriatic  
\*1-2-4-7  
€ 18,00

Tuna steak in gomasio breading  
with soy sauce and spicy ginger  
\*4-6-11-13  
€ 19,00

Double cooking octopus tentacles,  
seared on wasaby-flavored potato cream  
\*6-14  
€ 18,00

Crispy amberjack steak in a seafood stew and croutons  
\*2-4/14  
€ 20,00

Rib of beef (450 to 550 g)  
with a side of wild chicory sautéed in a pan  
€ 23,00

Beef cheek cooked (14 hours) at low temperature  
, frothy potato and its juice  
\*9  
€ 16,00

Lobster, lobsters, scamponi di 1 °, "local" Greek cicada  
€ 13,00 for hectogram

## Side Dishes

Salad of cherry tomatoes, green beans and cacioricotta  
\*7  
€ 5,00

Grilled seasonal vegetables  
€ 5,00

New potatoes with baked herbs  
€ 5,00

Wild chicory sautéed with garlic, oil and chilli  
€ 5,00

Outline of the day  
€ 5,00

# Vegetarian menu

Zucchini flowers in batter on beetroot mayo  
€ 10.00

Spaghetti with triple courgette essence  
(crunchy-poor-cream)  
€ 14.00

Candied aubergine, burrata heart, basil pesto and yellow datterino tomatoes  
€16.00

Complete menu  
€ 35.00

## Dessert

Chocolate and pistachio mousse with mou sauce  
\*3-7-8  
€ 6,00

Millefeuille of cat's tongues with Chantilly cream and red fruits  
\*1-3-7  
€ 6,00

Almond parfait with bitter cocoa sauce  
\*3-8  
€ 6,00

Chesee cake by the glass with coconut and lemon  
\*1-7-8  
€ 6,00

Dessert of the day  
€ 6,00

### CONSUMER INFORMATION

In the name of transparency of information and in compliance with Reg. CE n. 1169/2011, we inform you that some of the ingredients used in our productions fall within the list of allergens described below that you will find next to each course, indicated with the corresponding number of the allergen, as shown in the table below.

1. Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled and kamut)
2. Crostacei and products based on crostacei and their derivatives
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybean and sole-based products
7. Milk and dairy products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil, pistachios and macadamia nuts)
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame seeds and seed products
12. Sulfur dioxide and sulphites in concentrations above 10mg / kg
13. Lupins and lupine-based products
14. Molluscs and shellfish-based products

At every stage of preparation, we scrupulously respect good hygiene practices to minimize the risk of possible involuntary contamination. However, given the artisan character that distinguishes our recipes, we cannot exclude the total absence of traces of other potentially allergenic substances.

\* Frozen products could be used if they are not available fresh in the markets.

The ingredients intended to be consumed raw or practically raw are subjected to abatement treatment, in compliance with the requirements of EC Reg. 853/2004.



## Fortified wines

PASSITO DI PANTELLERIA (SICILY)  
€ 5,00

MOSCATO DI TRANI (PUGLIA)  
€ 4,00

## Our Corner Bar

CAFFE'	€ 1,50
CAPPUCCINO	€ 2,50
MILK WITH COFFEE	€ 2,50
THE O TISANE	€ 3,00

### AMARI

Amaro Lucano, Montenegro, Jägermeister, Amaro del Capo,  
Averna, Unicum, Fernet Branca, Liquirizia, Sambuca  
€ 4,00

LIMONCELLO	€ 3,00
GRAPPA	€ 4,50
RUM	€ 5,00
VODKA	€ 4,00
WHISKY	€ 6,00
BRANDY	€ 6,00

\*Per grappe, rum, vodka, whisky and brandy selected contact the staff.