

*Symmetries of ingredients. Mediterranean raw materials. Surprises of savours.
Recipes that chase the seasons and tastes that alternate harmonies and contrasts.*

Each menu is born from the memories of our Chef.

We are pleased to sit you at the table of today's and tomorrow's traditions.



DUE CAMINI

BORGO EGNAZIA

MEDITERRANEAN

THERE IS PUGLIA. THERE IS THE SEA. THERE IS ALL OUR TERRITORY.
HARMONY OF TASTE AND WELLBEING, CULTURE AND VALUES OF THE MEDITERRANEAN DIET.

Ricotta cheese, barley, wild herbs, fig vincotto

Onion from Acquaviva delle Fonti, aubergine Parmigiana

Burnt wheat cavatelli, beans, mussels, pecorino cheese

Breaded turbot, femminiello lemon from Gargano

Fruit and vegetable salad from Borgo Egnazia

€ 80 per person

FEDERICO II AND FALCONRY

FROM THE COURT OF FREDERICK II OF SWABIA TO THE COURT OF BORGO EGNAZIA.
LOCAL GAME MEAT, ONCE SERVED AT THE TABLE OF CASTEL DEL MONTE,
TODAY SAVOURED AT THE DUE CAMINI.

Hare and celeriac

Podolico caciocavallo cheese, egg, black truffle

Pheasant and rice

Cardoncelli mushrooms and parsley

Pigeon and honey

Honey, juniper, mushrooms

€ 100 per person

The tasting menu is served for entire table

FROM -50 a +450 MT ABOVE SEA LEVEL

A JOURNEY TO DISCOVER THE FLAVOURS OF PUGLIA FROM THE MINORS 50 METERS
OF THE DEPTH OF THE SEA UP TO 450 METERS IN HEIGHT.

Raw seafood from the Adriatic, citrus fruit sauce, sea water, tonic

Wild clams, bread, black pepper, garlic

European eel, laurel, vegetable roots

Hunting and fishing risotto

Turnip tagliatella, caper-flavored water, pine nuts, raisin, chicory flowers

Cardoncelli mushrooms and parsley

Podolico beef back ribs, chicory, bread, marrow

Apulian pumo dessert

€ 130 per person

The tasting menu is served for entire table

APPETIZERS

Wild clams, bread, black pepper, garlic
€ 26

European eel, laurel, vegetable roots
€ 29

Raw seafood from the Adriatic, citrus fruit sauce, sea water, tonic
€ 30

Gnumaredd entrails rolls, artichoke, Jerusalem artichoke
€ 25

Hare and celeriac
€ 28

Onion from Acquaviva delle Fonti, aubergine Parmigiana
€ 23

FIRST COURSES

Burnt wheat cavatelli, beans, mussels, pecorino cheese
€ 25

Ravioli, sheep, langoustines, verbena
€ 28

Turnip top gnocco, roasted anchovy
€ 25

Hunting and fishing risotto (for two guests)
€ 45

Turnip tagliatella, caper-flavored water, pine nuts, raisin, chicory flowers
€ 25

Cardoncelli mushrooms, boiled tarallo bread, horseradish
€ 25

MAIN COURSES

Breaded turbot, femminiello lemon from Gargano

€ 30

Gilthead bream, pumpkin, tangerine

€ 35

John Dory, tomato, capers, olives

€ 38

Podolico beef back ribs, chicory, bread, marrow

€ 28

Pigeon and honey

€ 30

Cardoncelli mushrooms and parsley

€ 27

Podolico caciocavallo cheese, egg, black truffle

€ 38

DESSERT

Make your own sweet creation

€ 18

Please inform us about any food allergies or intolerances to any of the following food categories:
milk, gluten, eggs, peanuts, sesame seeds, soy, nuts, celery, mustard, sulphur dioxide, lupin beans, shellfish, fish, crustaceans.

In some cases we use blast chiller to guarantee the freshness of our products.

THE DUE CAMINI WINERY COMBINES THE CHEF'S CREATIONS
WITH AN ACCURATE SELECTION OF WINES TO ENHANCE THE TASTING MENU EXPERIENCE.

VIN IN PUGLIA

Gran Cuvée XXI Secolo, VSQ 2012
D'Araprì
Bombino Bianco, Pinot Nero, Montepulciano

Donna Lisa Bianco, Salento IGT 2015
Leone De Castris
Malvasia Bianca

Askos Susumaniello Rosato, Salento IGT 2017
Masseria Li Veli
Susumaniello

Notarpanaro, Negroamaro del Salento IGT 2010
Azienda Agricola Cosimo Taurino
Negroamaro

Estasi Passito Liberty, Moscato di Trani DOC 2009
Azienda Agricola Di Filippo
Moscato Reale

€ 60 per person

NATURAL...MENTE

Marasco Brut Nature, Salento IGP Millesimato 2016
L'Archetipo
Marasco

Vitovska Riserva, Venezia Giulia Bianco IGT 2010
Kante
Vitovska

Cerasuolo d'Abruzzo Rosè, Cerasuolo D'Abruzzo DOC 2016
Valentini
Montepulciano

Dettori Rosso, Romangia Rosso IGP 2012
Tenute Dettori
Retagliadu Nieddu (Cannonau)

Es più Sole, Primitivo Dolce Salento IGT 2017
Gianfranco Fino
Primitivo

€ 80 per person

DIVIN ITALIA

Giulio Ferrari Riserva del Fondatore Extra Brut, Trento DOC 2007
Ferrari
Chardonnay

Rossj-Bass, Langhe Chardonnay DOC 2016
Gaja
Chardonnay

Villa Bucci Riserva, Castelli di Jesi Verdicchio Classico Riserva DOCG 2014
Bucci
Verdicchio

"A" Fattoria Aldobrandesca, Rosato di Toscana IGT 2016
Marchesi Antinori
Aleatico

San Leonardo, Vigneti delle Dolomiti IGT 2008
Tenute San Leonardo
Cabernet Sauvignon, Carmenère, Merlot

Muffato della Sala, Umbria IGT 2014
Castello della Sala
Malvasia Bianca, Trebbiano, Grechetto, Traminer

€ 120 per person