Le CARRUBE

Masseria a Ostuni

San Silvestro 2025

AMUSE-BOUCHE

Puff pastry tart with milk cream and Apulian broccoli

"D'araprì pas dosè" elegant and silky sparkling wine

ANTIPASTI

Marinated cod with red cabbage, wild fennel, oranges and chestnuts

Pork rolls with stracchinato cheese filling, lemon cabbage and dry salad

"Chakra rosato" Giovanni Aiello
A wine with a fruity and floreal bouquet, on the palatit is fresh and dynamic with a good structure

PRIMO

Purple potato cannellone with porcini mushrooms, wild game and Jerusalem artichoke

SECONDO

Apulian black pig, jus, melted onion, curly kale and white truffle

"Sferra Cavallo 2019" Agricola Morasinsi
An Aglianico with easy-drinking, hints of ripe black cherries and balsamic notes

PRE DESSERT

"Carteddate", quince, soft goat cheese and vincotto

DESSERT

Sweet "Cialledda"

"Champagne Ruinart brut" Ruinart
The midnight toast is a unique moment and that's why we want to offer our guests an important wine