Le CARRUBE

Masseria a Ostuni

JANUARY 1 2026

TRADITION AND APPETIZERS STALL

Fava bean purée, cornaletti peppers, sautéed chicory and sweet olives,
Small eggplant parmigiana with fiordilatte mozzarella,
Pumpkin and king oyster mushroom flan
Fennel flan with fine cheeses velouté and vegetable crumble
Puff pastry tart with ricotta, olives and truffle,
Puffed frittata with garden vegetables and carrot mayonnaise,
Crispy buffalo mozzarella balls with sautéed leafy cabbage.

RUSTIC STALL

Small panzerottini and cazzatedde,
Focaccia, breads and taralli home made,
Soft ricotta and swiss chard balls, fava bean and vegetables balls, rice and pumpkin arancini.

FINE CHEESE STALL

Fresch cheeses from masseria,
Caciocavallo, pecorino and goat cheeses from the Dauni mountains and the Murge of Bari.

FIRST COURSE STALL

Risotto with pumpkin cream, smoked stracciatella and olives,
Tortelloni with wild chicory, red onion water and young pecorino cheese,
Orecchiette with turnip tops and crushed breadcrumbs

FRUITS AND DESSERTS STALL

Seasonal fruit salad,
Traditional biscuits,
Artisanal panettone,
“Cartellate” with honey,
“Pettole” with cooked grape must.