Le CARRUBE

Masseria a Ostuni

JANUARY 6 2026

TRADITION AND APPETIZERS STALL

Fava bean purée, cornaletti peppers, sautéed chicory and sweet olives,
Small eggplant parmigiana with fiordilatte mozzarella,
Baked vegetable timbales with crunchy breadcrumb crust,
Small salad of oyster mushrooms, chicory and wild onion with cooked grape must,
Soft colorful cauliflower flan with cheeses velouté and vegetable crumble,
Celeriac carpaccio, legume cream and cherry tomatoes,
Ricotta and wild herbs morsel, jerusalem artichoke cream and fried fava beans.

RUSTIC STALL

Small panzerotti and pettole,
Traditional focaccia, bread and taralli,
Smoked eggplant medallions and rice 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 red beetroot cream, stracchinato cheese and dried chicory,
Artichoke tortelloni, fava bean velouté and crispy vegetables,
Orecchiette with king oyster mushrooms and burst cherry tomatoes.

FRUITS AND DESSERTS STALL

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