



Le CARRUBE

Masseria a Ostuni

EASTER 2026

THE OPENING

Mini focaccias and crispy vegetable fritters

"Prosit" Cardone

*A sparkling white wine with a delicate and fragrant bouquet,
it is a slender, agile and refreshing wine, characterized by a good acidity and savoriness
that immediately invites the next sip*

WELCOME

Roasted bread, fermented cabbage and citrus mayonnaise

STARTERS

Spoon-size vegetable salad with a wild herb reduction

Tandoori-style chicken tagliata with smoked bagna cauda

"Chakra rosato" Giovanni Aiello

*A wine with a fruity and floreal bouquet, fresh and dynamic on the palate,
boasts a good structure that fills the mouth*

FIRST COURSE

Potato ravioli, marinated rabbit, pea veloutè and dry yeast

MAIN COURSE

Leg of lamb, pumpkin purée and dark chocolate

"Felice Ceci 2016" Giancarlo Ceci

*A powerful and refined Nero di Troia with silky tannins,
features spicy notes and dark fruits
characterized by a marked savoriness and freshness*

DESSERT

Crispy orange colomba with fig curd ice cream

Easter sweets