

## WATER

Natural / Sparkle 0,5 L .....	€ 1,00
Natural / Sparkle 1 L .....	€ 2,00

## ORGANIC JUICES AND NECTARS (20cl)

ZUEGG Ace, Orange, Red, Pear, Peach....	€ 3,00
Organic Peach / Apricot (Made in Italy)..	€ 3,00
Bio Mirtillo (Made in Italy) .....	€ 4,00

## SOFT DRINKS

Coca Cola 33cl .....	€ 3,00
Coca Cola Zero 33cl .....	€ 3,00
Cedrata Tassoni 20cl .....	€ 3,00
Estathe 25cl Limon / Peach .....	€ 3,00
Fanta 33cl .....	€ 3,00

## BEERS

### CRAFT BEERS PANECOTTO

Irish Red Ale -Robin 50cl .....	€ 7,00
German Ale- Kolosso 50cl .....	€ 7,00
Session IPA alla Melissa - Oh Issa! 50cl...	€ 7,00
Capitano Malvinni Beer 33cl .....	€ 6,00
Contessa Felicia Beer 33cl .....	€ 6,00
Capitano Imperatore Barbar. 33cl. Beer	€ 6,00
Raffo Beer 33cl.....	€ 3,00
Ichnusa unfiltered beer 33cl .....	€ 3,50
Tennent's super 9'33cl .....	€ 4,00

## CAFFETTERIA

Coffee .....	€ 1,50
Coffee dec, american coffee, espressino	€ 2,00
Cappuccino .....	€ 2,50
Affogato al caffè .....	€ 3,00
Thè \ Infusions .....	€ 3,00

## SPIRITS

Amaro Lucano / Limoncello lucano .....	€ 3,00
Vecchio Amaro del Capo .....	€ 3,00

**Services .....** € 1,50

## PANECOTTO EVENT EXPERIENCE

Panecotto transforms the bistro into an exclusive venue for private events, evening tastings, corporate presentations, and special occasions.

More than just a simple dinner, but an authentic local experience, featuring Lucanian flavors, artisanal products, and attention to detail.

Our Event Experience includes:

- Private bistro location
- Warm and intimate atmosphere
- Coordinated decor, table service
- Complete event management
- Tastings, aperitifs, or a served menu, featuring Panecotto and Qui Da Noi products, local wines, and craft beers

Every event is customizable: from birthdays to corporate events, from team building to private parties, the bistro becomes your gastronomic home, where you can build memories, relationships, and conviviality.

Hospitality, flavor, and Lucanian identity, designed to celebrate what a special moment deserves.



**Panecotto**  
ETHICAL FOOD



**Menù**



10, Bruno Buozzi, Matera MT

[www.panecotto.it](http://www.panecotto.it)

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## PANECOTTO SELECTION TASTINGS

### CUTTING BOARDS & APPETISERS

- Panecotto Selection ..... € 12,00  
Lucanian cured meats platter - raw ham, capocollo, sweet sausage - cheeses, jams, croutons and crusco peppers
- Fantasia di Paté..... € 7,50  
5 Crostini with local artisan spreads - peppers, aubergines, artichokes with crushed pepper powder, oregano.
- Orto Sott'Olio..... € 8,00  
Tasting of artichokes, aubergines, cardoncelli mushrooms and courgettes.

### BRUSCHETTE & FOCACCE

- Bruschetta Classica..... € 5,00  
Matera bread, tomato, extra virgin olive oil, oregano.
- Bruschetta Lucana (spicy) ..... € 5,50  
Matera bread with spicy pepper cream.
- Crostini del Contadino ..... € 6,50  
Matera bread with a selection of pickled vegetables - aubergines, mushrooms and artichokes.
- Focaccia Panecotto ..... € 8,00  
White focaccia with Lucanian capocollo or Lucanian prosciutto and aubergine cream.

### ANCIENT FLAVOURS

- Panecotto Caveoso ..... € 8,50  
Matera bread, turnips or broad beans and chicory, crusco peppers, caciocavallo cheese.
- Sorpresa Lucana..... € 7,50  
Crapata with Matera bread crusts and caciocavallo cheese.
- Zuppe del Territorio a scelta ..... € 8,00  
Chickpeas / Broad beans and chicory / Cream of pumpkin soup / Pumpkin and chickpeas served in a bread crust with crispy peppers, pecorino cheese and extra virgin olive oil.

### SALADS

- Insalata di Ceci..... € 7,00  
Organic chickpeas and Moliterno pecorino cheese shavings.
- Insalata Mista..... € 5,00  
Mixed vegetables.



### TASTINGS QUI DA NOI

- Antipasto Piemontese ..... € 8,50  
Preserved vegetables, traditional Piedmontese recipe.
- Fantasia di Patè Piemontese ..... € 7,50  
5 Crostini with homemade Piedmontese spreads - Radicchio and walnuts / button mushrooms, oregano and pepper.
- Bagna Cauda ..... € 9,00  
Typical Piedmontese product with croutons, sautéed turnips and caciocavallo cheese.

### TASTING MEAL

#### DISHES OF THE DAY

- First course ..... € 9,00  
Second course ..... € 10,00

### OUR MENUS

- Full lunch ..... € 20,00  
First course + Second course + Coffee + Cover charge.
- Tasting for two ..... € 20,00  
Panecotto selection platter + 2 glasses of wine + cover charge.
- Degustazione Panecotto..... € 20,00  
Panecotto selection platter + classic bruschetta + 1 glass of wine + cover charge.

### HOUSE DESSERTS 4 PIECE ..... € 3,00

Black cherry shorts / Matera strazate / chocolate or pistachio sweet shells / almond cantucci / sweet taralli.

### SERVICE NOTES

We offer daily specials based on seasonal and local availability. Many ingredients come from social farming, small cooperatives and sustainable micro-production. The cuisine varies daily with fresh and authentic recipes.

### PANECOTTO ETHICAL SUPPLY CHAIN

Every dish supports social inclusion, the local area, sustainable agriculture and small artisan businesses.



## CARTA DEI VINI – PANECOTTO

### RED WINES – BASILICATA DOC

- Aglianico del Vulture DOC  
Panecotto Selection ..... € 14,00  
Aglianico “Carpe Diem” DOC..... € 21,00  
Matera Primitivo DOC - Akratos Rosso € 20,00  
Toccaciolo IGT - Merlot ..... € 13,00

### WHITE WINES – BASILICATA DOC

- Matera Greco DOC - Le Paglie..... € 17,00  
Toccaciolo IGT - Chardonnay..... € 13,00

### ROSE WINES

- Lilly – Basilicata IGT ..... € 11,00  
Matera Rosato DOC – Akratos Rosé..... € 16,00

### WINES “QUI DA NOI”

- NOMOS Nobile Montepulciano Docg... € 29,00  
Nero di Troia DOC UNUS..... € 29,00  
Nero di Troia IGT Prim. Aglianico..... € 22,00  
Chianti Bio Astorre Noti 7 ..... € 14,00

### SPARKLING WINES & DESSERT WINES

- Moscato – Panecotto Selection..... € 12,00  
Dry Metodo Charmat – De Canto..... € 17,00

### HOUSE WINE

- Glass of house wine ..... € 4,00  
Carafe of house wine ..... € 8,00

### SERVICE BY THE GLASS

House wine · Aglianico · Primitivo · Greco · Rosato Matera DOC - Glasses €4.00 - 4.50 - 5.50 (depending on the wine)

### WINE GLASS & WINE CELLAR

Lucanian wines, Matera DOC, selected rosés, whites and reds. Glasses also available to accompany the dishes of the day.

