Panecotto®
ETHICAL FOOD

Taste • Discover • Take Part

Eat well. Support change.

Taste the authentic flavours of Lucanian tradition
Discover the value of cooperation
Take part in change: every purchase helps generate projects with a positive social impact

APERITIVO SELECTION

A selection of Small bites to begin your Panecotto experience:

CRISPY GARDEN

4

Fresh seasonal vegetables: Carrot, fennel and cucumber crudités, extra virgin olive oil and lemon Vegan

LOCAL TRIO

5

Artisan tarallini, local olives, toasted almonds (1-8) Vegan

PANECOTTO TASTING

8

Mini Panecotto, filled focaccia, semolina crostini, traditional Lucanian cured sausage, caciocavallo or pecorino cheese. (1–7)

GOURMET CROSTINI SELECTION

8

6 Semolina crostini with oregano black pepper and crispy sweet pepper powder, served with your choice of artisan spreads from Basilicata or our Italian cooperative supply chain (1) vegan

- Local Artisan spreads: Sweet peppers / Aubergines / Artichokes / Turnip greens/Pumpkin.

- "Qui da noi" selection : Button mushrooms / Pumpkin & leek/

Radicchio / Black cabbage, leek and curry.

COOPERATIVE CHARCUTERIE BOARD per person 15

A selection of finest Lucanian specialties: Prosciutto crudo, capocollo, speck, traditional cured sausage, soppressata, caciocavallo cheese, pecorino cheese, preserves or honey, crispy sweet pepper and Matera bread. - (1-7-12)

MENU

Created for a complete journey through the flavours of Basilicata

DISH OF THE DAY

9

Fresh seasonal recipes prepared according to local availability.

MAIN COURSE OF THE DAY

10

Fresh seasonal recipes prepared according to local availability.

PANECOTTO TASTING MENU *per person*

23

Selection of local cured meats and cheeses, Mini Panecotto Caveoso, one glass of local wine and table service.- (1-7-12)

TRADITIONAL FLAVORS

The culinary heritage of Basilicata and the timeless value of Matera bread

PANECOTTO CAVEOSO

12

Traditional stale Matera bread with sautéed turnip greens or broad beans with wild chicory, crispy sweet pepper pesto, caciocavallo cheese, crispy

sweet pepper flakes and extra virgin olive oil (1-7) vegetarian

CIALLEDDA MATERANA

10

A Traditional Matera bread salad with fresh tomatoes, cucumber, red onion, oregano, basil and extra virgin olive oil.- (1-9) vegan

CRAPIATA LUCANA

11

Traditional Matera mixed legume soup served with crispy Matera bread crusts, caciocavallo cheese, crispy sweet pepper, fresh cherry tomatoes and fennel.- (1-6-7-8) vegetarian

TRADITIONAL SOUPS

10

Choose from our daily selection: Farmer's chickpeas / Broad beans and chicory / Farmer's lentils / Farmer's beans / Pumpkin and chickpeas / Beans and cardoncelli mushrooms / Chickpeas with rosemary / Grass peas
Served in a bread bowl with crispy sweet pepper flakes, local pecorino cheese and extra virgin olive oil.- (1-6-7-8) Vegetarian

BRUSCHETTAS SELECTION

Traditional Matera bread topped with the authentic flavours of Basilicata

CLASSIC

4

Matera bread, fresh cherry tomatoes, oregano and extra virgin olive oil - (1) Vegan

SPICY LUCANIAN

6

Matera bread topped with spicy pepper spread and crispy sweet - (1) Vegan

COUNTRYSIDE

7

Matera bread with a selection of preserved vegetables: aubergines, cardoncelli mushrooms, artichokes, courgettes or sun-dried tomatoes - (1) - Vegan

LUCANIAN BAGNA CAUDA

8,5

Matera bread topped with our artisan Bagna Cauda, sautéed turnip greens, caciocavallo cheese and crispy sweet pepper flakes - (1-4-7)

FOCACCIAS

Filled focaccias, customisable with selected local ingredients

LUCANIAN

8

White focaccia with capocollo or prosciutto crudo, aubergine cream and sun-dried tomatoes in olive oil - (1-7-12)

BELVEDERE

8

White focaccia with radicchio and walnut cream, courgettes in olive oil, fresh cherry tomatoes, sweet-and-sour onions and crunchy taralli crumble (1-8-12) Vegetarian

PUCCE

A traditional Apulian bread filled with carefully selected local ingredients.

"LA BRUNA"

10

White puccia with Prosciutto Crudo, fresh cherry tomatoes, rocket, Grana cheese and crunchy taralli crumble (1-7-12)

"S. GERARDO"

10

White puccia with mushroom cream, soppressata, caciocavallo cheese, crispy fried sweet pepper and rocket - (1-7)

"S. EUSTACHIO

10

White puccia with capocollo, radicchio and walnut cream, pecorino chees

and honey. (1-7-8-12)

MEDITERRANEAN

10

White puccia with artichoke cream, artichokes in olive oil, fresh cherr tomatoes, rocket and crunchy taralli crumble. - (1-12) Vegan

SALADS

Fresh seasonal salads celebrating locally grown vegetables and regional produce

MIXED SALAD

6

Red radicchio, julienned carrots, escarole, sugar loaf lettuce, rocket and fresh cherry tomatoes vegan cherry tomatoes

CHICKPEA SALAD

8

Mixed salad with organic chickpeas, bread croutons, pecorino cheese flakes and fresh cherry tomatoes. (1-7-9-12) vegetarian

PANECOTTO SALAD

9

Mixed salad with fresh cherry tomatoes, selected cured meats, stuffed

courgette or aubergine rolls, caciocavallo or pecorino cheese cubes and crunchy taralli crumble. - (1-7-12)

DESSERTS

Traditional desserts inspired by the sweet heritage of Basilicata

DESSERT IN A GLASS

6

Fiordilatte cream with plum or sour cherry preserve and Matera strazzata crumble (1-7-8) 🌿 vegetarian

COFFEE CREAM

4.5

Fiordilatte cream with espresso, hazelnut and dark chocolate spread, served with almond cantucci crumble.- (1-7-8)
🌿 Vegetarian

SELECTION OF LUCANIAN BISCUITS

4.5

A selection of six traditional biscuits: sour cherry pastries, Matera strazzate, sweet chocolate or pistachio pastry shells, almond cantucci and sweet taralli. (1-3-7-8) 🌿 vegetarian

NUVOLA – Hazelnut & Chocolate

6

Warm puccia base filled with hazelnut and chocolate cream, topped with sweet taralli crumble. (1-7-8) 🌿 vegetarian

CANTUCCIO & RED WINE

3,5

3 traditional almond cantucci served with a glass of red wine.
(1-3-7-8-12) 🌿 Vegetarian

COFFEE & HOT DRINKS

Espresso	1,5
Decaffeinated Espresso	2
American coffee	2
Espressino*	2
Cappuccino*	2,5
Iced Espressino	3
Hot Tea / Infusions	2,5
Fior di Latte Cream	4
Vanilla Cream Ice Coffee	6
Hot chocolate	3,5
*Lactose-free milk available	+0,5

WINE LIST

RED WINES

Calico – Basilicata IGT	14
Toccacielo IGT – Merlot	17
Aglianico del Vulture DOC	18
Matera Primitivo DOC – Akratos Rosso	24
Aglianico "Carpe Diem" DOC	26

WHITE WINES

White Wine "Albedo"	14
Toccacielo IGT – Chardonnay	17
Matera Greco DOC – Le Paglie	22

ROSÉ WINES

Lilly – Basilicata IGT	15
Toccacielo – Rosato IGT	17
Matera Rosato DOC – Akratos Rosé	20

"QUI DA NOI" SELECTION

Falanghina DOP Saunia 75 cl – White Wine	15
Mandrolisai DOC 75 cl	18
Cannonau di Sardegna DOC 75 cl	20
Organic Chianti "Astorre Noti" 75 cl	22
Trinus – Nero di Troia / Primitivo / Aglianico IGT	28
Nomos – Sustainable Vino Nobile di Montepulciano DOCG	35

Unus – Nero di Troia DOC Tavoliere delle Puglie 75 cl
40

SPARKLING WINES

Panecotto Selection Moscato Sparkling Wine	18
De Canto Dry Sparkling Wine – Charmat Method	24

HOUSE WINE

Carafe 1/L Red Wine I.G.T. Basilicata 14°	12
Carafe 1/L Rosé or White Wine I.G.T. Basilicata	12
Carafe 1/L Red Wine & Sparkling Soda (Lucanian tradition)	14

WINE BY THE GLASS

House wine	4
Red Wine & Sparkling Soda (Lucanian tradition)	5

SOFT DRINKS CARD

Still / sparkling water 1 l	2
Still / sparkling water 0.50 l	1

FRUIT JUICES

Zuegg: Ace, Blood Orange, Pear, Pomegranate
3

Organic Peach/Apricot – National Supply Chain
3,5
Bio Blueberry – National Supply Chain
4
Bio Blueberry Sage and Lemon Juice – National Supply Chain 4

SOFT DRINKS

Coca Cola 33 cl
3
Coca Cola Zero 33 cl 3
Cedrata Tassoni 20 cl 3
Estathé Lemon / Peach 25 cl 3
Organic Green Tea with Bergamot 20 cl 3,5
Fanta 33 cl 3
Crodino 3
Schweppes Lemon 20 cl 3
Schweppes Tonic Water 20 cl 3
Avena Sparkling Soda 20 cl 3

BEERS

Nastro Azzurro ZERO Beer (Alcohol Free) 3
Raffo Beer 33 cl
3
Unfiltered Ichnusa beer 4
Captain Malvinni Beer
6,5
Contessa Felicia Beer 6,5
Capitano Imperatore Barbarossa Beer 6,5

BITTERS & SPIRITS

Amaro Lucano	3,5
Vecchio Amaro del Capo	3,5
Lucanian Limoncello	3,5
Grappa di Aglianico del Vulture	4,5
Amaro Olivetum	4,5
Amaro Insolite Essenze	4,5

LONG DRINKS

Glass of Prosecco/Moscato Sparkling Wine	5
Spritz Aperol/Campari/Limoncello	8
Cedrata Aperol	8
Prosecco with Tonic/Crodino/Lemon/Campari	8
Gin & Tonic/Lemon/Campari	9
Vodka Lemon/Tonic	9

ALCOHOL-FREE COCKTAILS

Rosso Lucano 7

Blood orange juice, Avena sparkling soda, lemon juice and orange zest

Mediterranean 7

Organic peach or apricot juice, tonic water, mint and lemon

Non-alcoholic Spritz 7

Crodino, Avena sparkling soda and orange.

SERVICE INFORMATION

Table Service €1.50 per person

NOTE ALLERGENS AND SEASONALITY

Some dishes may vary according to seasonal availability, locally sourced ingredients and the Panecotto supply chain.

For packaged products, wines, beers, soft drinks, spirits and preparations made with third-party ingredients, allergen information should also be checked on the manufacturer's label.

Taste • Discover • Participate

ALLERGEN LEGEND

1 Cereals containing gluten
2 Crustaceans
3 eggs
4 Fish
5 Peanuts
6 Soybeans
7 Milk and dairy products
8 Tree Nuts
9 Celery
10 ✦ Mustard
11 Sesame
12 Sulphites,
13 Lupins
14 Molluscs

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