

POPULA[®]
MEDITERRANEAN BAY

*A perfect blend of elegance and authentic flavors,
where the sea inspires every detail and each dish
tells the story of a timeless experience.*

Bar & Caffetteria



Cover €3,00

Starters

*Aubergine Flan with Ricotta Cheese
and Pistachios* € 15
/milk and dairy products, nuts

*Beef Carpaccio with Hazelnuts, Comté, Raspberry Jelly,
smoked Apricot Pulp and Negramaro Wine Sauce* € 18
/milk and dairy products, nuts, sulphites

*Fried Anchovies stuffed with Scamorza Cheese and
Neapolitan Scapece Courgettes* € 16
/gluten, milk and dairy products, egg, sulphites

*Smoked Burrata Milk Pudding with Red Prawns,
Lime and Mint* € 20
/milk and dairy products, crustaceans

Beech smoked Seafood Stew € 20
/molluscs and crustaceans

Snapper Tartare with Mango and Mint € 22
/fish

Raw Seafood on Palette € 30
/molluscs and crustaceans



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The foods listed below the dishes represent the
/allergens. For further information, ask the staff on duty.

In the absence of fresh products in the company, **frozen products** are used

Main Courses

Spaghettoni Pasta with Essence of Tomatoes € 18
/gluten

Candele spezzate Pasta with Aubergine € 20
and Parmigiana Sauce
/gluten, milk and dairy products

Spaghetti alla chitarra with Mussels, € 18
Basil and Parmigiano 30 months
/molluscs, gluten

Ruote pazze Benedetto Cavalieri with Smoked cooked € 20
milk, Bruschetta sauce and Cantabrian Anchovies
/gluten, milk and dairy products, fish

Fusillone Benedetto Cavalieri on a pureed courgettes € 22
soup, crispy cuttlefish tagliatelle, lemon zests
and toasted hazelnuts
/gluten, molluscs, nuts

Shrimp Risotto with Stracciatella and Candied Lemon € 25
/crustaceans, milk and dairy products, sulphites



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Second Courses

Fried squid and courgettes with Soy Mayonnaise and Basil € 22
/molluscs, gluten, egg, soya

Seabass fillet with crispy potato crust € 23
/fish

Seared Amberjack fish with Gazpacho of Tomato Salad € 23
/fish, sulphites

*Veal Cutlet coated with Panko with Fondue of
Parmigiano 30 months, Prosciutto Crudo di Parma
and Confit Tomatoes* € 23
/gluten

*Bovine cheek braised in Primitivo with Mashed Potatoes
and baby Carrots* € 25
/sulphites



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Sides

<i>Fried Potatoes</i>	€ 7
<i>Roasted Potatoes with Rosemary</i>	€ 7
<i>Grilled Vegetables</i>	€ 7
<i>Crispy Salad with Pistachio and Confit Tomatoes</i> /nuts	€ 8

Desserts

<i>Pineapple Ginger Carpaccio with Sorbet of Figs and Mint</i>	€ 8
<i>Gianduia Mousse with Liquid Raspberry Heart</i> /milk and dairy products, nuts	€ 10
<i>Peanut and Caramel Mousse with Crunchy Cashews</i> /milk and dairy products, peanuts, nuts	€ 10
<i>Babà with French Chantilly and Exotic Soup of Mango and Passion Fruit</i> /gluten, eggs, milk and dairy products	€ 10
<i>Tiramisù</i> /gluten, eggs, milk and dairy products	€ 10



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Tasting Menu & Wine Pairing

Rivabella

*Beech smoked Seafood Stew
/molluscs and crustaceans*

*Spaghetto alla chitarra with Mussels, Basil and
Parmigiano 30 mesi
/molluscs, gluten*

*Seabass fillet with crispy potato crust
/fish*

*Pineapple Ginger Carpaccio with Sorbet
of Figs and Mint*

€ 60 pp.

With Wine Pairing € 90 pp.

Salento

*Aubergine Flan with Ricotta Cheese
and Pistachios
/milk and dairy products, nuts*

*Spaghettoni Pasta with Essence of Tomatoes
/gluten*

*Bovine cheek braised in Primitivo with Mashed
Potatoes and baby Carrots
/sulphites*

*Peanut and Caramel Mousse
with Crunchy Cashews
/milk and dairy products, peanuts, nuts*

€ 60 pp.

With Wine Pairing € 90 pp.

Lu sule, lu mare, lu ientu

*Smoked Burrata Milk Pudding with Red Prawns,
Lime and Mint*

/crustaceans, milk and dairy products

*Fried Anchovies stuffed with Scamorza Cheese
and Neapolitan Scapece Courgettes*

/gluten, milk and dairy products, eggs, sulphites

*Shrimp Risotto with Stracciatella
and Candied Lemon*

/crustaceans, milk and dairy products, sulphites

Seared Amberjack fish with Gazpacho of Tomato Salad

/fish, sulphites

*Babà with French Chantilly and Exotic Soup
of Mango and Passion Fruit*

/gluten, milk and dairy products, eggs

€ 75 pp.

With Wine Pairing € 125 pp

Fish Experience

*Foie Gras, Raw Scampi with Smoked Apricot and
Crunchy Raspberry
/crustaceans*

*Beech smoked Seafood Stew
/molluscs and crustaceans*

*Spaghettone Pasta with Oysters and Shrimp Tartare
/gluten, crustaceans*

*Ruote pазze Benedetto Cavalieri with Smoked cooked
milk, Bruschetta sauce and Cantabrian Anchovies
/gluten, milk and dairy products, fish*

*Seabass fillet with crispy potato crust
/fish*

*Gianduia Mousse with Liquid Raspberry Heart
/milk and dairy products, nuts*

€ 100 pp.

With Wine Pairing € 160 pp.