

# The perfect start

<b>Perfect pittole</b> 🍷 <b>V</b>	€ 4,00
<b>French fries</b> <b>V</b> With peel, soft inside and crispy outside, served with mayonnaise and homemade ketchup.	€ 5,50
<b>Seasonal vegetables tempura</b> <b>V</b> With handmade mayo.	€ 7,00

# Starters

<b>Capocollo Bomblets</b> With smoked bacon and emmenthal, caramelized onion, rocket pesto onion, rocket pesto and apulian fried polenta.	€ 9,50
<b>Battered codfish</b> 🍷 With provola cheese fondue and tomato fillets.	€ 9,50
<b>Octopus balls</b> 🍷 With puttanesca sauce, bread chips and basil cream.	€ 9,50
<b>Roast cardoncelli mushroom</b> With cream of potato soup, bread crumble, crispy bacon, toasted almonds and egg cream	€ 9,50
<b>Crispy Giuncata cheese</b> With corn and oat flakes, capocollo di Martina Franca and fig vincotto.	€ 9,50
<b>Eggplant pie</b> 🍷 With seared prawns, tomato puree and toasted bread.	€ 9,50

# Tartare

<b>Trio of tuna, salmon and pink prawn tartare</b> 🍷	€ 12,00
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# Chopping board

Served with warm fritters

<b>Artisan charcuterie chopping board</b> Buffalo cheese carpaccio, seasoned donkey sausage in wine, Lorenzetta rosea pork and Capocollo di Martina Franca Santoro®.	€ 18,00
<b>Cheese chopping board</b> <b>V</b> Caciocavallo cheese, Grana Padano cheese 14 months and Pecorino Romano cheese with acacia honey, caramelised onions and dried fruit.	€ 12,00
<b>Vegetables and artisanal burratine</b> <b>V</b> Grilled zucchini, aubergines and carrots with burratine, camone tomato and basil.	€ 15,00

# Salads

All of our salads are served with a misticanza base.

<b>Vegetal</b> Misticanza, sunflower seeds, cherry tomatoes and cacioricotta cheese.	€ 8,50
<b>Caesar</b> Misticanza salad, roast chicken breast, sun-dried tomatoes, toasted bread cubes, homemade Caesar sauce.	€ 9,50
<b>Octopus</b> 🍷 Octopus cooked at low temperature, misticanza, tomatoes, marinated onion, black olives, bottarga and lemon.	€ 9,50
<b>Shrimps</b> 🍷 Misticanza salad, lightly boiled local pink prawns, burratina cheese, toasted almonds, dried figs, oil and lemon.	€ 9,50

# Pizza

Our pizzas are the result of kneading dough with the 'biga' method and using sourdough starter. Available gluten-free and 10 grainsdough (+ 1,50 €). Available lactose-free mozzarella (+ 1,50 €).

## Between tradition and innovation

<b>Margherita</b> <b>V</b> Gargano tomato, fiordilatte cheese.	€ 6,00
<b>Buffalo mozzarella</b> <b>V</b> Gargano tomato, buffalo mozzarella, basil.	€ 8,00
<b>Gold Tomato</b> <b>V</b> Artisanal yellow date sauce, Buffalo cheese made in Campania, basil reduction.	€ 9,50
<b>Contemporary</b> 🍷2019 Gargano tomato, Buffalo cheese made in Campania, basil reduction, crispy capers and Cantabrian anchovy fillets.	€ 11,00
<b>Next Marinara</b> <b>NEW</b> Gargano tomato, red cherry tomatoes cooked at low temperature, Le Ferre garlic-flavoured evo oil, local oregano. <b>After cooking:</b> homemade mayonnaise with black garlic from Voghiera and Cantabrian anchovy fillets	€ 10,00

## Le Rosse with tomatoes from Gargano, fiordilatte or Campania buffalo mozzarella

<b>Capocollo and cardoncelli</b> 🍷2014 Gargano tomato, fiordilatte cheese, cardoncelli mushrooms. <b>After cooking:</b> Capocollo di Martina Franca Santoro® and stracciatella cheese	€ 11,00
<b>Guanciale and friggiteli</b> 🍷2014 Gargano tomatoes, buffalo mozzarella, crispy bacon, fried friggiteli peppers and basil	€ 10,50
<b>Bari-New York</b> Gargano tomato, fiordilatte cheese, Santoro® artisanal sausages, potato chips, perfect ketchup and artisanal mayonnaise	€ 10,00
<b>Fisherman</b> 🍷 Gargano tomato, fior di latte cheese. <b>After cooking:</b> yellow fin tuna tartare, artisanal caramelized red onion cream and dehydrated leccine olives	€ 11,00
<b>Indiavolata e caciocavallo cheese</b> <b>NEW</b> Gargano tomato, fiordilatte cheese, spicy ventricina from Calabria, 'nduja di Spilinga and melting caciocavallo cheese	€ 10,00

## Le Bianche with only fiordilatte or Campania Buffalo cheese

<b>Mortadella &amp; pistachio</b> 🍷2014 Fiordilatte cheese, homemade pistachio pesto. <b>After cooking:</b> Bologna mortadella, chopped pistachios, burratina cheese	€ 10,00
<b>Speck &amp; honey</b> 🍷2014 Fiordilatte cheese, homemade walnut cream and gorgonzola cheese. <b>After cooking:</b> Alto Adige speck and acacia honey.	€ 10,00
<b>Raw ham &amp; basil</b> 🍷2019 Buffalo mozzarella <b>After cooking:</b> basil reduction, yellow and red tomatoes, Parma Raw Ham.	€ 11,00

<b>Carbonara</b> 🍷2020 Fiordilatte, crispy bacon, Pecorino Romano, black pepper. <b>After cooking:</b> pecorino cheese cream and pasteurized egg cream.	€ 10,00
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<b>Truffle &amp; Guanciale</b> 🍷2018 Buffalo Mozzarella, black truffle cream, crispy bacon cheek. <b>After cooking:</b> yellow tomatoes.	€ 11,00
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<b>Aubergines, coffee oil and pink prawns</b> 🍷 <b>NEW</b> Fiordilatte cheese, grilled aubergines, Le Ferre coffee-flavoured evo oil and local pink prawns. <b>After cooking:</b> veils of grana padano PDO, basil and black pepper reduction.	€ 12,00
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<b>Potatoes and Finocchiona</b> <b>NEW</b> Fiordilatte cheese, roast potato cream, Le Ferre rosemary-flavoured evo oil. <b>After cooking:</b> sun-dried tomatoes, stracciatella, Finocchiona IGP salami, mayonnaise and fresh rocket	€ 11,00
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<b>Tuna Tartare and Pistachios</b> 🍷 🍷2017 Fiordilatte. <b>After cooking:</b> yellow fin tuna tartare, sun-dried tomatoes, stracciatella and pistachios grains.	€ 11,00
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<b>Raw ham and melon</b> <b>NEW</b> Fiordilatte cheese. <b>After cooking:</b> fresh buffalo cheese amde in Campania, Parma ham, roasted Apulian almond fillets, black pepper, basil reduction and artisanal cantaloupe melon gel.	€ 12,00
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# First courses

A generous portion of handmade pasta and freshly served.  
*Gluten-free pasta dishes can be prepared upon request.*

<b>Troccoli with artisanal pistachio pesto and pink shrimp tartare</b> 🍷	€ 13,00
<b>Capunti with zucchini cream, crispy guanciale, stracciatella and zucchini "alla poverella".</b>	€ 13,00
<b>Orecchiette with pork stew, provola cheese fondue and fresh basil.</b>	€ 13,00
<b>Tortello filled with ricotta cheese with lemon butter, lemon zest and Parma ham.</b>	€ 13,00

# Second courses

<b>Pork cutlet inspired by Conversano with capocollo di Martina Franca Santoro®, fresh buffalo cheese, candied tomatoes, fresh basil and mayonnaise.</b>	€ 17,00
<b>Seared tuna saku in a apulian taralli crust, with camone tomato, misticanza salad and burratina cheese</b> 🍷	€ 17,00
<b>Sliced beef with rocket, grana padano and cherry tomatoes.</b>	€ 17,00
<b>Mixed sea fried food with squid, prawns and octopus.</b>	€ 18,00

# Homemade Dessert

<b>Last but not least, a really special dessert. Ask our staff the proposals of the day, we will know how to conquer you.</b>	€ 6,50
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# Drinks

## Sparkling drinks

Coca Cola 33cl, Coca Cola Zero 33cl, Fanta 33cl, Sprite 33cl. € 2,50

## Water

Natia and Ferrarelle 75 cl. € 2,50

# Draft Beers

<b>Agricola Handcrafted Lager beer 5% vol.</b>	20cl	€ 3,50
	40cl	€ 5,50
<b>Beggia Amber Handcrafted Beer 7% vol.</b>	20cl	€ 3,50
	40cl	€ 5,50

# Bottled Beers

## Krombacher 0,0% vol.

Dry and refreshing, with a delicate bitter hoppy note: the unique taste of Krombacher, in the non-alcoholic version. 33cl € 2,50

## Blanche de Namur 4,5% vol.

Unfiltered Belgian blanche style beer with a citrusy and spicy aroma. 33cl € 5,50

## Schneider Weisse Meine Helle Tap 1 5,2% vol.

Classic weizen very balanced with a round and spicy taste. 50cl € 6,50

## Schneider Weisse Mein Aventinus Tap 6 8,2% vol.

Weizen bock with a deep ruby red color and a strong full-bodied and strong. 50cl € 6,50

## Nuda e cruda 4,5% vol.

Bohemian Pils style, light and with a unique taste and aroma. 33cl € 5,50

## Tennent's gluten free 5,0% vol.

Blonde lager that retains its unmistakable original taste while being gluten free. 33cl € 4,50

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All products are available, upon specific request, even gluten-free and Produced in a dedicated kitchen as a signing of the protocol of understanding A.I.C (Italian celiac association).



Dish not available without gluten



Product for vegetarians



Fish specialties

We only use fresh products.

If not available: we select high quality frozen food.

Over the weekend we accept only changes intolerances and allergies

(+ EUR 1 or 2 depending on the variation). Our artisan catering does not guarantee the presence of ingredients or special dough at any time.

All our products for celiac and gluten intolerant are prepared in a dedicated kitchen according to EU regulation 1169/2011. Some dishes on the menu may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk (including lactose), nuts (walnuts, etc.), celery, mustard, sesame seeds, sulphites, lupins and derived products, molluscs and derived products.

Cover € 2,00

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## Menu

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