

cinquequarte

[www.cinquequarte.com](http://www.cinquequarte.com)

| <b>STARTERS</b>                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Burrata from Andria                                                                   | 8  |
| Acqua Sale<br><i>Organic cherry tomato, onion, garlic, orange, herbs, stale bread</i> | 6  |
| Mozzarella from Andria                                                                | 8  |
| Baked Parmigiana <i>revisited</i>                                                     | 7  |
| Selection of local cold cuts and cheeses for 2                                        | 18 |
| Land Starter for 2 <i>(3 courses)</i>                                                 | 20 |
| Sea Starter for 2 <i>(3 courses)</i>                                                  | 30 |
| <b>FIRST COURSES</b>                                                                  |    |
| Orecchiette with organic cherry tomatoes and aged ricotta cheese                      | 8  |
| Land First Course <i>(subject to availability)</i>                                    | 10 |
| Sea First Course <i>(subject to availability)</i>                                     | 14 |

Quarte

| <b>MAIN COURSES</b>                                                                                                                                                                                                                                                                                                                                               |                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| <b>LAND</b><br>Sliced Beef with Nero di Troia Wine<br>Beef Strips with Chardonnay<br>Sliced Chicken with baked potatoes<br>Sausage with baked potatoes<br>Scottona Beef Burger with baked potatoes<br><br><b>SEA</b><br>Grilled Octopus*<br>Salmon Tartare*<br>Sliced Tuna* in Tarallo Crust<br>Cod* in Tarallo Crust<br>Baby Cuttlefish* sautéed with vegetables | 15<br>14<br>14<br>10<br>10<br><br>15<br>14<br>14<br>10<br>10 |
| <b>SIDE DISHES</b>                                                                                                                                                                                                                                                                                                                                                |                                                              |
| Baked Potatoes<br>Mixed Vegetables<br>Green Salad                                                                                                                                                                                                                                                                                                                 | 5<br>7<br>5                                                  |

Quarte

| SALADS                                                                  |                                                                                                                                            |    |
|-------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|----|
| 01                                                                      | Seafood Salad* ●●<br>with Orange Flavored Olive Oil                                                                                        | 12 |
| 02                                                                      | Mixed greens, smoked scamorza, salmon*, almonds, zucchini ●<br>with Lemon Flavored Olive Oil                                               | 12 |
| 03                                                                      | Mixed greens, chicken, corn, green apple, walnuts, yogurt sauce ●<br>with Opera Prima Olive Oil                                            | 12 |
| BRUSCHETTE or FRISELLE                                                  |                                                                                                                                            |    |
| choice of Altamura durum wheat bread bruschetta or traditional frisella |                                                                                                                                            |    |
| 04                                                                      | Smoked salmon*, ricotta mousse and rocket, chopped walnuts, green apple, citrus emulsion ●<br>with Opera Delicate Olive Oil                | 10 |
| 05                                                                      | Grilled octopus*, black grape jam, toasted almonds ●<br>with Lemon Flavored Olive Oil                                                      | 10 |
| 06                                                                      | Zucchini “alla poverella”, cherry tomato, oregano, salt, garlic, mozzarella ciliegina from Andria, mint ●<br>with Chili Flavored Olive Oil | 8  |
| 07                                                                      | Cherry tomato, oregano, salt, EVO oil, basil ●<br>with Opera Intense Olive Oil                                                             | 7  |



Fish



Lactose-free

**Quarte**



Meat



Vegetarian

| SANDWICHES                                                                                                                                         |                                                                                                           |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|----|
| O1                                                                                                                                                 | Scottona Beef Burger, grilled zucchini, caramelized onion, sun-dried tomato in EVO oil, smoked scamorza ● | 12 |
| O2                                                                                                                                                 | Grilled Octopus*, stracciatella from Andria, grilled eggplants ●                                          | 12 |
| O3                                                                                                                                                 | Salted Beef Carpaccio, sun-dried tomatoes, caciocavallo podolico ●                                        | 10 |
| O4                                                                                                                                                 | Chef's Special Sandwich                                                                                   | 12 |
| EXPERIENCE MENUS                                                                                                                                   |                                                                                                           |    |
| <b>Percorso Due Quarte</b><br><i>Taralli with extra virgin olive oil and olives</i>                                                                |                                                                                                           | 5  |
| <b>Percorso Cinque Quarte</b><br><i>Taralli with extra virgin olive oil, olives, artisanal crackers, pâté, pickled vegetables, mini bruschette</i> |                                                                                                           | 15 |

Quarte

| <b>DESSERT</b>                                 |      |
|------------------------------------------------|------|
| Trenocelle from Andria                         | 5    |
| Semifreddo with EVO oil and Nero di Troia wine | 5    |
| Mezzo Pezzo                                    | 6    |
| Passionata                                     | 6    |
| <b>DIGESTIVES &amp; COFFEE</b>                 |      |
| Fennel liqueur                                 | 3    |
| Nero di Troia Grappa                           | 3    |
| Limoncello from Gargano                        | 3    |
| 21 Herbs Amaro                                 | 3    |
| Limonulivo                                     | 3    |
| Organic Coffee                                 | 1,20 |
| Decaf Coffee                                   | 1,50 |
| Still / Sparkling Water 0.75                   | 2    |
| Soft Drinks                                    | 3    |

Quarte

# CRAFT BEERS

## “FARINELLA”

Unpasteurized and unfiltered

0.33 cl

### **VIVACE (4.7%)**

White beer, inspired by Belgian ales.  
Light and fragrant taste.

5

### **MATTA (5.5%)**

Blonde beer. Inspired by Belgian Pale Ales.  
Craft, top fermentation, dry-hopped.

5

### **STRALUNATA (5.7%)**

Red beer. Inspired by American IPAs.  
Fruity notes, bitter and dry aftertaste.

5

### **IMBRANATA (6.0%)**

Dark beer. Inspired by English Stouts.  
Brewed with roasted and special malts.

5

### **SUONATA bio (4.7%)**

White beer, inspired by Belgian ales.  
Light and fragrant taste.

6

### **TARANTATA bio (5.5%)**

White beer, inspired by American Pale Ales.  
Fruity taste, persistent foam, and bright reflections.

6

Quarte

# WINE LIST

## RED WINES

### Cuordilama

Denomination: Nero di Troia Puglia I.G.P. – 13% vol.

Grape Variety: 100% Nero di Troia, organically grown

Notes: Intense and enveloping, hints of black cherry, currant, vanilla.

Pairings: Grilled meats, meat dishes, cured meats, cheeses.

25

### Mamanonmama

Denomination: Primitivo Puglia I.G.P. – 13.5% vol.

Grape Variety: 100% Primitivo

Notes: Intense, fruity (blackberry, cherry, blueberry), spicy.

Pairings: Ragù, game, grilled red meats, aged cheeses.

25

### Negroamaro

Denomination: Negroamaro I.G.P. – 13% vol.

Grape Variety: 100% Negroamaro

Notes: Deep ruby, harmonious, with notes of small red fruits.

Pairings: Red meats, roasts, game, aged cheeses.

18

### Nero di Troia

Denomination: Uva di Troia I.G.P. – 14.5% vol.

Grape Variety: 100% Nero di Troia

Notes: Deep ruby, robust, sweet tannins, red fruits.

Pairings: Red meats, roasts, game, aged cheeses.

18

### Sangiovese Bio

Denomination: Organic Sangiovese Red – Puglia I.G.P. – 12% vol.

Grape Variety: 100% Sangiovese

Notes: Deep red, fruity, good structure.

Pairings: Red meats, traditional dishes, aged cheeses.

18

Quarte

# WINE LIST

## ROSÉ WINES

### Cava dei Lampi

Denomination: Negroamaro Puglia I.G.P. – 12% vol.

Grape Variety: 100% Negroamaro

Notes: Intense pink, fresh and savory, with notes of apricot and cherry.

Pairings: Fried dishes, battered vegetables, fish, flavorful white meats.

20

### Rosato Agresti

Denomination: Organic Primitivo Rosé – Puglia I.G.P.

Grape Variety: 100% Primitivo, organically grown

Notes: Fresh, fruity, with good structure and balance.

Pairings: Excellent as an aperitif, ideal with fish dishes, vegetables, and delicate white meats.

15

### Trullallero

Denomination: Bombino Nero Puglia I.G.P. – 12% vol.

Grape Variety: 100% Bombino Nero, organically grown

Notes: Pale pink, fresh, fruity (peach, mango), with good acidity.

Pairings: Vegetable appetizers, shellfish, fish, white meats.

20

## WHITE WINES

### Frangiluna

Denomination: Chardonnay Puglia I.G.P. – 12.5% vol.

Grape Variety: 100% Chardonnay

Notes: Bright yellow, fresh, fruity (citrus, tropical), persistent.

Pairings: Raw seafood, fish dishes, white meats, fresh cheeses.

20

### Passo dei Selci

Denomination: Organic Bombino Bianco – Puglia I.G.P. – 12% vol.

Grape Variety: 100% Bombino Bianco, organically grown

Notes: Straw yellow, fresh, citrusy, savory.

Pairings: Aperitifs, first and second courses of fish.

20

## Cover charge 2€

*Information regarding the presence of substances or products that may cause allergies or intolerances is available from the staff on duty, and the relevant documentation can be consulted upon request. (\*) The products may have been originally frozen or frozen on site (through rapid temperature reduction), in compliance with the self-control procedures required by EC Regulation 852/2004.*

Quarte