



**Masseria**  
**IL FRANTOIO**

*Teresa Manara 2012, Chardonnay del Salento, Càntele*

Pizzelle col sughetto

Fried bread pasta with tomato sauce

Baccalà in pastella con uva passa e  
lampascioni a fiore con miele d'arancio

Fried stockfish with raisins and wild  
onions with orange honey

(Olio Biologico "Pendici")

("Pendici", Organic Oil)

*Veritas 2012, Rosato DOGG Castel del Monte, Bombino nero, Torrevento*

Cicorielle selvatiche assise in cesto di  
pecorino

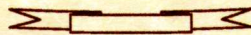
Etuvèd wild chicories in a basket of  
sheeps cheese

(Olio "degli Dei", denocciolato)

("degli Dei", pitted Oil)

Pitta rustica con sponsali e olive mela

Rustic "pitta" with spring onions and  
"apple" olives



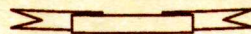
*Gelso D'Oro 2011, Nero di Troia, Podere 29*

Straccetti al finocchietto selvatico con  
purè di fave, cipolla di Acquaviva e olive  
mela

Hand made wild fennel pasta with  
broad bean purè, Acquaviva onions  
and apple olives

(Olio Monocultivar, "Leccina")

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Agnello in forma con papaveri e patate  
paglia

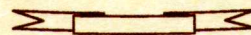
Lamb in shape with poppy leaves and  
straw like potatoes

(Olio DOP, "Tre Colline"- Collina di Brindisi)

("Tre Colline", DOP Oil- hills of Brindisi)

Verza rossa in insalata con  
melograno

Red savoy cabbage salad with  
pomegranate



Dolce pennellata d'autunno con pere...

Autumn brush strokes with pears...

*Rosoli*



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[www.masserialfrantoio.it](http://www.masserialfrantoio.it) - [www.treccolline.it](http://www.treccolline.it)

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