Tiella

Welcome to Tiella, the name is taken from a pot traditionally used to prepare the typical Apulian dish made with rice, potatoes and mussels.

Some dishes may vary according to the season and the availability of products

service and cover charge € 1,50

www.tiellapulia.it ***instagram: tiellapulia*** ***facebook: tiellapulia***

STARTERS…

Martina Franca "Capocollo" and burrata (mozzarella with a creamy center)	€10,00
Octopus salad with fresh vegetables	€12,00
Mixed of traditional seasoned cheese	€12,00
Mixed of traditional fresh cheese	€12,00
Mixed of traditional cold cuts	€12,00
Mixed of cold cuts and cheese	€22,00
Roasted octopus on broad bean cream	€14,00
Melted Caciocavallo cheese with toasted bread and caramelized red onion	€ 10,00
Sckattata (pizza roll filled with tomatoes and "ricotta forte" - soft spicy white apulian cheese)	€ 7,00
Cipollina (pizza roll filled with stewed onions and olives)	€ 7,00

PIZZA

classics

"ciccio" pizza dough with olive oil, salt and oregano	€ 3,00
focaccina small pizza with cheery tomatoes and olives	€ 3,50
marinara with tomato sauce garlic and oregano	€ 4,50
margherita tomato sauce and mozzarella cheese	€ 6,00
romana margherita with anchovies and capers	€ 7,50
calabrese margherita with spicy salami	€ 8,00
quattro stagioni four season pizza	€ 8,00
prosciutto cotto margeherita with cooked ham	€ 7,00
tonno e olive margherita with tuna fish and olives	€ 9,00
prosciutto crudo margherita with raw ham	€ 9,00
bufalina margherita with buffalo mozzarella	€10,00
boscaiola mushrooms sausage and rocket	€ 9,00
valtellina margherita with bresaola, rocket, parmisan	€10,00
fiorizza zucchini flowers fresh tomatoes and parmisan	€ 9,00
4 cheese pizza	€ 9,00

extra charge for special dough € 1,00

specials

crudaiola

mozzarella, fresh tomatoes, "ricotta" cheese, rocket salad € 8,00

emiliana

mozzarella, cooked ham, gratin zucchini and tomatoes € 8,00

contadina

mozzarella, gratin aubergines, mushrooms and tomatoes € 9,00

fra diavolo

mozzarella, gorgonzola cheese and spicy salami € 9,00

vegana "ciccio" (base of pizza) with mixed vegetables € 8,00

barese (seasonal)

mozzarella, pork sausage and stew turnip top €10,00

martina

mozzarella with "capocollo" (typical apulian cold cut) and burrata (semi soft white cheese) €10,00

mortazza mozzarella, bologna's mortadella, pistachios € 9,00

murgese

mozzarella, sun-dried tomatoes and giuncata (fresh cheese) € 9,00

FRIED ...

fried "panzerotti" stuffed with

tomato and mozzarella	€ 3,50
stew "cime di rape" (turnip top), mozzarella	€ 4,50
bologna's mortadella and provolone cheese	€ 4,50
mozzarella "ricotta forte" tomatoes	€ 4,50
mozzarella and meat minced	€ 4,50
mozzarella basil and sundried tomatoes pesto	€ 4,50
mozzarella gorgonazola cheese and zucchini flowers	€ 4,50
stewed onions	€ 4,00

fried piccio

a sandwich made with pizza dough, fried, and stuffed with

stew "cime di rape" (turnip top) and sausage	€10,00
bologna's mortadella and provolone cheese	€ 8,00
sun-dried tomatoes, rocket, "giuncata"	€ 8,00
tomato, mozzarella and Parma's ham	€ 8,00
sausage, salad and tomatoes	€10,00
spicy salami, burrata cheese and rocket	€ 10,00

...IN THE OVEN

"panzerotti" cooked in the oven *stuffed with*

tomato and mozzarella	€ 3,50
stew "cime di rape" *(turnip top),* mozzarella	€ 4,50
bologna's mortadella *and provolone cheese*	€ 4,50
mozzarella "ricotta forte" and tomatoes	€ 4,50
mozzarella and minced meat	€ 4,50
mozzarella *basil and sundried tomatoes pesto*	€ 4,50
mozzarella *gorgonzola cheese and zucchini flowers*	€ 4,50
stewed onions	€ 4,00

piccio

(sandwich made with pizza dough, cooked in the oven and filled with)

stew "cime di rape" *(turnip top)* and sausage	€10,00
bologna's mortadella *and* provolone *cheese*	€ 8,00
sun-dried, tomatoes, rocket ,"giuncata"	€ 8,00
tomato, mozzarella and Parma's ham	€ 8,00
sausage, salad and tomatoes	€10,00
spicy salami, burrata cheese and rocket	€10,00

MOREOVER ...

the greengrocer's fried food

chips	€ 3,00
"sgagliozze" fried cornmeal mush	€ 4,00
fried artichokes *	€ 8,00
fried zucchini flowers	€ 7,00
fried mixed of vegetables	€ 7,00

the fisherman's fried food

fried little octopus	€14,00
fried fish of anchovies	€ 8,00
fried calamari	€15,00
fried salted codfish **	€10,00
mixed fried fish	€20,00

* seasonal

** the product might be deep-frozen

TRADITIONAL APULIAN

first courses

broad bean and chicory with onions €10,00

"orecchiette" pasta with "cime di rape" and anchovies €10,00

"tiella" rice, potatoes and mussels €10,00

spaghetti with mussels and fresh tomatoes €12,00

tubettini pasta with octopus cooked in tomato sauce €12,00

spaghetti with meatballs €12,00

troccoli alla san giuannid € 9,00
fresh spaghetti pasta wirh cherry tomatoes anchovies and capers

"orecchiette" with "brasciola" (thin slice of meat rolled and filled with cheese, garlic, parsley then cooked in tomato sauce with fresh pasta) €12,00

TRADITIONAL APULIAN

second courses

meatballs with tomato sauce	€12,00
peppered mussels	€12,00
sausage with stewed "cime di rapa" (turnip top)	€12,00
roasted sausage with baked potatoes slices	€12,00
beef capocollo skewers with baked potatoes slices	€12,00
brasciola (2 rolls of thin sliced meat filled with cheese, garlic, parsley then cooked in tomato sauce)	€12,00
stewed octopus with onnions and cherry tomatoes	€14,00
meat stripes with rocket, tomatoes and parmisan	€17,00

side dishes

baked potatoes slices	€ 3,50
grilled vegetables	€ 6,00

SALADS

1 - green salad, rocket, orange slices, fennel, raisin € 7,00

2 - fresh spinach, grilled zucchini, fresh "ricotta" cheese € 7,00

3 - tomatoes, green salad, tuna, capers, olives and red "Acquaviva" onions € 9,00

4 - green salad, cherry tomatoes, corns, rocket and fresh mozzarella cheese € 8,00

5 - "carpaccio" raw thin slice of zucchini with olives oil, lemon juice, cheese and pink pepper € 6,00

6 - seasonal mixed of raw vegetables € 6,00

7 - green salad, carrots, roasted chicken brest, corns and cheese € 8,00

DRINKS

Mineral water sparkling or natural 75 cl.		€ 2,00
Mineral water sparkling or natural 50 cl.		€ 1,00
Fanta - Coca Cola 33 cl.		€ 3,00
Chinotto 20 cl.		€ 2,50

draft beer Poretti

4 luppoli blonde	0,20 cl.	€ 3,00
4 luppoli blonde	0,40 cl.	€ 5,00
6 luppoli red	0,20 cl.	€ 4,00
6 luppoli red	0,40 cl.	€ 6,00

bottles

Poretti 5 luppoli double malt	33 cl.	€ 5,00
Tucker weisse bier	50 cl.	€ 6,00
Gluten free beer alc. 5,3	33 cl.	€ 5,00

apulian homemade beers

Petra	blanche - alc. 5,3	33 cl.	€ 6,00
Mitipa	american ipa - alc. 6,1	33 cl.	€ 6,00

HOMEMADE DESSERT

"sporcamussi" puff pastry filled with creme patissere, covered with powdered sugar	€ 5,00
homemade cakes	€ 5,00
semifreddi	€ 5,00
tiramisù	€ 5,00
cheesecake	€ 5,00
fresh fruit	€ 4,00

apulian homemade "rosoli" (sweet liqueurs)	€ 3,00

grappa	€ 4,00
espresso coffee	€ 1,00
cappuccino	€ 2,00
tea	€ 2,00

WINERY

apulian red wines

		glass	
Anticaia			
San Donaci - Negroamaro	13,50 % alc.	€ 5,00	€15,00
San Donaci - Primitivo	14,00 % alc.	€ 5,00	€15,00
Doline	Colli della Murgia - Primitivo 14% alc.		€20,00
Rupicolo 375cl.			
Rivera - Nero di Troia, Montepulciano 13,00 % alc.			€10,00
Cappellaccio			
Rivera - Aglianico 13,5 % alc.		€ 5,00	€18,00
Eloquenzia			
Copertino - Negramaro 13% alc.			€18,00
Oltre Me Susumaniello			
Tenute Rubino - Susumaniello 13% alc.			€24,00
Primitivo di Manduria DOP Papale			
Varvaglionr - Primitivo 14% alc.			€24,00
Primitivo Baluardo IGP		glass	
Piarulli - Primitivo 14.5% alc.		€ 6,00	€20,00

apiulian white and rosè wines

	glass	
Anticaia Chardonnay		
San Donaci - Chardonnay 13,00 % alc.	€ 5,00	€15,00
Fedora375cl.		
Rivera - Bombino, Pampanuto 12,50 % alc.		€10,00
Panascio		
Ceci - Bombino bianco 12,50% alc.	€ 5,00	€18,00
Falanghina		
Piarulli - Falanghina 12,50% alc	€ 4,00	€16,00
Sale		
Menhir - 50% Fiano 50% Malvasia 12,50% alc.		€18,00
Adelphòs Verdeca		
Angiuli 11,50% alc.	€ 5,00	€16,00
	glass	
Preludio N. 1		
Rivera - Chardonnay 13% alc.	€ 5,00	€18,00

Anticaia Rosato

Negroamaro 13,00 % alc.	€ 5,00	€15,00

Pungirosa Rosato

Rivera - Bombino Nero 12% alc.	€ 5,00	€18,00

bubbles

	glass	
Furfante Vino Bianco Frizzante		
Rivera - Chardonnay 12% alc.	€ 5,00	€15,00
Bedin Prosecco extra dry 11% alc.	€ 6,00	€18,00