

santè

STORIE DI GUSTO

Santè is more than just a name; it is a celebration of good food and good living, a sensory journey through refined and authentic flavors.

the menù

This menu stems from the desire to tell the story of where we come from, even before telling the story of what we cook.

We have chosen to start with the people, the gestures, and the places that have taught us the value of food, the sea, and the land.

From the stories that have shaped us, from our daily work, from our respect for what arrives on our tables every day.

Because before being a menu, our cuisine is a story.

And every story deserves to be told “as it once was.”

TO SHARE (for 2 people)

TERRA NOSTRA

40

Faeto cured meats and local cheeses, pickles, parmigiana,
mixed bruschetta, hot pie, vegetable rocher

(1,7,12,13)

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LAND - APPETIZERS

RADICI DEL GARGANO

14

Pancotto from Gargano (1,7,9)

ORTO RIPIENO

15

Artichoke stuffed with Provençal prosciutto
from Faeto and Podolico caciocavallo cheese (1,3,8,12)

AL PASCOLO

18

Podolico beef carpaccio (3,8,12)

SEAFOOD - APPETIZERS

MARE D'INVERNO

18

Roasted octopus, fava bean cream
and rosemary oil (4,8,9,11)*

PROFUMO DI PORTO

18

Seared cuttlefish, pea soup, and crispy crumble
made from crumbled tarallo bread (1,4,8,9)*

SALE E ADRIATICO

22

Raw fish of the day marinated in citrus fruits
from Gargano and its mayonnaise (3,4)*

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LAND - FIRST COURSE

TRA FICHI D'INDIA

15

Guitar pasta with asparagus and artichokes (1,11,12)

CIME E GRANO

16

Auntie's orecchiette pasta, turnip greens, anchovies, toasted bread, crusco peppers (1,4,8,11)

CUORE BIANCO

18

Ravioli with smoked provola cheese, datterino tomatoes and cacioricotta cheese (1,3,6,7,9)

SEAFOOD - FIRST COURSE

MARE CHIARO

18

Guitar pasta, clams, and lemon zest from Gargano (1,14)*

BLU PROFONDO

20

Strozzapreti pasta with white monkfish ragù and cherry tomatoes (1,4,6,11)*

ESSENZA DI MARE

22

Homemade Troccolo pasta with seafood (1,4,8,11,14)*

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LAND - SECOND COURSE

CAMPAGNA MODERNA

16

Capocollo rolls, sautéed chicory,
pine nuts, and raisins (6,7,8,9)*

LENTO E FORTE

20

Braised veal cheek and fresh
wild herbs sautéed (8,9,11,12)*

TERRA ANTICA

23

Roast Gargano lamb, potatoes and
lampascioni preserved in oil (6,8,9,12)

SEAFOOD - SECOND COURSE

VENTO DI MARE

20

Seared Adriatic fish steak
and sautéed turnip greens (4,9)*

MARE IN GUAZZETTO

22

Monkfish and Gargano toasted bread (1,4,9)*

LINEA DI MARE

6 / per 100 grams

Catch of the day and seasonal
vegetables (4,5,6,8,9)

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la focaccina

Careful preparation, selected ingredients, and respect for the right timing. Soft, fragrant, authentic. Freshly baked.

LA FOCACCINA

VERDE MAIORANO

15

Basil dough, aged capocollo,
Apulian stracciatella cheese, honey (1,7,13)

LATTE E BRACE

15

Browned and crumbled black pork sausage,
aged Parmesan cheese powder (1,7,9,13)

SALE VIVO

15

Tuna tartare, stracciatella cheese,
lemon zest from Gargano (1,4,7)*

MARE CALDO

15

Roasted octopus, Podolico cheese,
confit cherry tomatoes and black olive powder (1,4,7,12)*

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DESSERT

PICCOLI MA BUONI

6

Our dry pastries (3,7,8)

ORIGINI DOLCI

6

Toasted almond crumble, ricotta mousse
and citrus zest from Gargano (3,7,8)

SENZA TEMPO

6

Mascarpone cream, coffee, ladyfingers,
and unsweetened cocoa powder (3,7,8)

* In the absence of refrigeration, some products may be frozen or deep-frozen at source or frozen on site in accordance with current regulations.

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SERVICE CHARGE

*It's part of our hospitality.
It's our way of making you feel like
a guest at our table, not a customer.*

LIST OF 14 FOOD ALLERGENS



1. GLUTEN

(cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives)



2. CRUSTACEANS AND DERIVATIVES

(marine and freshwater: shrimp, scampi, crabs, and similar)



3. EGGS

(eggs and products containing eggs: mayonnaise, emulsifiers, egg pasta)



4. FISH AND FISH PRODUCTS

(food products containing fish, even in small percentages)



5. PEANUTS AND DERIVATIVES

(creams and condiments containing even small amounts)



6. SOY AND SOY PRODUCTS

(derivative products such as soy milk, tofu, soy noodles, and the like)



7. MILK AND MILK PRODUCTS

(any product in which milk is used: yogurt, cookies, cakes, ice cream, and various creams)



8. NUTS AND DERIVATIVES

(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)



9. CELERY AND DERIVATIVES

(both in pieces and in preparations for soups, sauces, and vegetable concentrates)



10. MUSTARD AND DERIVATIVES

(can be found in sauces and condiments, especially in mostarda)



11. SESAME SEEDS AND DERIVATIVES

(whole seeds used for bread, flours containing a minimal percentage)



12. SULFUR DIOXIDE AND SULFITES

(Sulfur dioxide and sulfites in concentrations exceeding 10mg/kg or 10 mg/l expressed as SO₂ used as preservatives can be found in: canned fish products, foods preserved in vinegar, oil, and brine, jams, vinegar, dried mushrooms, soft drinks, and fruit juices).



13. LUPIN AND DERIVATIVES

(found in vegan foods in the form of: roasts, salamis, flours, and similar products)



14. MOLLUSKS AND DERIVATIVES

(canestrello, razor clam, scallop, mussel, oyster, limpet, clam, tellina, etc...)



MAIORANO
BOUTIQUE HOTEL