

MENU



FARCI SCIMI



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Via De Rossi, 112
70122 Bari (BA)

Dishes may contain traces of allergens due to possible cross-contamination.

TASTY BITES

PORTION OF TARALLI - 3 €

- Taralli with turnip greens • Multigrain taralli | A1, A12
- Taralli with extra virgin olive oil | A1, A12
- Taralli with potato and rosemary | A1, A12
- Taralli with onion | A1 • Taralli with sun-dried tomatoes | A1, A12
- Mix | A1, A12

CHOOSE YOUR BURRATA - 2 €

- Burratina with sun-dried tomato and almond pesto | A7, A8, A12
- Burratina with basil pesto | A7, A8
- Burratina with truffle cream | A7, A12

SAVORY MINI CHEESECAKE - 3,50 €

- Taralli with EVO oil, Stracciatella, sun-dried tomato and almond pesto, Capocollo di Martina, honey | A1, A7, A8 A12
- Taralli with turnip greens, buffalo mozzarella bites DOP, rustic marinated eggplant, tuna tartare**, pistacchio pesto | A1, A4, A7, A8, A12
- Taralli with potato and rosemary, smoked Stracciatella, rolled pancetta from Martina Franca, honey, basil pesto | A1, A7, A8, A12
- Multigrain taralli, smoked Stracciatella, salmon tartare*, yellow cherry tomatoes, lime mayo | A1, A3, A4, A7, A10, A12

TARTARE & SHRIMPS

- Salmon tartare* with pistacchio pesto and smoked Maldon salt 5 € | A4, A8
- Tuna tartare** with Gioia Del Colle fiordilatte mozzarella DOP and guacamole 5 € | A4, A7, A9
- Mediterranean red shrimp*, EVO oil, Maldon salt, lime mayo 3 pz 7 € | A2, A3, A10

PORTION OF CHIPS - 3€

EXTRAS - 0,50 €

- Black garlic mayo | A3, A10
- Lime mayo | A3, A10
- Guacamole | A9
- Basil pesto | A7, A8
- Pistacchio pesto | A8
- Sun-dried tomato and almond pesto | A8, A12

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OUR SANDWICHES- OUR PROPOSALS

IL TRADIZIONALISTA - 10 €

Tartaruga bun*, Coratino cured ham, Stracciatella, Grana Padano flakes, rustic marinated eggplant in oil, arugula, sun-dried tomato and almond pesto, crumbled onion taralli | A1, A7, A8, A12

IL BAGNINO - 7 €

Tartaruga bun*, Mediterranean seawater-cooked ham, creamy Gorgonzola, sun-dried zucchini in oil, chopped walnuts, honey | A1, A7, A8

LA VIP - 9 €

Tartaruga bun*, salmon tartare*, yellow cherry tomatoes, pistacchio pesto, smoked Stracciatella, lime mayo, chives | A1, A3, A4, A7, A8, A10

IL CASERECCIO - 9 €

Multigrain Puccia bread*, Santoro artisan salami, turnip greens cream, cave-aged Caciocavallo, caramelized onion, crumbled EVO taralli | A1, A7, A8, A10, A12

IL FIT - 9 €

Multigrain Puccia bread*, premium Bresaola "punta d'anca oro", Grana Padano flakes, vine tomato, sun-dried zucchini in oil, arugula, balsamic glaze | A1, A7, A12

IL MAIALINO - 9 €

Multigrain Puccia bread*, BBS mortadella, buffalo mozzarella bites DOP, rustic marinated eggplant, truffle cream, chopped walnuts | A1, A7, A8, A12

L'ESOTICO - 10 €

Bun*, tuna tartare**, guacamole, yellow cherry tomatoes, sliced almonds, Gioia Del Colle fiordilatte mozzarella DOP | A1, A4, A7, A8, A9

IL PAESANO - 11 €

Puccia bread*, Capocollo di Martina, buffalo mozzarella DOP, sun-dried zucchini, basil pesto, chopped walnuts, crumbled EVO taralli | A1, A7, A8, A12

IL SAPUTO - 13 €

Tartaruga bun*, Mediterranean red shrimp*, larded pork fillet, Stracciatella, sun-dried tomato and almond pesto, crispy chips | A1, A2, A7, A8, A12

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BUILD YOUR OWN SANDWICH

STEP 1 - THE BREAD

Tartaruga* 1 €|A1 • **Puccia*** 1 €|A1 • **Multigrain Puccia*** 1.20 € A1 • **Bun** 1.20 €|A1,A7

STEP 2 - THE FILLING

- **Coratino cured ham** 2.5 € • **Mediterranean seawater-cooked ham** 2.5 €
- **Premium Bresaola "punta d'anca oro"** 3 € • **Capocollo of Martina Franca** 3 €
- **Santoro artisan salami** 2.5 € • **Hand-tied BBS mortadella** 2.5 €
- **Black pork lard spread** 3 € • **Larded pork fillet** 3 € • **Salmon tartare*** 3.5 €|A4
- **Seared salmon tartare*** 3.5 €|A4 • **Tuna tartare**** 3.5 €|A4
- **Mediterranean red shrimp*** 6 €|A2 • **Cantabrian anchovies** 3 €|A4
- **Stracciatella** 2 €|A7 • **Smoked Stracciatella** 2 €|A7
- **Gioia Del Colle fiordilatte mozzarella DOP** 2 €|A7 • **Buffalo mozzarella bites DOP** 2.5 €|A7
- **Lactose-free Stracciatella** 2 €|A7 • **Cave-aged Caciocavallo cheese** 2.5 €|A7
- **Creamy Gorgonzola** 2 €|A7 • **Grana Padano flakes** 1.5 €|A7 • **Feta cheese** 2 €|A7

STEP 3 - THE VEGETABLES

- **Rustic marinated eggplant in oil** 2 €|A12 • **Marinated artichokes** 2 €|A12
- **Sun-dried tomatoes in oil** 2 €|A12 • **Sun-dried zucchini in oil** 2 €|A12
- **Marinated peppers** 2 €|A12 • **Yellow cherry tomatoes** 1.5 € • **Vine tomato** 1 €
- **Lamb's lettuce** 1 € • **Arugula** 1 € • **Caramelized onion** 2 €|A12

STEP 4 - THE SAUCES

- **Basil pesto** 2 €|A8,A7 • **Pistachio pesto** 2.5 €|A8,A7
- **Sun-dried tomato and almond pesto** 2 €|A7,A8,A12 • **Guacamole** 2 €|A9
- **Mayonnaise** 1.5 €|A3,A10 • **Lime mayo** 1.5 €|A3,A10 • **Black garlic mayo** 2 €|A3,A10
- **Turnip greens cream** 2 €|A10,A12 • **Truffle sauce** 2 €|A7,A12
- **Vegan pistachio cream** 2 €|A7

STEP 5 - TOPPINGS

- **Sliced almonds** 1 €|A8 • **Chopped walnuts** 1 €|A8 • **Crushed pistacchi** 1 €|A8
- **Crushed hazelnuts** 1 €|A8 • **Crispy chips** 1.5 €
- **Crumbled EVO taralli** 0.5 €|A1,A6 • **Truffle honey** 0.5 € • **Honey** 0.5 €
- **Extra virgin olive oil** 0.5 € • **Chili-infused EVO oil** 0.5 € • **Truffle EVO oil** 0.5 €
- **Balsamic glaze** 0.5 € • **Chives** 0.5 €

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OUR SALADS- OUR PROPOSALS

IL PALESTRATO - 9 €

Mixed greens, Bresaola "punta d'anca oro", yellow cherry tomatoes, Grana Padano flakes, EVO oil, chopped walnuts | A7, A8

IL TERRONE - 10 €

Mixed greens, Coratino cured ham, rustic marinated eggplant, red onion, buffalo mozzarella bites DOP, basil pesto, crumbled EVO taralli | A7, A8, A12

LA DEA - 6 €

Mixed greens, cucumber, vine tomato, red onion, feta, EVO oil, sliced almonds | A7, A8

LO SDOLCINATO - 8 €

Lamb's lettuce, radicchio, Mediterranean seawater-cooked ham, marinated artichokes, creamy Gorgonzola, chopped walnuts, honey | A7, A8, A12

L'AUDACE - 8 €

Mixed greens, radicchio, cave-aged Caciocavallo, BBS mortadella, marinated peppers, black garlic mayo, crumbled turnip greens taralli | A1, A3, A7, A12

LA NORVEGESE - 9 €

Mixed greens, salmon tartare*, Gioia Del Colle mozzarella DOP, carrots, yellow cherry tomatoes, lime mayo, crushed pistacchi | A3, A4, A7, A8

LA FRESCA - 9 €

Mixed greens, tuna tartare**, sun-dried zucchini in oil, Stracciatella, vine tomato, pistacchio pesto, sliced almonds | A4, A7, A8

LA VEGANA - 7 €

Mixed greens, cucumber, carrots, marinated peppers, sun-dried tomato, red onion, yellow cherry tomatoes, chopped walnuts, EVO oil, Modena PGI balsamic vinegar, vegan pistacchio cream | A8, A12

LA CHIC - 12 €

Lamb's lettuce, Mediterranean red shrimp*, cucumber, smoked Stracciatella, yellow cherry tomatoes, lime mayo, crumbled EVO taralli, crushed hazelnuts | A1, A2, A3, A7, A8, A12

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BUILD YOUR OWN SALAD

STEP 1 - THE BASE

- **Lamb's lettuce** 0.5 € • **Arugula** 0.5 € • **Radicchio** 0.5 € • **Mixed greens** 0.5 €
- **Mixed salad** 1 €

STEP 2 - THE FILLING

- **Feta cheese** 2 €|A7 • **Stracciatella** 2 €|A7 • **Smoked Stracciatella** 2 €|A7
- **Gioia Del Colle fiordilatte mozzarella DOP** 2 €|A7
- **Buffalo mozzarella bites DOP** 2.5 €|A7 • **Lactose-free Stracciatella** 2 €|A7
- **Cave-aged Caciocavallo cheese** 2.5 €|A7 • **Grana Padano flakes** 1.5 €|A7
- **Gorgonzola cheese** 2 €|A7 • **Coratino cured ham** 2.5 €
- **Mediterranean seawater-cooked ham** 2.5 €|A7
- **Valtellina Bresaola IGP "punta d'anca oro"** 3 €|A7 • **Capocollo of Martina Franca** 3 €|A7
- **Hand-tied BBS mortadella** 2 €|A7,A8 • **Salmon tartare*** 3.5 €|A4
- **Seared salmon tartare*** 3.5 €|A4 • **Tuna tartare**** 3.5 €|A4
- **Mediterranean red shrimp*** 6 €|A2 • **Cantabrian anchovies** 3 €|A4

STEP 3 - THE VEGETABLES

- **Barattieri or cucumber** 1.5 € • **Carrots** 1 € • **Rustic marinated eggplant in oil** 2 €|A12
- **Sun-dried tomatoes in oil** 2 €|A12 • **Sun-dried zucchini in oil** 2 €|A12
- **Marinated peppers** 2 €|A12 • **Marinated artichokes** 2 €|A12 • **Yellow cherry tomatoes** 1.5 €
- **Vine tomato** 1 € • **Red onion** 1 € • **Caramelized onion** 2 €|A12

STEP 4 - THE SAUCES

- **Basil pesto** 2 €|A8,A7 • **Pistachio pesto** 2.5 €|A8,A7
- **Sun-dried tomato and almond pesto** 2 €|A8,A12 • **Guacamole** 2 €|A9
- **Mayonnaise** 1.5 €|A3,A10 • **Lime mayo** 1.5 €|A3,A10
- **Black garlic mayo** 2 €|A3,A10 • **Turnip greens cream** 2 €|A10,A12
- **Truffle sauce** 2 €|A7,A12 • **Vegan pistachio cream** 2 €|A7

STEP 5 - TOPPINGS

- **Sliced almonds** 1 €|A8 • **Chopped walnuts** 1 €|A8 • **Crushed pistacchi** 1 €|A8
- **Crushed hazelnuts** 1 €|A8 • **Crispy chips** 1.5 €
- **Crumbled EVO taralli** 0.5 €|A1,A6 • **Truffle honey** 0.5 € • **Honey** 0.5 €
- **Extra virgin olive oil** 0.5 € • **Chili-infused EVO oil** 0.5 € • **Truffle EVO oil** 0.5 €
- **Balsamic glaze** 0.5 € • **Chives** 0.5 €
- **Modena PGI balsamic vinegar** 0.5 €

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BUILD YOUR OWN DESSERT

BASE

- Mini cheesecakes 3 € | A1, A7
- Sweet taralli 3 € | A1, A3, A7, A12
- Fresh fruit portions 3 €

CREAMS - 1 €

- Nutella | A8, A7
- Pistacchio cream | A8, A7
- Bueno cream | A1, A3, A7, A8
- Salted caramel | A7
- Strawberry jam
- Cherry jam

TOPPINGS - 0,50 €

- Crushed hazelnuts | A8
- Crushed pistacchi | A8
- Chopped walnuts | A8
- Sliced almonds | A8
- Coconut

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DRINKS

- Still water "Aqualy" 1.5 €
- Sparkling water "San Pellegrino" 1.5 €
- Coca Cola 2 €
- Coca Cola Zero 2 €
- SIBI Cedrata Organic 4 €
- SIBI Chinotto Organic 4 €
- SIBI Darjeeling Black Tea with Lemon (Organic) 4 €
- SIBI Darjeeling Black Tea with Peach (Organic) 4 €

BOTTLED BEERS

- Forst 1857 33cl 3 €
- Forst Sixtus 33cl 3.5 €
- Forst Weihenstephaner 5 €
- Forst 0.0 (Non-Alcoholic) 33cl 3 €
- Baladin Sud Witbier 33cl 4.5 €
- Baladin L'IPA IPA 33cl 4.5 €

WINES

- OTRE Nero di Troia Rosé IGP 4.5 € - Bottle 15 €|A12
- OTRE Falanghina IGP 4.5 € - Bottle 15 €|A12
- Anticaia Rosato DOP 4.5 € - Bottle 15 €|A12
- Anticaia Negroamaro IGP 4.5 € - Bottle 15 €|A12
- Anticaia Chardonnay IGP 4.5 € - Bottle 15 €|A12

SPARKLING WINES

- Promosso Prosecco DOC Rosé 5 € - Bottle 17 €|A12
- Promosso Prosecco DOC 5 € - Bottle 17 €|A12

ALLERGENS



GLUTEN – 1

(cereals such as wheat, rye, barley, oats, spelt, kamut, including hybridized varieties and their derivatives)



CRUSTACEANS AND DERIVATIVES – 2

(both marine and freshwater: shrimp, prawns, crabs, and similar)



EGGS – 3

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



FISH AND DERIVATIVES – 4

(food products containing fish, even in small quantities)



PEANUTS AND DERIVATIVES – 5

(creams and condiments containing even small amounts of peanuts)



SOY AND DERIVATIVES – 6

(derived products such as soy milk, tofu, soy noodles, and similar)



MILK AND DERIVATIVES – 7

(any product made with milk: yogurt, biscuits, cakes, ice cream, and various creams)



TREE NUTS AND DERIVATIVES – 8

(almonds, hazelnuts, walnuts, cashews, pecans, pistacchi, and similar)



CELERY AND DERIVATIVES – 9

(present both as pieces and in soup mixes, sauces, and vegetable concentrates)



MUSTARD AND DERIVATIVES – 10

(found in sauces and condiments, especially mustard-based preparations)



SESAME SEEDS AND DERIVATIVES – 11

(whole seeds used in bread or flours containing sesame in small percentages)



SULPHUR DIOXIDE AND SULPHITES – 12

(sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l, expressed as SO₂ – used as preservatives; they may be found in preserved fish products, pickled or oil-packed foods, jams, vinegar, dried mushrooms, soft drinks, and fruit juices)



LUPIN AND DERIVATIVES – 13

(found in vegan foods such as roasts, sausages, flours, and similar)



MOLLUSCS AND DERIVATIVES – 14

(scallops, razor clams, clams, mussels, oysters, limpets, and similar)

NOTICE

Seafood products arrive at our store under a cold chain at -20°C or $+4^{\circ}\text{C}$. Carpaccio and tartare intended for raw consumption have been sanitized in compliance with Reg. (EC) 853/04 Annex III, Section VIII, Chapter 3, letter D, point 1, and subsequent amendments and additions.

Our artisan bread arrives under a cold chain at -20°C and is finished baking at the time of preparation, ensuring maximum freshness and fragrance.

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In accordance with EU Regulation 1169/2011, we inform customers that our dishes may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, lupin, molluscs, and derived products.



FARCISCIAMI

Via De Rossi, 112
70122 Bari (BA)