

Il Polpo Riccio
Menù

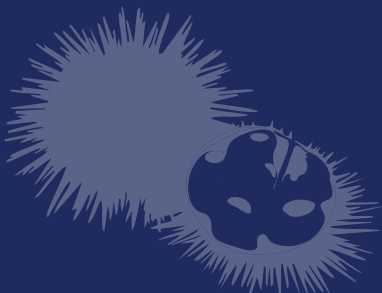


Il Polpo Riccio

Our contemporary seafood trattoria located in the heart of the historic center of Andria is a place that is particularly close to our hearts as our family has its origins in those streets. A corner where the passion for the sea is transformed into dishes that tell stories. The atmosphere is warm and welcoming, with a nautical design that recalls the waves and colors of the sea, creating an ideal environment for a special evening or a lunch with friends.

We are proud to offer you traditional specialties such as our spaghetti all'assassina, a dish that we prepare with so much love, where tomato, garlic and chili pepper dance together to create a spicy and enveloping experience. Don't miss our seafood cold cuts, a mix of fish slices aged for months, smoked or cooked perfect to share and enjoy with friends or family for an aperitif or dinner. Every ingredient we use comes from local fishermen, because we believe in the value of freshness and sustainability. For us, it is not just about serving a meal, but about making you live an authentic experience, where each dish is an invitation to discover the flavors of our sea. We await you with an open heart and a great desire to make you feel at home!

Raw Food

	Red shrimp tartare al nature, with hints of lime (4, 15)	16,00 €
	Purity sea bass tartare with lemon vinaigrette (4, 15)	13,00 €
	Yellowfin red tuna tartare, EVO oil, three peppers (black, white, Cuban) (9, 15)	12,00 €
	Smoked Norwegian salmon veils with buffalo ricotta DOP (9, 15) Lat.	14,00 €
	Homemade octopus carpaccio with seasoned garden coriander (4, 15)	14,00 €

Seafood Cooked Food

	Golden cuttlefish on broad beans and chicory (traditional dish) (3, 4, 15)	10,00 €
	Fried cod with cherry tomatoes and Taggiasca olives (traditional second course) (3, 9)	14,00 €
	Fried octopus tentacles on “cannellini” bean soup cooked “au Pgnatid” (according to Andria tradition) (4, 15)	12,00 €
	Soup bowl of mussels with golden croutons (3, 8)	9,00 €
	Octopus Santa Lucia style with Taggiasca olives, capers and cherry tomatoes (4, 15)	13,00 €
	Cubotto of Adriatic Sea parmigiana (3, 4, 14)	10,00 €

Land Cooked Food

	Carne salada accompanied by buffalo ricotta DOP Lat.	12,00 €
	Crispy Apulian bombette on a bed of turnip tops - 3 pcs. (3, 15) Lat.	12,00 €
	Meatballs cooked with grandma's ragù over a slow fire (traditional dish) - 5 pcs. (3, 14, 15) Lat.	9,00 €
	Smoked Andriese sausage with cherry tomatoes and bread croutons (3)	9,00 €
	Traditional parmigiana cube (3, 14) Lat.	8,00 €
	Fried ricotta with Murgese fruit accompanied by caramelized red onion mustard (3, 14) Lat.	8,00 €

Assassineria

Spaghetti all':

Classic Assassin:

tomato paste, garlic, chili pepper
(3) Vegan

12,00 €

Assassina 2.0:

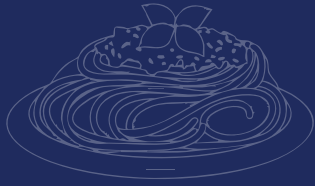
tomato paste, garlic,
chili pepper with added smoked stracciatella
(3) Lat., Vegetarian

14,00 €

Assassina alla San Giuannid:

tomato paste, garlic, chili pepper, anchovies, capers
(3, 8, 9)

15,00 €



First Courses

Fresh tagliolini pasta with sea urchin pulp
(3, 8, 15)

20,00 €

Rigatoni alla carbonara di mare
(3, 9, 14) Lat.

16,00 €

Fresh pasta tubes tarantina style (cherry tomatoes, mussels, octopus)
(3, 8, 9)

14,00 €

Fresh pappardelle with porcini mushrooms and crumbled local sausage
(3, 14)

14,00 €



Seafood Second Courses

Grilled octopus tentacles on a potato and local mushroom flatbread
(4, 15) Lat.

15,00 €

Fried sea bass fillets with its smooth (recommended for 2 people)
(3, 9, 15)

18,00 €

Fried calamari rings, prawns and seasonal vegetable sticks
(3, 4, 15)

18,00 €

Sliced red tuna with a side dish of wild chicory
castelletto
(9, 15)

15,00 €

Land Second Courses

Beef entrecote with rocket, parmesan flakes and local cherry tomatoes (250 gr.)
(15) Lat.

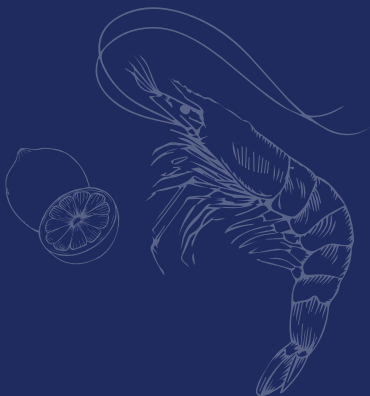
16,00 €

Beef burger (300 gr.) accompanied by potatoes
(15)

13,00 €

Scottona "Prussiana" rib eye (500/600 gr.) with a side dish
(15)

23,00 €



Dessert

Pasticceria Sal De Riso

Amalfi Coast Lemon Delight PGI (3, 15) Lat.	7.50 €
Babamisù (3, 15) Lat.	7,50 €
Semifreddo “Rocher” (5, 15)  	7,00 €
Zuccotto with Gargano Flavors (3, 5, 15) 	7,50 €

Drink List



Soft Drink

Mineral Water	2,00 €
Natural Water	2,00 €
Coca Cola	3,00 €
Coca Cola Zero	3,00 €
Fanta	3,00 €
Tonic	3,00 €
Lemonade	3,00 €



Italian craft beers (33 cl.):

Menabrea	3,00 €
Gluten Free (unfiltered) 	4,50 €
Strong Ale (red)	4,50 €
IPA (unfiltered)	4,50 €
Alcolic Free (blonde)	4,00 €
Half Digestive	2,00 €
Whole Digestive	4,00 €
Rhum/Whisky	4,50 €

List of allergens and frozen products:

- 1 Sulphur dioxide and sulphites
(if in concentrations exceeding 10 mg/kg or 10 mg/litre)
- 2 Peanuts
- 3 Cereals containing gluten
(wheat, spelt, Khorasan wheat, rye, barley, oats)
- 4 Crustaceans
- 5 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts,
Brazil nuts, pistachios, macadamia nuts or Queensland nuts)
- 7 Lupins
- 8 Molluscs
- 9 Fish
- 10 Celery
- 11 Sesame seeds
- 12 Mustard
- 13 Soya
- 14 Eggs
- 15 Frozen product / Blast chilled product
- Vegetarian
- Vegan
- Lat.: With Lactose

Covered 2,00 €



Cocktail List

Aperol Spritz	6,00 €
Campari Spritz	6,00 €
Maradona Spritz	6,00 €
Limon Spritz	7,00 €
Gin Tonic	7,00 €
Gin Lemon	7,00 €
Moscow Mule	7,00 €
Negroni	7,00 €
Negroni Sbagliato	7,00 €
Americano	7,00 €



Our Selection

Negrosky (Martini Rosso, Campari, Vodka, Pink Pepper, Rosemary)	7,50 €
Octopus Dry (Gin, Ginger Beer, Chives, Lime)	7,50 €
El Basito (Rhum, Cane Sugar, Basil, Tonic)	7,50 €

Wine List

White Wines

FIANO MAIOLICHE, Tenuta Viglione Winery, Santeramo in Colle (BA) Fiano 13%, White IGT Puglia (BIO)	€ 18,00
FALANGHINA MAIOLICHE, Tenuta Viglione Winery, Santeramo in Colle (BA) Falanghina 13%, White IGT Puglia (BIO)	€ 18,00
COME D'INCANTO, Carpenton Winery, Corato (BA) Nero di Troia Vinified in White 14%	€ 25,00
W'HEART BIANCO, Barsento Winery, Noci (BA) Verdeca 12%, Puglia IGP	€ 22,00
DOLINE CHARDONNAY, Colli Della Murgia Winery, Gravina Di Puglia (BA) Chardonnay 12%, Puglia IGP	€ 16,00
GEWURZTRIMINER, Muri-Gries Winery, Bolzano (BZ) Traminer 15%, Sudtirol DOC	€ 29,00
SAUVIGNON, Muri-Gries Winery, Bolzano (BZ) Sauvignon Blanc 14%, Sauvignon DOC	€ 29,00
VESUVITE, Cantina Villa Dora, Terzigno (NA) Fiano - Caprettone 14%, Caprettone Vesuvio DOC	€ 25,00
SCIA SPARKLING WHITE, Cantina Tenuta Viglione, Santeramo in Colle (BA) Falanghina Sparkling 13%, White IGP Puglia	€ 18,00

Rosè Wines

ROSE MAIOLICHE, Tenuta Viglione, Santeramo in Colle (BA) Primitivo 13%, Rosato IGT	€ 18,00
CALAFURIA, Cantina Tormaresca, San Pietro Vernotico (BR) Negroamaro 12%, Salento IGT	€ 25,00
W'HEART ROSATO, Cantina Barsento, Noci (BA) Primitivo 12%, Puglia IGP	€ 22,00
ROTAIE, I Pastini, Martina Franca (TA) Susumaniello Rosato 12.5%, Puglia IGP	€ 22,00
MULBERRY PINK, Cantina Villa Dora, Terzigno (NA) Aglianico - Pompeiano 12.5%, Pompeiano IGP	€ 23,00
SPIRANTE ROSATO, Tenuta Viglione, Santeramo in Colle (BA) Primitivo Rosato Frizzante 12.5%, Puglia IGP	€ 18,00

Red Wines

SASSEO, Masseria Altemura, Torre Santa Susanna (BR) Primitivo 13.5%, Salento IGT	€ 24,00
NEGROAMARO, Masseria Altemura, Torre Santa Susanna (BR) Negroamaro 13%, Salento IGT	€ 19,00
VERSO SUD, I Pastini, Martina Franca (TA) Susumaniello 13%, Puglia IGP	€ 22,00
UP-PASSIONE, Tenuta Viglione, Santeramo in Colle (BA) Primitivo, Nero di Troia late harvest 14.5%, Puglia IGP (BIO)	€ 20,00

Bubbles

W'HEART SPARKLING WHITE EXTRA DRY, Cantina Barsento, Noci (BA) Verdeca 11.5%, Puglia IGP	€ 22,00
W'HEART SPARKLING ROSÉ EXTRA DRY, Cantina Barsento, Noci (BA) Primitivo 11.5%, Puglia IGP	€ 22,00
FERRARI BLANC DE BLANC, Ferrari Cantine, Trento Chardonnay 12.5%, Trento Spumante Brut DOC	€ 40,00
FERRARI ROSE', Ferrari Cantine, Trentoantone, Trento Chardonnay - Pinot Nero 12.5%, Trento Spumante Brut DOC	€ 50,00
FERRARI MISSONI PERLAGE, Ferrari Cantine, Trento Chardonnay 12.5%, Trento Spumante Brut DOC 42 months barrel aging	€ 60,00
BELLAVISTA GRAND CUVÉE ALMA BRUT, Cantine Bellavista, Lombardy Pinot Noir, Chardonnay, Pinot Bianco 12.5%, Franciacorta DOCG	€ 70,00