

PANACEA RISTORANTE

SEDE RISTORANTE: Via DeGasperi, 25 Modugno

Panacea Sas di Caggiano Emanuel Antonio & Co.

P.IVA 07734570729 - SDI W7YVJK9

English menu

SUSHI ROLLS

- **TRADIZIONE:** Salt cod tempura, shallot mayonnaise, sun-dried tomato tartare, and crunchy chives – **13**
- **FUSIONE:** Salmon, salmon tartare, mango, seared foie gras, and sweet and sour sauce – **15**
- **CITRUS:** Citrus-marinated swordfish, teriyaki and hazelnut, lime and ginger mayonnaise – **13**
- **SICILIAN DRAGON:** Shrimp tempura, avocado, salmon cover, teriyaki, roasted eggplant cream, sesame, lemon zest – **15**
- **CRUNCH:** Shrimp tempura, kimchi mayonnaise, fried onion, yakiniku sauce – **13**
- **KILLER:** Double-cooked "Assassina" style spaghetti, buffalo mozzarella tuft, and pistachio – **12**
- **MARTINA:** Black Pork sausage and Grana Padano cream, seared beef carpaccio cover, yellow datterino tomato dressing, and zucchini chips – **13**
- **CAVALLO:** Horse meat tartare, Grana Padano cream, "Suino Nero" (Black Pork) lard from Martina Franca, homemade yellow datterino ketchup, and crushed hazelnuts – **15**
- **DOLCE AMARO:** Crunchy potato, vegan soy mayonnaise, sweet and sour onion, teriyaki – **12**

NIGIRI (2 pcs)

- **Salmon** – 4
- **Swordfish** – 3.5
- **Tuna** – 4.5
- **Nigiri Tasting Trio (6 pieces total)** – 11

SASHIMI (4 slices)

- **Salmon** – 8
- **Swordfish** – 7
- **Tuna** – 9
- **Sashimi Tasting Trio (6 slices total)** – 12

APPETIZERS

- **Homemade beef carpaccio** with Grana Padano shavings, black olive crumble, and Mimi Coratina Extra Virgin Olive Oil – **9**
- **Skillet-seared smoked provola cheese**, crispy capocollo, and yellow datterino tomato cream – **9**
- **Tuna tartare**, lemon glaze, Apulian burratina, and crushed pistachios – **13**
- **"ReRosso" Red Shrimp tartare** from Mazara del Vallo, citrus sauce, and Mimi Peranzana Extra Virgin Olive Oil – **13**
- **Crispy octopus**, octopus-broth mayonnaise, melting cheese, and zucchini chips – **10**
- **Swordfish ceviche**, mango, coconut milk, white sesame, and fried chives
- **Panko-crusted salt cod** with rosemary potato cream – **8**
- **Apulian Oysters "Perla del Salento"** (4 pieces) – **10** | *With a glass of Apulian "Metodo Classico" sparkling wine pairing – 15*

SMALL BITES & SHARING

- **Wakame seaweed**, sesame seeds, and mango – **5**
- **Soy and seitan spheres**, soy mayonnaise, and zucchini chips (6 pcs) – **7**
- **Battered garden vegetables** with soy cream – **7**
- **Mini "Rocher" of Norcia sausage**, pistachio cream, and crushed pistachios – **6**
- **Steamed Bao** with shrimp tempura, wakame seaweed, and sweet chili – **7**
- **Steamed Bao** with pulled pork and kimchi sauce (2 pcs) – **7**
- **Panko-crusted king prawns** with sweet chili sauce (4 pcs) – **7**
- **Octopus spheres**, octopus reduction, and katsuobushi (5 pcs) – **6**

APULIAN EXCELLENCE

- **Pallone di Gravina (Slow Food)** from "Caseificio Tarantino," cave-aged – **7**
- **Faeto Prosciutto** from "Salumificio DeLuca," hand-carved – **7**

FIRST COURSES

- **Spaghettone**, milk-poached salt cod foam, and peanuts in two textures – **14**
- **Blue Curacao Risotto** with buffalo cream, orange dressing, and "ReRosso" Red Shrimp tartare from Mazara del Vallo (Minimum two portions) – **16**
- **Apulian Cavatelli** with white wild boar ragu – **14**
- **White Lasagna** with Black Pork sausage, smoked provola, breadcrumb crust, honey, and crushed hazelnuts – **14**
- **Spaghetto all'Assassina** (Spicy charred spaghetti) with Apulian "Dolcenera" Buffalo stracciatella (Minimum 2 portions) – **15**

SECOND COURSES

- **Beef Fillet (220g)** on potato puree with blueberry dressing and pink Himalayan salt – **20**
- **Suckling pig and crispy pancetta** on a bed of yellow apple cream – **18**
- **Tuna steak** with raspberries and caramelized onions – **18**

- **Octopus "Fagotto"** (bundle) with stracciatella cheese and salted caramel – **16**
 - **Vegan Burger** with basil cream, oil-preserved tomato tartare, and crushed hazelnuts – **14**
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DESSERTS

- **Chocolate "Lingotto"** (bar) with hazelnuts and homemade whipped cream – **6**
- **Artisanal Tiramisù** – **7**
- **Altamura bread cannoli** with limoncello goat ricotta and pine nuts – **7**
- **Homemade "Pan Bauletto"** with butter and mixed berry jam – **7**
- **Apulian Almond Pastries** with vincotto – **5**
- **Trio of "Mucci" Confetti and Dragées** from Andria – **5**
- **Artisanal Fiordilatte gelato** with dark chocolate chips – **5**
- **Dried figs** stuffed with almonds, limoncello cream, and a dusting of bitter cocoa – **6**