PANACEA RISTORANTE
SEDE RISTORANTE: Via DeGasperi, 25 Modugno

Panacea Sas di Caggiano Emanuel Antonio & Co.
P.IVA 07734570729 - SDI W7YVJK9

English menu #3/2026

SUSHI ROLLS

- **ALCHIMIA**: Tempura shrimp, avocado, salmon topping, teriyaki, roasted eggplant cream, sesame, lemon zest – €15
- **CRUNCH**: Tempura shrimp, kimchee mayo, fried onion, yakiniku – €13
- **MARTINA**: Black Pork sausage and Grana cream, seared beef carpaccio topping, yellow datterino dressing, zucchini chips – €13
- **CAVALLO**: Horse meat tartare, Grana cream, Martina Franca Black Pork lard, yellow datterino ketchup, chopped hazelnuts – €15
- **VEG SETA E SMERALDO**: Batter-fried vegetables, eggplant cream, teriyaki, zucchini chips, chopped pistachios – €12
- **ROSSO DI TARTUFO**: Batter-fried vegetables, teriyaki, red shrimp tartare, truffle cream, crispy chives – €15
- **MEDITERRANEO CROCCANTE**: Slow-cooked octopus, oven-baked cherry tomato cream, bay leaf oil, basil chips – €14
- **CRUNCHY BBQ ROLL**: Pulled pork, caramelized onion, BBQ cream, kataifi pastry – €13

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

- **Crispy octopus** with melting provolone cheese, octopus water mayo, and zucchini chips – €10

- **Salmon tartare**, roasted eggplant cream, avocado, lemon zest, sesame, and teriyaki – €12
- **Shrimp croquette** on arugula, roasted tomato cream, crispy basil – €9
- **Crispy panko-crusted salt cod**, rosemary potato cream – €8
- **24-hour marinated swordfish carpaccio**, pear gel, pecorino flakes, black pepper – €8
- **Fava bean purée and chicory**, crispy capocollo, rosemary toast – €8
- **Savory caciocavallo "Crème Brûlée"**, au gratin with parmesan and Altamura breadcrumbs, served with fried bread – €8
- **Beef carpaccio**, Grana Padano flakes, Extra Virgin Olive Oil, Apulian black olive crumble, lemon dressing – €10
- **House pan-baked focaccia** with Patanegra lard, honey, walnuts, rosemary – €10

SMALL BITES & SHARING

- **VEG** Wakame seaweed and sesame seeds – €5
- **VEG** Soy and seitan spheres, soy mayo, zucchini chips (6 pcs) – €7
- **VEG** Batter-fried garden vegetables with soy cream – €7
- **Mini Norcia sausage "rochers"**, pistachio cream and chopped pistachios – €6
- **Bao bun** with tempura shrimp, wakame seaweed, and sweet chili sauce – €7
- **Bao bun**, pulled pork, and barbecue sauce (2 pcs) – €7
- **VEG Bao bun** with mango, wakame, teriyaki, and pistachio (2 pcs) – €7
- **Panko king prawns**, 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**

FIRST COURSES

- **Risotto**, Gorgonzola blue cheese, pears, and walnuts with fresh veal sausage – €15 *(Minimum two portions)*
- **Paccheri pasta** in saffron ricotta with crispy guanciale and crusco pepper – €15
- **Luciana-style octopus lasagna** in a terrine, with slow-cooked octopus ragù, capers, and olives – €15
- **Reinvented "Assassina" pasta** with pistachio, buffalo mozzarella foam, and Red Shrimp tartare – €16 *(Minimum two portions)*
- **VEG Pappardelle** with cardoncelli mushrooms, roasted cherry tomato and black olive cream, Altamura breadcrumbs, and fresh parsley – €14
- **PASTA OF THE DAY?** Ask us!

SECOND COURSES

- **American Brisket**: 200g of slow-cooked beef brisket with its reduction. Served with coleslaw salad (onion, carrot, cabbage) – €22
- **Cinnamon beef cheek** with mashed potatoes – €20
- **Slow-cooked cod** with lemon, parsley, and chili pepper. Served over black olive paté – €16
- **Oven-baked swordfish** in potato crust, cardoncelli mushroom cream – €16
- **VEG Parmigiana** with eggplants, tofu, tomato, and beetroot vegan cold cut – €14
- **MAIN COURSE OF THE DAY?** Ask us!

DESSERTS

- **Guinness Birramisù**: Soft artisanal ladyfinger biscuit, Stout soak, Guinness cream, and cocoa – €10
- **White Chocolate Whity** with wild berry dressing – €8
- **"Paradiso" sponge cake** dusted with powdered sugar – €7
- **Fresh ricotta cheesecake**, chestnuts, and pear dressing – €8
- **Apulian almond pastries**, vincotto – €5
- **Artisanal fiordilatte ice cream** with dark chocolate chips – €6
- **VEG Dried figs** stuffed with almond, limoncello cream, and unsweetened cocoa powder – €6
- **DESSERT OF THE DAY?** Ask us!

TASTING MENUS (DEGUSTATIONS)

- **INCONTRO** *(Chef's Choice)* – **€30**
  - Entrée, 1 Starter, 1 First Course, 1 Sweet Treat
- **IL BACIO** *(Chef's Choice)* – **€40**
  - Entrée, 1 Starter, 4 pcs Sushi Roll, 1 Main Course, 1 Sweet Treat
- **L'AMORE** *(Choose Meat or Fish)* – **€50**
  - Entrée, 1 Starter, 4 pcs Special Sushi Roll, 1 First Course, 1 Main Course, 1 Artisanal Dessert

  - *Optional Wine Pairings:* 4 Apulian wines (+€15) |
    4 Apulian & International wines (+€20)

SPECIAL WEEKDAY / APERITIF OFFERS (TUESDAY TO FRIDAY)

- **APERISUSHI** – **€20**
  Menù 3_2026.pdf
  - 1 Roll of Sushi Chef's choice, 1 Dish with shrimp and octopus spheres, 1 Glass of wine or cocktail
- **APERIBAO** – **€10**
  Menù 3_2026.pdf
  - 3 Baos of choice (Veganbao, Meatbao, Fishbao), 1 Paired cocktail
- **SUSHI 25** – **€25**
  Menù 3_2026.pdf
  - 4 Sushi Rolls (4 pcs each), 1 Hosomaki, 2 Nigiri, 1 Cocktail or glass of wine

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COVER & SERVICE CHARGE

- **Standard Cover Charge:** €2.50 per person (Includes artisanal bread, rustic seed breadsticks, Extra Virgin Olive Oil, and 1 souvenir Polaroid per table)
- **With Event or Live Music:** €3.50

GENERAL RULES & INFORMATION

Ordering Policy (One Single Rule)

To help us serve you best, please choose your main dish—whether a first course, main course, or sushi poke—with a maximum of **3 DIFFERENT dishes concurrently per table** (for tables of 3, maximum **2 DIFFERENT dishes**). Feel free to ask for recommendations on all our starters and sushi rolls to share!

Last Order Times (Excluding Desserts)

- **Lunch (Thu–Fri):** by 2:45 PM
  Menù 3_2026.pdf
- **Lunch (Sat–Sun):** by 3:30 PM
  Menù 3_2026.pdf
- **Dinner (Tue–Fri):** by 10:45 PM
  Menù 3_2026.pdf
- **Dinner (Saturday):** by 11:00 PM
  Menù 3_2026.pdf