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Menù

**Sunny food and drink
in the smallest and beautiful
bay of Salento.**

@confinesantandrea





APPETIZERS

Potato croquettes	6.00
Meatballs	6.00
Mixed fried (pittule, croquettes, meatballs, rice arancini)	9.00
Battered zucchini flowers	10.00
House-marinated anchovies with crispy fennel and datterino tomato	15.00
Seafood salad	16.00
Peppered mussels	15.00
Gratin mussels	13.00
Broad bean and chicory cream with bread croutons	11.00
Confine appetizer (seafood salad, marinated salmon with burratina and crispy leek, marinated anchovies)	22.00

RAW SEAFOOD

Marinated salmon with Salento burratina and crispy leek	18.00
Tuna tartare with two-tone radicchio in sweet and sour	18.00
Tuna and swordfish carpaccio vertical with crispy seasonal vegetables	18.00
Confine plateau mixed carpaccios, tuna tartare, 2 prawns, 2 langoustines	33.00



FIRST COURSES

Scialatielli with mussels with yellow datterino and friscous	15.00
Calamarata with seafood	18.00
Sagne incannulate with eggplant, swordfish, cherry tomatoes, burrata cream and mullet bottarga	16.00
Crustacean ravioli with revisited cacio e pepe and diced tuna in basil and datterino sauce	20.00
Orecchiette with wild boar white ragout, datterini tomatoes and parmesan flakes	16.00

SECOND COURSES

Seafood fry with calamari, prawns and baby vegetables*	18.00
Seared tuna on potato and saffron cream, sprouts and marinated red onion*	20.00
Grilled seafood*	20.00
Gratin gilthead sea bream fillet with potatoes, zucchini and crispy caponata*	18.00
Swordfish rolls with provola cheese and mint on vegetable caponata*	20.00
Roasted octopus tentacle with sun-dried tomatoes and olives on broad bean purée*	18.00
Chicken schnitzel with French fries*	12.00
Sorana burger with potato chips*	16.00
Sliced beef with cherry tomatoes, arugula and parmesan	18.00

*in the absence of fresh ingredients, the same product may be frozen



SIDES

Grilled vegetables	8.00
Green salad	4.00
Potato chips*	4.00
French fries*	3.00

*In the absence of fresh ingredients, the same product may be frozen

SALADS

Confine lettuce, radicchio, carrots, tomatoes, cucumbers, marinated salmon, yogurt sauce	16.00
Bastimento lettuce, tomatoes, arugula, carrots, corn, radicchio, chicken strips, mozzarella, almonds	12.00
Tafaluru lettuce, cucumbers, tomatoes, arugula, carrots, corn, radicchio, tuna, red onion	13.00
Colonnina lettuce, tomatoes, radicchio, carrots, arugula, eggplant, peppers, grilled zucchini, walnuts	13.00
Caprese tomatoes, mozzarella, basil	10.00



CLASSIC PIZZAS

Marinara tomato sauce, oregano, garlic	6.00
Ciccio olive oil, oregano, salt, rosemary	5.00
Margherita tomato, fior di latte mozzarella	7.00
Napoli Tomato sauce, fior di latte mozzarella, anchovies, capers, oregano	9.00
Sausage and turnip greens tomato sauce, fior di latte mozzarella, sausage, sautéed turnip greens	12.00
Capricciosa tomato sauce, fior di latte mozzarella, mushrooms, artichokes, cooked ham, spicy salami, olives	11.00
Diavola tomato sauce, fior di latte mozzarella, spicy salami	9.00
4 Cheeses tomato sauce, fior di latte mozzarella, Emmental, scamorza, gorgonzola	10.00
4 Seasons tomato sauce, fior di latte mozzarella, mushrooms, artichokes, cooked ham, olives	10.00
Ham and mushrooms tomato, mozzarella, cooked ham, mushrooms	9.00
Parma tomato sauce, fior di latte mozzarella, Parma ham, arugula, parmesan	12.00
Porcini tomato sauce, fior di latte mozzarella, porcini mushrooms	12.00

Seafood 15.00
tomato sauce, fior di latte mozzarella, prawns, calamari,
cuttlefish, mussels

€1.50 supplement for whole wheat dough

PIZZAS THE SPECIAL ONES

Confine 15.00
fior di latte mozzarella, fried eggplant, swordfish, smoked
scamorza, radicchio

Raffinata 12.00
fior di latte mozzarella, shrimp, zucchini

Tartufata 13.00
fior di latte mozzarella, truffle cream, stracciatella, sausage

Mortazza 12.00
fior di latte mozzarella, mortadella, pistachio cream, stracciatella

Viennese 12.00
tomato sauce, fior di latte mozzarella, smoked scamorza,
sausage, parmesan

Taranta-ta 12.00
fior di latte mozzarella, onion, black olives, capers, anchovy,
spicy salami

Fumè 11.00
tomato sauce, fior di latte mozzarella, smoked scamorza, speck

Diavola 2.0 13.00
tomato sauce, fior di latte mozzarella, porcini, sausage, 'nduja,
onion

Salentina 10.00
tomato sauce, fior di latte mozzarella, fried eggplant, burst
cherry tomatoes, basil

€1.50 supplement for whole wheat dough



PIZZAS

THE FRESH ONES

La Regina yellow datterino sauce, buffalo mozzarella, basil	11.00
Estate tomato sauce, fior di latte mozzarella, fresh tomato, arugula, parmesan	9.00
Crudaiola fresh tomato, fresh mozzarella, arugula, parmesan (uncooked)	9.00
Ortolana fior di latte mozzarella, peppers, eggplant, zucchini	10.00
Tonno fior di latte mozzarella, tuna, capers	8.00
Bresaola fior di latte mozzarella, bresaola, arugula, parmesan	12.00

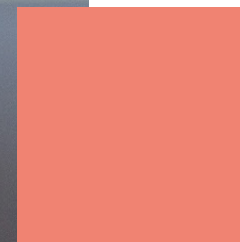
€1.50 supplement for whole wheat dough





DESSERT

Tiramisù	6.00
Panna cotta	6.00
Spumone hazelnut and chocolate	6.00
Spumone hazelnut and pistachio	6.00
Spumone copeta, dark chocolate and figs	6.00
Lemon sorbet	4.00
Pistachio cream	4.00
Bacio cream	4.00
Coffee cream	3.00



BEERS ON TAP

Stella Artois / 5.0°

A premium Belgian lager, a pale beer with low fermentation, fresh and refined taste, pleasantly bitter, with a rich and persistent foam.

20cl 3.50
40cl 6.00

Sconfinata Pils / 5.2°

A beer specially brewed for Confine. It is a particularly refreshing pils with a pleasant and slightly bitter taste.

20cl 3.50
40cl 6.00

Pinne Birretta ed Occhiali / 4.5°

Light and refreshing beer with an intense golden color, naturally hazy, with persistent foam. Balanced taste with hop notes enhanced by citrus and tropical fruit hints.

20cl 4.00
40cl 7.00

Leffe Ambree / 6.6°

A refined and delicate beer, characterized by a beautiful amber-copper color. Its aromas of orange zest, spices, and toasted malt are balanced by a slightly hoppy finish.

25cl 4.00
40cl 7.00

Leffe Blonde / 6.6°

A double malt beer with an enveloping and strong flavor, capable of enhancing different tastes thanks to a specially designed hopping process.

25cl 4.00
40cl 7.00

AROMA: Spicy with toasted and hoppy notes, with hints of orange zest.

TASTE: Strong on the palate, characterized by notes derived from the roasting of the malts.

Leffe Rituel / 9°

An Abbey beer with an intense golden color, rich taste, spicy, slightly fruity, and bitter. It has a persistent aftertaste and a slight smoky hint.

25cl 4.00
40cl 7.00

Franziskaner Weisse / 5°

A traditional German wheat beer with a fresh and full-bodied taste. It has an intense golden and opaque color, offering an aromatic bouquet of banana and cloves. Its creamy and persistent foam completes the tasting experience of this high-quality beer.

25cl 4.00
40cl 7.00

Reale Extra APA / 6.4°

An amber beer with a white, fine, and compact foam. Its aroma is stunning, offering an explosion of scents ranging from citrusy to resinous (pine resin and incense) as soon as it is poured.

25cl 4.00
40cl 7.00



BOTTLED BEERS

Nastro azzurro / 5.1°

33cl 3.50

Beck's / 5°

33cl 3.50

Ceres Lager / 5°

33cl 3.50

Bjorne Pils / 4.6°

33cl 3.50

Ceres / 7.7°

33cl 4.50

Corona / 4.5°

35cl 4.50

Tennent's Super / 9°

33cl 4.50

Ichnusa Unfiltered / 5°

33cl 4.50

Bjorne Double Malt / 8.3°

33cl 4.50

Nastro Azzurro / 5.1°

62cl 5.00

Corona Cero / 0.0°

35cl 4.00

Peroni Gluten-Free / 4.7°

33cl 3.50



WINES

SPARKLING WINE

Valdo 1926 Prosecco Superiore Valdobbiadene DOCG	25.00
Ferrari Trento Brut DOC	40.00
Contadi Castaldi Franciacorta DOCG Brut	35.00
Bellavista Franciacorta Brut DOCG Alma Gran Cuvee	50.00
Moët & Chandon Champagne Brut AOC Imperial	80.00
Nicolas Feuillatte Champagne R�serve Exclusive Brut	70.00
Nicolas Feuillatte Magnum 150cl Champagne R�serve Exclusive Brut	130.00

WHITE WINE

Menhir Salento

Pass-O, Fiano - Salento

18.00

Sale, Fiano e Malvasia - Salento

18.00

Tenuta Merico

Musivo Bianco, Malvasia Bianca - Salento

16.00

Cantine Barsento

W'Heart!, Verdeca - Puglia

20.00

Cantine Due Palme

Cuntamè Bianco, Negroamaro - Salento

20.00

I Magredi

Ribolla Gialla - Venezia Giulia

22.00

ROSÈ WINE

Menhir Salento

Zero, Susumaniello e Negroamaro - Salento

18.00

Pietra - primitivo e susumaniello - Salento

19.00

Azienda Agricola Biagio Palano

Kyrios, Negroamaro Rosa - Salento

16.00

Tenuta Merico

Giovanotello, Negramaro e Aleatico - Salento

16.00

Cantine Barsento

W'Heart, Primitivo - Puglia

20.00

Cantina Due Palme

Cuntamè Rosato, Susumaniello - Salento

20.00

RED WINE

Menhir Salento

Pepe, Negroamaro - Salento

20.00

Vola, Primitivo - Salento

20.00

Azienda Agricola Biagio Palano

Kyrios, Negroamaro - Salento

16.00

Wine by the glass

4.00



COCKTAILS

Aperol Spritz aperol prosecco, soda water	6.00
Americano campari bitter, vermouth rosso, soda water	6.00
Pina Colada white rum, pineapple juice, coconut milk	7.00
Sex On The Beach vodka, Keglevich peach vodka, orange juice, cranberry juice	7.00
Tequila Sunrise tequila, orange juice, grenadine	7.00
Moscow Mule vodka, lime juice, ginger beer	7.00
Sea Breeze keglevich vodka, cranberry juice, grapefruit juice	6.00
Negroni Sbagliato campari bitter, red vermouth, prosecco	7.00
Cosmopolitan vodka, cointreau, lime juice, cranberry juice	7.00
Daiquiri white rum, lime juice, sugar syrup	7.00
Gin Basil Smash gin, lemon juice, sugar syrup, basil leaves	7.00
John Collins gin, lime juice, sugar syrup, angostura	7.00
Negroni gin, Campari bitter, red vermouth	7.00
Long Island Iced Tea rum, gin, vodka, triple sec, lime juice, sugar syrup, Coca-Cola	7.00

Margarita tequila, triple sec, lime juice, salted rim	7.00
Hugo prosecco, elderflower syrup, mint leaves, lemon slice	6.00
Southside gin, lemon juice, sugar syrup, mint leaves	7.00
Gin Fizz gin, lime juice, sugar syrup, soda water	7.00
Mai Tai light rum, dark rum, curacao, orgeat syrup, lime juice	7.00
Manhattan rye whiskey, red vermouth, angostura	7.00
Old Fashioned bourbon whiskey, angostura, sugar, soda water	7.00
Whiskey Sour rye o bourbon whiskey, lime juice, sugar syrup	7.00
Boulevardier rye o bourbon whiskey, Campari bitter, red vermouth	7.00
Mojito rum, lime, sugar, mint, soda water	8.00
Caipiroska vodka, lime, sugar, soda water	8.00
Caipirina cachaca, lime, sugar, soda water	8.00
Mojito Passion rum, lime, sugar, mint, passion fruit, soda water	8.00
Cocktail Premium	9.00 / 10.00

NON-ALCOHOLIC COCKTAILS

GOLDEN HOUR orange juice, pineapple juice, sweet & sour, strawberry syrup, Schweppes tonic	5.00
ZERO SOUR tanqueray 0.0, lemon juice, black blueberry syrup, egg white	5.00
JUCY BASIL grapefruit juice, lemon juice, sugar syrup, basil leaves, Schweppes lemon	5.00



COFFEE & HOT DRINKS

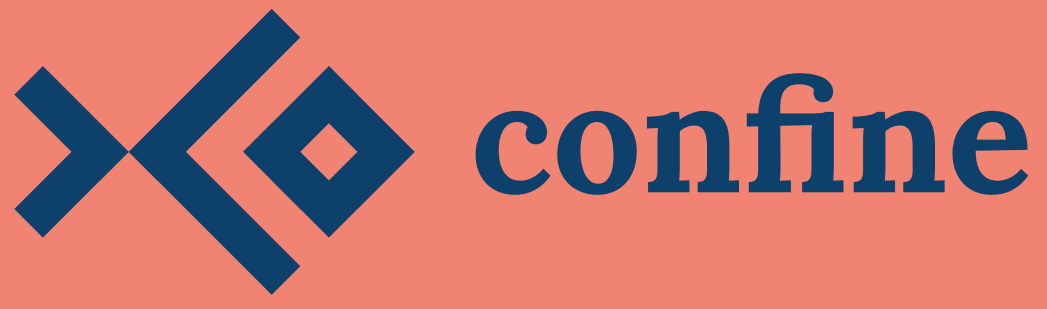
Espresso	1.30
Cappuccino	2.00
Barley coffee	1.50
Large barley coffee	2.50
Ginseng coffee	1.80
Large ginseng coffee	3.00
Espressino (espresso with milk foam)	1.80
Barley espressino	2.00
Ginseng espressino	2.00
Iced coffee	1.80
Iced coffee with almond milk	2.00
Iced barley coffee	2.00
Iced ginseng coffee	2.50
Shaken coffee	2.50
Shaken coffee with baileys	4.00
Corrected coffee (espresso with liqueur)	2.00
Plain milk	1.50
Latte macchiato	2.50
Freshly squeezed juice	3.00
Coffee cream	3.00
Pistachio cream	4.00
Lemon sorbet	3.50
Granita (italian flavored ice slush)	2.50

BEVERAGES

Coca-Cola	3.00
Fanta	3.00
Sprite	3.00
Lemonsoda	3.00
Chinotto	3.00
Peach/Lemon Iced Tea	3.00
Cedrata	3.00
Crodino	3.00
San Pellegrino Cocktail	3.00
Coca-Cola Zero	3.00
Schweppes Tonic/Lemon	3.00
Fruit Juices	2.50
Gassosa	2.00
White/Red Bitter	2.00
Ginger beer	4.00
Red Bull	4.00
Campari Soda	3.50
Still water (0.5L)	1.00
Still water (1L)	2.00

Cover charge € 2.00

Information regarding the presence of substances or products that may cause allergies or intolerances is available upon request from the staff.



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