

The FCAZZ

Whole **Half**

La FCAZZ

3.50€ **2.00€**

The original recipe of the classic focaccia from Bari, without filling.

La Andria

5.00€ **3.00€**

Special sauce, burrata fresh cheese and anchovy.

La Giovinazzo

6.00€ **3.50€**

Smoked cheese and black pepper.

La Gioia del Colle

7.00€ **4.00€**

Mortadella Bologni and caciocavallo cheese.

La Gravina

7.00€ **4.00€**

Vegetable caponata and harissa sauce.

La Minervino

8.00€ **4.50€**

Turnip greens and stracciatella cheese.

La Martina Franca

8.00€ **4.50€**

Capocollo ham and mozzarella.

La Bari

10.00€ **5.50€**

Grilled octopus and burrata fresh cheese.

La Trani

12.00€ **6.50€**

Tuna tartare, stracciatella cheese and green sauce.

La Canosa

8.00€ **5.00€**

Turnip greens, Apulian caciocavallo cheese, black pig sausage.

Aperitifs

By reservation only with table service from 6 pm to 8 pm.
Aperitif dish 6€.

Crudo Platter

Half portion of Fcazz
Pieces of prosciutto
crudo barese style
Little balls of mozzarella
+ glass of wine or beer

10€

Octopus Platter

Half portion of Fcazz
Grilled octopus
Little balls of mozzarella
+ glass of wine or beer

10€

Tina Platter

Half portion of Fcazz
with sauce, burrata
cheese, anchovy
Little balls of mozzarella
+ glass of wine or beer

10€

Drinks

Coke - Zero Coke - Fanta - Sprite - Cedar
Peroni Beer
Water

2.50€
3.50€
1.50€

Wines

White Wine

Il Pumo Malvasia Sauvignon
Talò Verdeca IGP Puglia

20€ **4€**
24€ **5€**

Rosé Wine

Il Pumo Rosato
Tramari Rosè Primitivo

20€ **4€**
24€ **5€**

Red Wine

Il Pumo Salice Salentino Dop
Canace Nero di Troia

20€ **4€**
24€ **5€**

Sparkling Wine

Liboll Spumante Rosè Extra Dry
Liboll Spumante Bianco Extra Dry

25€ **6€**
25€ **6€**

Cocktails by

To kindly ask to the Bar next door called MAG.

Fusettone

Bitter Fusetti, Pink Grapefruit Soda, Three Cents

Negroni del marinaio

Bitter Fusetti, Classic Vermouth, Old Sailor Coffee, Mezcal Bruxo n.1

Giappone

Beefeater Infused of Shiso, Ginger, Cardamon, Absinth, Lime, Sage Syrup

Asia Mule

Family Asia, Violet Liquor, Pimento Alamea, Vermouth Garazzino,
Amaro Bastaldo, Lime, Gingerbeer Limestone

Time Table

Mon
Tue - Sun

Closed
6pm - 3am

Phone

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Mail

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