The praise of waiting

When the north wind begins to blow fiercely through the olive trees and smooth our stone, winter in Salento becomes a time of silence and breath. It is an intimate season, when the earth seems to pause to cradle life, and we, within our walls, seek warmth and the meaning of connection. We have embraced slow-cooking methods, where a gentle flame caresses the ingredients, drawing out their deepest, most comforting essence. Alongside the warmth of the fire lies the philosophy of fermentation, not merely a preservation technique for us, but a secret dialogue with time itself. Through the invisible, ancient work of microorganisms, ingredients transform, evolve, and rise to a new level, gently countering the frenetic pace of the modern world.

Every dish you taste is an act of respect. Each one is born from the hands of our farmers, shepherds, and fishermen, guardians of a land we love and bring to your table in its purest form. Fermentation teaches us that the future relies on memory; we invite you to sit back, forget the clock, and join us on this journey of time, care, and transformation.
Welcome to CASA BORGIA!

Menu Casa Borgia

Journey into flavors

3 courses tasting menu

Truffle tasting menu 4 courses

5 courses tasting menu

Starters

Red mullet, black chick-peas, Primitivo wine, turnips

Venison, balsamico mayo, blueberries, hezelnuts, chantarelle mushrooms

Egg, potato, black truffle, purple cabbage, Parmigiano Reggiano

Pumpkin, ginger, mandarino, kombu seaweed, shiitake mushrooms, lovage oil

First courses

Spaghetti with turnip, anchovy, capers, chili pepper, licorice

Hare ravioli, cocoa bean, bitter orange, wild thyme

Means paccheri, eggs, bacon, pecorino cheese, truffle

Rice, porcini mushrooms, acidulated butter, black tea

*minimum 2 people

Second courses

Croaker, fennel, star anise, turnip, chili pepper

Roe deer, chestnuts, shallots, raspberries, juniper, carob

Veal, wild myrtle, horseradish, saffron, chantarelle mushrooms

Portobello mushrooms, beans, root vegetables, ginger, maple syrup, kale

Desserts

Pear, cardamom, white chocolate, yuzu

Pumpkin, caramel, almonds, single malt

Chocolate, persimmon, salt

Hay, goat, chestnut