

aqua

Le Dune - PORTO CESAREO





Fish&Gourmand Restaurant

Ristorante AQUA by Le Dune Group Porto Cesareo, in its thirtieth year of activity, has always been a point of reference for good food and today even more wants to give its guests an emotional journey through the flavors of a cuisine of excellence, the scents of tradition, the taste of the sea and the discovery of the roots of our land.

The Depths of the Sea

In the heart of AQUA Restaurant, the flavours of the sea come to life. At the base of our menu there is the combination of quality local ingredients and refined cooking techniques to create dishes that capture the essence of the sea. Each bite tells a story of tradition and culinary passion.

Each dish is an ode to the sea, a tribute to its beauty and goodness. Beauty that we want to tell through visual storytelling. The project "*The depths of the Sea*", created in collaboration with Gianluca Romano (expert video-photographic operator underwater of the Porto Cesareo Marine Protected Area , protagonist of a documentary shot by the BBC) is a dip in the waters of our Marine Protected Area, that embraces our stretch of coast.

The AQUA menu is not only a culinary journey, but also a journey into the depths of the sea through unique shots of marine creatures that populate our seabed.

“La Finestra sul Mare”

“Talking about raw seafood and coquillages in the Salento area, AQUA Restaurant is the protagonist with the small-scale fishing, the research, the laboratory on the Marine Protected Area of Porto Cesareo, with the national and international partners, characterizing our product in one of the best proposals in the Apulian territory.”

Raw Seafood Gran Plateau

Our shellfish

Scampi, Gallipoli purple Shrimps and Prawns

Our Mollusc

Local mussels, Warty venus clams, Smooth clam, Arca noae, Allievi and our Oysters selection based on the season and the local market

Filleted

Fish fillet from local catch, Raw tuna and combinations of seasonal condiments

Price for 2 people

Euro 165  

Cooked Shellfish Gran Plateau

Grilled Lobster and Homarus and our chimichurri sauce

Roasted purple shrimp and Maldon salt

Gratinéed scampi with aromatic herbs and lemon bread

Golden fried shrimps with semolina

Shrimp and mantis shrimp soup

Price for 2 people

Euro 165  

** For better preservation and maintenance of organoleptic qualities, some ingredients could be subjected to a temperature reduction

* All the raw fish before being served is subjected to temperature reduction as per D.L. 08/11/201



No ingredients containing GLUTEN



No ingredients containing LACTOSE

Menu à la carte

Starters

Octopus

seared octopus, purple potato sauce with black mussels,
sea asparagus sponge and mussel chips

Euro 19  


Croaker and Gin Tonic

marinated with gin tonic, fennel sauce and cucumber caviar

Euro 18  

Mussels

in tempura with powder and provola sauce

Euro 17 

Squids

stuffed with potatoes and basil green beans, burrata mousse and dried tomatoes

Euro 20 

The Perfumes of the Sea

salad of squids, allievi, shrimps, scampi and mussels with
celery mousse and carrots marinated in champonzu sauce

Euro 18  

Truffle egg

crunchy egg, grilled cardoncelli mushrooms,
vegetable brown sauce and Parmigiano mousse

Euro 18

Raw Seafood tasting

Euro 40  

Purple shrimps tartare

green tomato extract, oyster leaf, basil chips

Euro 22  

** For better preservation and maintenance of organoleptic qualities, some ingredients could be subjected to a temperature reduction

* All the raw fish before being served is subjected to temperature reduction as per D.L. 08/11/201



No ingredients containing GLUTEN



No ingredient containing LACTOSE

First Courses

Pink shrimps risotto
Carnaroli risotto San Massimo Riserva creamed with salicornia,
raw and cooked shrimp, almond extract

Euro 18  


Turnip greens and mussels tortelli
Tortello stuffed with mussels and potatoes
with turnip greens in two consistencies

Euro 18 

Linguine and conquillages
Linguine Monograno Felicetti with sea lupins, tellins,
clams, scallops, cockles sauce

Euro 18 

Mixed pasta with fish soup
Mixed Semolina Pasta Monograno Felicetti with redfish, lucerne fish,
grouper and mullet, fresh tomato and parsley oil

Euro 18 

Risotto herbs and truffle
Risotto Riserva San Massimo creamed with geranium butter,
lemon, tarragon, vegetable juice and black truffle

Euro 20 



Spaghetti with Blue Crab
Spaghetti drawn with seaweed and semolina,
crab sauce and its pulp with lemon tomato

Euro 20

"La piccola pesca"



A project dedicated to small fishermen in Porto Cesareo with Slow Food.
Select from our "Catch of the Day" offer and combine it with pasta from
Pastificio Monograno Felicetti

Ionian fish of the day

Euro 9 per hg  

Our Shellfish

Lobster, Homarus, Gallipoli Purple Shrimp and Scampi

Euro 13 per hg  

** For better preservation and maintenance of organoleptic qualities, some ingredients could be subjected to a temperature reduction

* All the raw fish before being served is subjected to temperature reduction as per D.L. 08/11/201



No ingredients containing GLUTEN



No ingredients containing LACTOSE

Fish Second Courses

Depth Amberjack

Grilled Amberjack, turnip greens cooked with oil and bay leaf and leek sauce

Euro 20  

Mare su tela

Cuttlefish cooked at low temperature, diplodus, blue fish,
purple shrimp cooked with coals, grape seaweed and shrimp mayonnaise

Euro 28  

Snapper

Steamed Snapper, grilled American potato and lemon sauce,
sorrel and lemon grass

Euro 18  

Ionian Fish Soup

Euro 30  

Il Fritto

Fried calamari, cuttlefish, prawns and mixed fish



Euro 18

Ionian Fish of the day

Euro 9 per hg  

Our Shellfish

Lobster, Homarus, Gallipoli Purple Shrimp and Scampi

Euro 13 per hg  

** For better preservation and maintenance of organoleptic qualities, some ingredients could be subjected to a temperature reduction

* All the raw fish before being served is subjected to temperature reduction as per D.L. 08/11/201



No ingredients containing GLUTEN



No ingredients containing LACTOSE

Meat Second Courses

Beef Tomahawk
and our selection of herbs and brown toppings

Euro 50  

Duck
with herbs, its sauce, mustard pumpkin mousse,
crunchy fennel and pomegranate sauce

Euro 26  

Apulian cheese tasting

Cheese and jam tasting

Euro 20

** For better preservation and maintenance of organoleptic qualities, some ingredients could be subjected to a temperature reduction

* All the raw fish before being served is subjected to temperature reduction as per D.L. 08/11/201



No ingredients containing GLUTEN





No ingredients containing LACTOSE

AQUA Dessert



Una Bugia

Creamy lemon, limoncello sponge cake, almond paste,
candied lemon, crumble tarragon

Euro 9  



Ricotta e Pera

Ricotta and pear with elderberry, vanilla ricotta,
cocoa biscuit and crunchy waffle

Euro 8  



Pink

Black cherry and beet mousse, English cream
with alchermes, cherry sponge

Euro 8  


Terra

55% Ecuador chocolate semifreddo, berries gelée

Euro 9  

Il Gianduiotto

Gianduiotto in two consistencies, hazelnut biscuit and gold leaf



Euro 9 

Pistacchio

Soft ice cream with Sicilian pistachio and salted chopped pistachios

Euro 7 

Mango e Yuzu ice cream

Euro 6  



No ingredients containing GLUTEN



No ingredients containing LACTOSE

Our products

The majority of products used for the production of dishes, such as flour, oil, vegetables and fish, is local, at km 0.

Some pasta is of own production, made in a handmade way and bronze-drawn using ancient flours like Senatore Cappelli and burnt wheat.

The oil used to cook and season is Apulian extra virgin olive oil.

The restaurant is sensitive to food intolerances, and with availability of vegetarian and vegan dishes.