Hesperia

TRATTORIA PUGLIESE · TREVISO

Our menu

Seafood starters

Grilled baby octopus, baba ganoush and toasted Pugliese bread — 18,00 €

Allergens: 1, 4

Tempura king prawns, fava bean purée and crispy Pugliese bread — 18,00 €

Allergens: 1, 2, 13

Hesperia seafood starter: gratinated scallop, mussels and razor clams, creamy salt cod and marinated salmon, king prawns in saor style and smoked marlin with buffalo mozzarella from Campania, steamed scampi and octopus salad — 30,00 €

Allergens: 1, 2, 3, 4, 5, 7, 8, 9, 10, 11, 13, 14

Meat and vegetarian starters

Andria burrata wrapped in gratinated aubergine — 14,00 €

Allergens: 1, 2, 4, 7

Fried burrata, Martina Franca capocollo and cardoncelli mushrooms — 16,00 €

Allergens: 1

Hesperia mixed Pugliese starter: frisella and capocollo from Martina Franca, Andria burrata and stracciatella, artichokes and sun-dried tomatoes in oil, scamorza with smoked pancetta, and traditional meatballs in tomato sauce — 25,00 €

Allergens: 1, 7, 8, 11, 12

Raw starters

Availability may vary during fishing closures.

Mediterranean red prawns and scampi — 5,00 € each

Allergens: 2

Raw starters (continued)

Scallops, served raw or baked with herb oil Allergens: 14	5,00 € each
Krystal oysters - Gold Medal, Paris 2025 Allergens: 14	6,00 € each
Amberjack tartare, toasted almonds, savoury sun-dried tomato jam and Pugliese bread crisp Allergens: 1, 4, 8	18,00 €
Hesperia raw seafood platter with scallop, scampi, red prawns from Mazara, king prawns, Krystal oysters, marinated salmon, tuna tartare and marinated mantis shrimp Allergens: 2, 4, 14	35,00 €
Beef tartare, caramelised onion compote, marinated egg yolk and mustard drops Allergens: 1, 3, 10	20,00 €

First courses

Bronze-drawn bavette with clams and Cabras grey mullet bottarga, in a harmony of the sea Allergens: 1, 3, 4, 6, 7, 10, 14	20,00 €
Troccoli pasta with pistachio cream and red prawn tartare Allergens: 1, 2, 8	20,00 €
Fusilloni with mussels, chickpea hummus, pecorino and lemon Allergens: 1, 7, 14	20,00 €
Prawn-filled panciotti, shellfish bisque, beetroot, almond milk and rice crisps Allergens: 1, 2, 7, 8, 14	20,00 €

First courses (continued)

Orecchiette with cime di rapa, anchovies, garlic, chilli, crumbled tarallo and anchovy colatura — 15,00 €
Allergens: 1, 4

Pugliese strascinate with pancetta, sun-dried tomato and stracciatella — 14,00 €
Allergens: 1, 3, 4, 6, 7, 10

Main courses

Grilled octopus tentacles with aromatic herbs, served on fava bean purée and chicory — 25,00 €
Allergens: 1, 4

Mixed fry of calamari, king prawns, scampi and vegetables with tartare sauce — 25,00 €
Allergens: 1, 2, 3, 4, 7, 14

Fried tuna cubes in black panko, served on saffron potato cream — 25,00 €
Allergens: 1, 3, 4, 7

Catch of the day — 7,00 €
market price · per 100 g
Allergens: 4, 12

Pugliese bombette with pizzaiola sauce — 18,00 €
Allergens: 4, 7

Lamb chops with potatoes and lampascioni — 22,00 €

Beef fillet with Caciocavallo fondue — 25,00 €
Allergens: 7, 12

Our menu

Side dishes

Oven-roasted potatoes	4,00 €
Mixed salad	4,00 €
Vegetables of the day	4,50 €

Drinks

Tropical fruit IPA beer	5,50 €
Pilsner Urquell beer	4,00 €
Raffo beer from Taranto	3,50 €
Espresso with a dash of liqueur	2,00 €
Espresso	1,50 €
Barrique 903 grappa	5,00 €
Storica Nera white grappa	4,50 €
Liquorice liqueur and limoncello	4,00 €
Italian herbal liqueurs	4,00 €
Campari Soda	4,50 €
Tassoni	4,50 €
Tonic water	3,50 €
Crodino, Gingerino and red Sanbitter	3,50 €

Drinks (continued)

Fruit juices	3,50 €
Lemon and peach iced tea	3,50 €
Fanta and Coca-Cola	3,50 €
Still and sparkling water	3,00 €

Homemade desserts

Crispy Hesperia filo pastry with strawberries and mascarpone cream Allergens: 1, 3, 6, 7, 12	7,00 €
Fresh berry cheesecake Allergens: 1, 3, 7, 8	7,00 €
Pugliese pasticciotto with berry yogurt Allergens: 1, 3, 6, 7, 8	7,00 €
Warm chocolate fondant with molten centre, vanilla ice cream and savoury biscuit Allergens: 1, 3, 7	7,00 €
Burrata parcels in fried pastry with honey, walnuts, sprouts and seasonal fruit Allergens: 1, 3, 7, 8	8,00 €
Lemon sorbet Allergens: 7, 12	3,00 €
Sgroppino Allergens: 7, 12	5,00 €

Allergen information

Please tell our staff about allergies or intolerances before ordering. The numbers alongside each dish refer to the list below. Ask our staff for further information.

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupins
14. Molluscs

Prices in euros. Please ask our staff about the dishes marked with an asterisk (*).