



Castello di Ugento's restaurant, Il Tempo Nuovo, is where your culinary experience will begin in Ugento. Here we celebrate local, seasonal cuisine, as Pugliese Chef Tommaso Sanguedolce reimagines Puglia's traditional dishes for the 21st century, dissecting recipes passed down through families over the centuries and conjuring gastronomic creations from the simplest ingredients.

His philosophy is to focus on flavour, shining the spotlight on each season's natural produce and capturing its essence with his trademark elegance and lightness of touch.

Chef Tommaso Sanguedolce gives a "tempo nuovo" (new time, new life) to the traditional cuisine of his childhood, against the backdrop of an ancient Norman tower, rediscovered within the walls of a family castle brought back to life by its owners.



Castello di Ugento

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M E N U



**Purple prawns from Gallipoli, almonds,
rhubarb, and mugwort** **26 euro**

**Local Beef tartare, little peaches
and black truffle in sea water** **24 euro**

**Shepherd's secret with chilled lettuce salad,
ricotta forte cheese and dandelion honey**  **22 euro**

Cuttlefish with pinto beans, sesame and Chef's secret sauce **22 euro**



Sheep ricotta gnocchi, sea urchin, lemon and lamb gravy 25 euro

Ravioli with scapece zucchini, fish broth,
spontaneous sea fennel 25 euro

Spaghetti with roasted tomatoes 22 euro



Municeddhe escargots risotto with
roasted potatoes and myrtle 24 euro



Duck Breast, pistachio, cabbage and jujubes 30 euro

Eggplant, yoghurt, sorrel leaves
and berberé spice blend  24 euro

We choose sustainability. We offer you our water, pre-filtered, treated with reverse osmosis and sanitized with uv lamp.

Red mullet with hot and spicy emulsion 30 euro

Bombetta XXL with black suckling pig 24 euro



Peach, curry, gelato with Castello garden herbs, stracchino 15 euro

Almond sorbet, coffee emulsion and liquorice 15 euro

Chocolate ganache, apricot, black sesame and caramel 15 euro

Chef's favorite cheeses 20 euro



Five course tasting menu 90 euro
drinks not included

The Chef's Tale - 7 courses 130 euro
drinks not included
