panoramic cave

caffè bistrot

caffè bistrot

the

MENU

Dolce vita

Crialòss can be translated as *dolce vita*, a life full of mundane events, beauty, and pleasures: "Crialòss" in fact, in Matera dialect, refers to someone who "eats, drinks and wanders about".

Open from 1pm to 8pm, non-stop

Inform the staff of any allergies and/or intolerances. **We have alternatives for *celiacs, look for this symbol § for GLUTEN FREE products or gluten free ALTERNATIVES.***
Products with * are defrosted products.

VEGAN

GLUTEN FREE

Appetizer

STUZZICHERIE 6

Taralli, chips, olives and peanuts

STUZZICHERIE - TYPICAL 8

Tarallini with fennel seeds, ***cruschi*** and crunchy *peppers*, Crapiata snack (toasted mixed legumes from the Matera Crapiata soup), Matera style black olives

NOCELLERIA 6

mandorle, pistacchi, arachidi, fave fritte

TARALLERIA

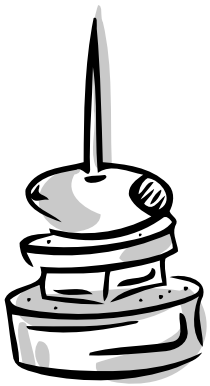
Tarallini are ring-shaped (savory or sweet) biscuits typical of the South of Italy

4 varieties of tarallini: with dried tomato, with crusco peppers, with black olives, with Matera country spices 5

ROASTED MORTADELLA 4,5

Roasted Mortadella cubes with mayonnaise and ketchup

Appetizer



MEDITERRANEAN MIX* 5

Potato and turnip greens bite, rice balls with spinach, rice balls with tomato sauce, aubergine bites, potato croquette, little panzerotto

YUMMY LENTILS 8

VEGAN

Toasted bread sticks to be dipped in lentil cream, made with dried tomatoes, walnuts, thyme and paprika

TAPAS

8 Mini Gourmet Savoury dishes (4 different varieties) 12

10 Mini Gourmet Savoury dishes (5 different varieties) 14

APPETIZER BACCO

12€ PER PERSON (MIN 2 PAX)

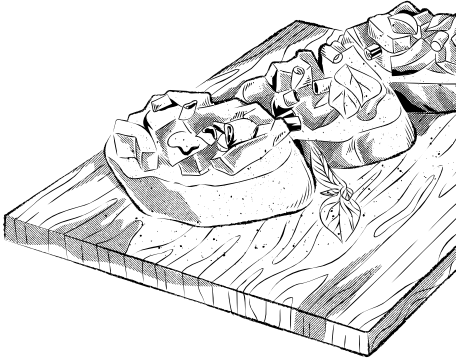
1 glass of WINE, Selection of 2 cured meats, 2 cheeses and tapas of the day

APPETIZER CODA DI GALLO

14€ PER PERSON (MIN 2 PAX)

1 cocktail, Selection of 2 cured meats, 2 cheeses and tapas of the day

Bruschette



TRIS

CLASSICA — 8
VEGAN
Cherry tomatoes, oregano, oil and salt, basil leaf

SAN GIOVANNINO — 10
Cherry tomatoes, oregano, oil and salt, anchovies and capers

TRICOLORE — 10
Cherry tomatoes, basil pesto with stracciatella

TIPICA — 10
Capocollo, stracciatella and dried tomatoes

CALABRESE — 10
Lard and nduja (a hot spicy paste prepared from cured pork) and peppers

BOLOGNA — 10
stracciatella, mortadella and chopped pistachios

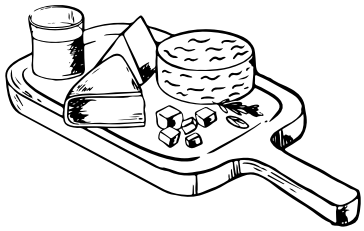
NORVEGESE — 10
Salmon, stracciatella, walnuts

BARESE — 10
Turnip tops and stracciatella

MIX — 10
3 bruschette to choose among the ones above

GLUTEN FREE
We can make bruschette with gluten-free bread. Ask the staff.

PLATTERS OF *cold cuts*



NIVEO 15

Selection of 4 kinds of fresh and local DAIRY PRODUCTS (1 ricotta, 1 mozzarella, 1 burrata, 2 mozzarella rolls)

AMARANTO 15

Selection of 3 kinds of cured meats, cruschi peppers ("chips" of crispy Lucanian sweet peppers)

BARISANO 19

Selection of 3 kinds of cheese and 2 kinds of fresh and local dairy products, served with onion jam

CAVEOSO 22

Selection of 3 cured meats, 2 kinds of cheeses, 1 dairy product

CRIALÒSS 37

Selection of 4 kinds of cured meats, 3 kinds of cheese, 2 dairy products, focaccia, and 6 tapas

^ each platter is served with Matera Bread PGI. You can ask for gluten free bread

GLUTEN FREE

^ each tipology of cured meat and/or cheese is served with 4 units

HOT *dishes*

BEANS AND NDUJA ON FLAME 9

Cannellini bean with NDUJA (spicy, spreadable pork sausage) and toasted bread

BAKED RICOTTA 9

Cow's milk ricotta baked in the oven with cherry tomatoes, olives, Mediterranean spices and extra virgin olive oil

ZUPPA CRAPIATA 10

VEGAN

Typical Matera soup based on 6 kinds of legumes, 2 kinds of cereals and potatoes

BREAD *delights*

VEGETARIAN SANDWICH 9

Toasted bread with emmental cheese, basil pesto, sun-dried tomatoes, salad, artichokes

CLUB SANDWICH 10

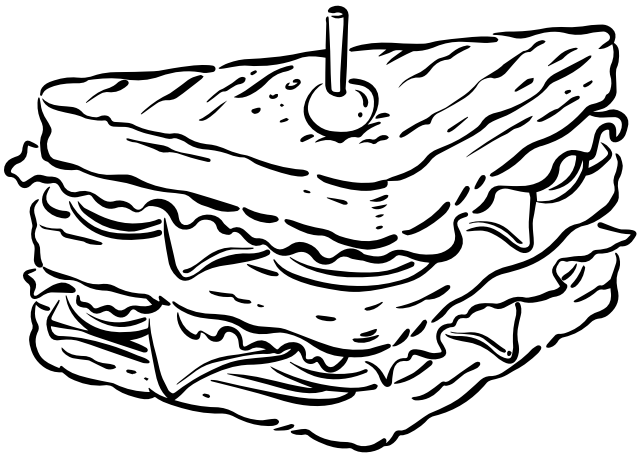
Toasted sandwich bread with cooked ham, emmental, mayonnaise, salad, bacon, tomatoes

SALMON SANDWICH 10

Toasted sandwich bread with salmon, spreadable cheese, cherry tomatoes, cucumber, walnuts

TUNA SANDWICH 10

Toasted bread with tuna, mayonnaise, artichokes, capers, fried onion

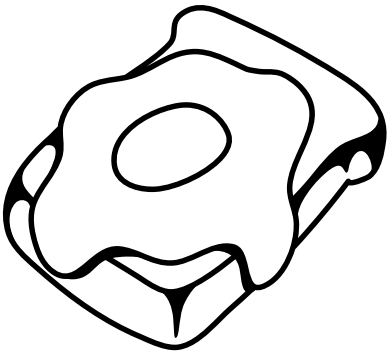


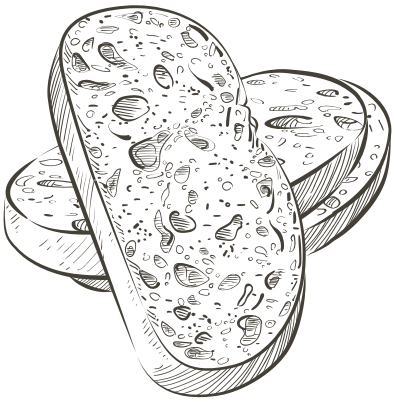
GLUTEN FREE

We can make sandwiches with gluten-free bread. Ask the staff.

AVOCADO TOAST 9

Toasted bread with avocado, soft-boiled egg and crispy bacon





CROSTONI DEL CONTADINO 10

Toasted Matera bread with ricotta, crispy bacon and chopped pistachios

CROSTONI DEL BRIGANTE 10

Toasted Matera bread with grilled smoked scamorza

GLUTEN FREE

We have gluten-free bread. Ask the staff.

FRUIT *drinks*

FRUIT JUICE 3,5

FLAVOURS: pear, peach, pineapple, orange, blueberry

FRUIT AND VEGGIE JUICES 3,5

- berries, beet, apple and black carrot
- mango, apple, pumpkin, maracuja, grapes and carrot

COLD DETOX INFUSION 3,5

- fennel and pineapple
- birch and coconut
- grapefruit, fennel, mint
- pineapple, mate, cherry tree leaves
- nettle, blueberry and turmeric

SOFT *drinks*

WATER 1 LT still or sparkling microfiltered water in a carafe	3
COCA COLA	3,5
FANTA	3,5
TONIC WATER	3,5
CRODINO	3,5
CEDRATA	3,5
ICE TEA peach or lemon	3,5
HOT TEA	3,5
HOT CHOCOLATE	3,5
APEROL SODA	3,5
CAMPARI SODA	3,5
CRODINO	3,5
BITTER BIANCO	3,5
GINGER BEER	4

Caffetteria

ESPRESSO 2 €

- Espresso
- Double Espresso
- Extra Strong coffee
- Decaffeinated coffee
- Barley coffe (short/long)
- Macchiato (with a drop of milk)
- Espressino (with a bit of milk and cocoa)
- Espresso with cream
- Espresso with ice

CAPPUCCINO 2 €

- Classic
- Barley cappuccino
- Lactose free
- With Plant-based milk

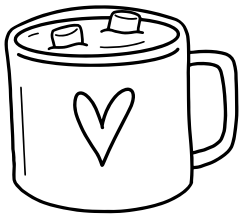
AMERICAN COFFEE 2 €

With hot or cold milk

SPECIAL ESPRESSO 3 €

- Espresso Leccese (with almond syrup and ice)
- Espresso with cinnamon
- Espresso with vanilla
- Ginseng coffee

MILK DRINKS 2 €



- CAFFÈ-LATTE (hot or cold milk with espresso)
- LATTE MACCHIATO (Milk with a drop of coffee (cold or hot)
- Milk with CHOCOLATE powder