GUIDE AROUND 11022



BY PLINIUS HOMES

Where to Eat

Puglia is known for its vibrant cuisine, with an emphasis on fresh seafood, handmade pasta, and seasonal ingredients. Below are some of our favorite places to enjoy a beautiful meal — from charming trattorie to elegant restaurants. We highly recommend calling ahead to make a reservation.



Gallipoli – For Seafood Lovers

This coastal town is home to some of the best seafood in the region.

Ristorante La Vinaigrette – Elegant dining with a refined twist on local flavors

Yellow Scapece – A modern take on traditional Salento cuisine

<u>La Lampara Fishlab</u> – Informal yet delicious, perfect for a relaxed dinner

<u>Trattoria La Puritate</u> – A local institution, right by the sea

<u>Trattoria Santa Monaca</u> – Traditional dishes in a cozy setting

Galatina

Anima & Cuore – Warm and intimate, with soulful, seasonal cooking

Galatone

Gustavo Ristoro – A small gem offering creative Apulian cuisine in a rustic-chic setting Alezio

Le Macàre – Farm-to-table dishes served in a charming countryside atmosphere

Lecce

Lecce is a must-visit — this beautiful Baroque city is often called the "Florence of the South."

00 Doppiozero – Stylish café-bistro for brunch, lunch or aperitivo

Alex Ristorante – One of Lecce's best fine dining restaurants

Le Tre Rane – A hidden gem for authentic flavors and beautiful plating

For a Special Masseria Experience
Le Stanzie – Set in a beautifully restored farmhouse,
this is a must for anyone wanting to taste traditional
dishes made with love

Ostuni

Caffe Burro - a little but further, but this is a really nice cafe

Famous Pasticciotto

Also, don't leave without tasting a Pasticciotto, which is a custard-filled pastry, often eaten as a quick breakfast or mid-morning snack, that you could find in most of the bars or pastry shops. The most famous Pasticciotto place, where this pastry was born, is Pasticceria Ascalone (https://goo.gl/maps/ppH9bAb8pUdgnFXj7) in Galatina.

WINE TASTING?

Cantina Coppola is an historical winery in Gallipoli which offers different options of wine tasting (https://www.cantinacoppola.it) and also an excellent restaurant for dinner or aperitivo.

BEACHES

- In Gallipoli you will find free beaches alternated with equipped beaches, such as: Lido Punta della Suina, Lido Sottovento, Spiaggia G-Beach.
 - Staying on the Ionian Coast we also recommend Porto Selvaggio (as a more "wild" experience, where you have to pass through a pine forest to arrive at this beach which has a natural spring in it) and Porto Cesareo (Togo Bay beach Club).
- On the Adriatic Coast we recommend: Grotta della Poesia, Faraglioni di Sant'Andrea, Baia dei Turchi and Porto Badisco.





FLEAMARKETS

1ST SUNDAY OF THE MONTH
NARDÒ – VIA XX SETTEMBRE
A CHARMING SMALL-TOWN MARKET IN ONE OF OUR FAVORITE
HISTORIC CITIES IN SALENTO. EXPECT VINTAGE BOOKS, CERAMICS,
COLLECTIBLES, AND A WARM, LOCAL VIBE. AROUND 50 STALLS.

2ND SUNDAY OF THE MONTH
OSTUNI – VIALE ORONZO QUARANTA30
(PORTA SAN DEMETRIO)
ONE OF THE LARGEST AND MOST ATMOSPHERIC MARKETS IN THE AREA. A MIX OF ANTIQUE FURNITURE, VINTAGE FASHION, AND ARTISAN FINDS – ALL SET AGAINST THE WHITEWASHED BEAUTY OF OSTUNI. AROUND 100 STALLS.

3RD SUNDAY OF THE MONTH
CISTERNINO – PALAZZETTO DELLO SPORT
A SMALLER MARKET IN THE HEART OF VALLE D'ITRIA, KNOWN
FOR ITS AUTHENTIC FEEL AND SLOW CHARM. PERFECT TO PAIR
WITH LUNCH IN THE PIAZZA. AROUND 60 STALLS.

4TH SUNDAY OF THE MONTH

LECCE – VIA XX SETTEMBRE

THIS ANTIQUE MARKET LINES ONE OF THE CITY'S ELEGANT

AVENUES, JUST OUTSIDE THE HISTORIC BAROQUE CENTER. IDEAL

FOR A SUNDAY MORNING TREASURE HUNT FOLLOWED BY COFFEE

IN THE OLD TOWN. AROUND 80 STALLS.