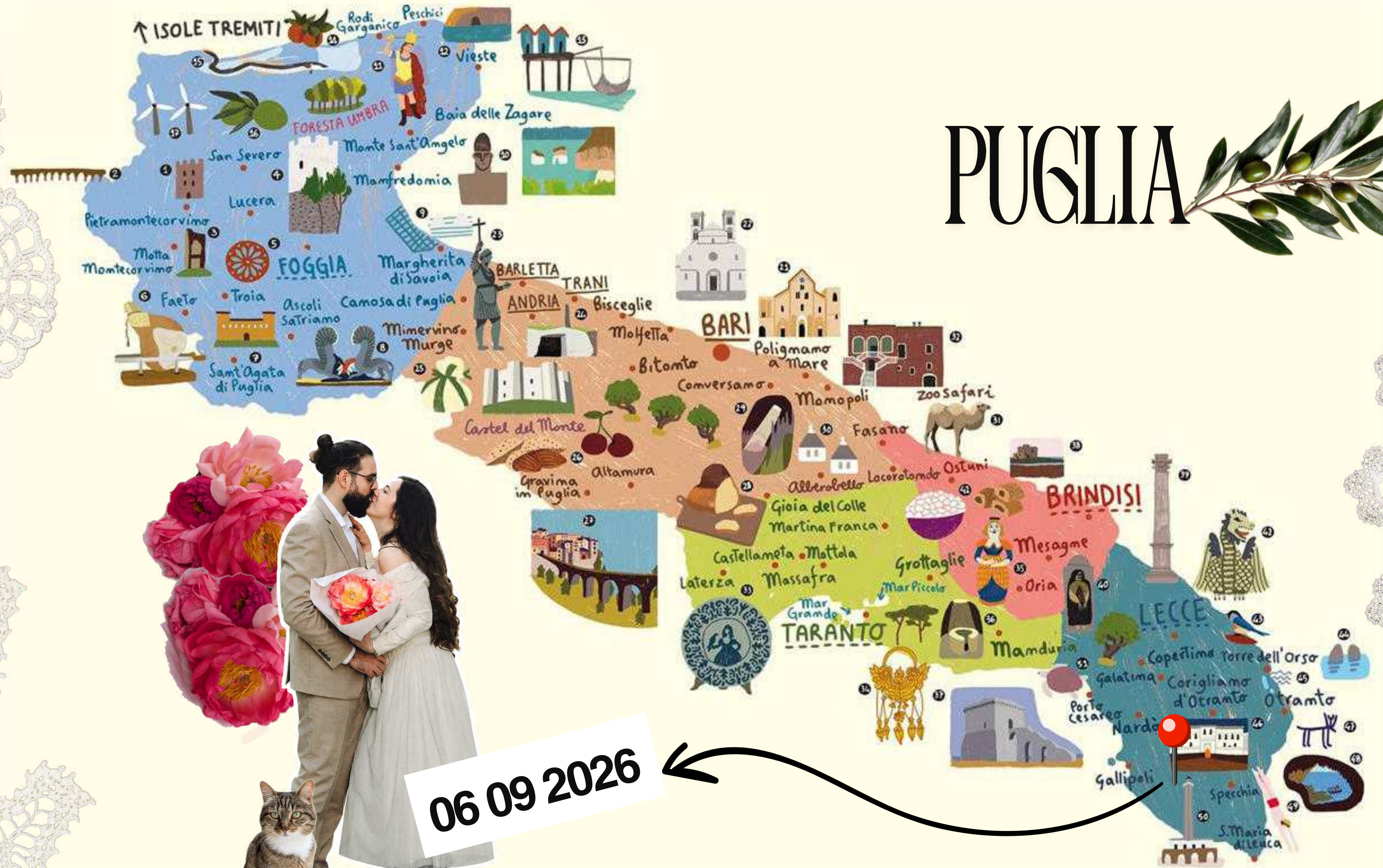


RAMANNO'S TOUR 2026

EXPLORING PUGLIA



PUGLIA



06 09 2026



This wedding is our heartfelt, official excuse
to bring together everyone we love and choose,
to gather you all in one festive space
and see what magic grows from this joyful embrace!

We chose Salento, a land of sunshine, sea and breeze,
where time slows down and moves at its ease,
where food is plentiful and never seems to end,
and every celebration draws in even the shyest friend.

To help you find your way through this enchanting land,
we have put together this little guide by hand.
To uncover the treasures of this sun-kissed place,
we invite you to begin this journey at your own pace.



WHAT WILL YOU FIND IN THIS GUIDE?

If we could, we would explore Puglia with you, guiding you through the places, flavours and coastlines we love most.

Since we will not be able to spend as much time as we would like with each of you during the wedding celebrations, we have created this guide to help you feel accompanied along the way.

From the Baroque beauty of Lecce to the whitewashed villages of the Itria Valley, and from the beaches of Salento to Bari's famous focaccia, this is a collection of ideas to help you decide what to see, where to go and what to taste.



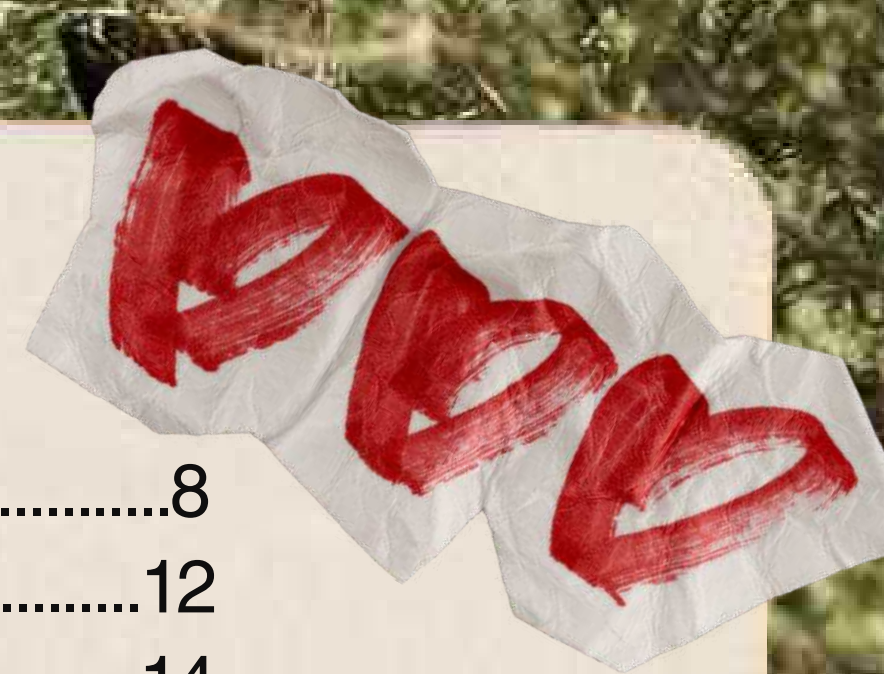
WHAT WILL YOU FIND IN THIS GUIDE?

The stops featured in this guide are arranged from North to South, following an ideal journey through Puglia.



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WHAT WILL YOU FIND IN THIS GUIDE?

We asked our friends and family to share their favourite places, dishes and little experiences that make Puglia so special.

We hope these suggestions will help you discover it through more local eyes and, perhaps, make you fall at least a little bit in love with this place.



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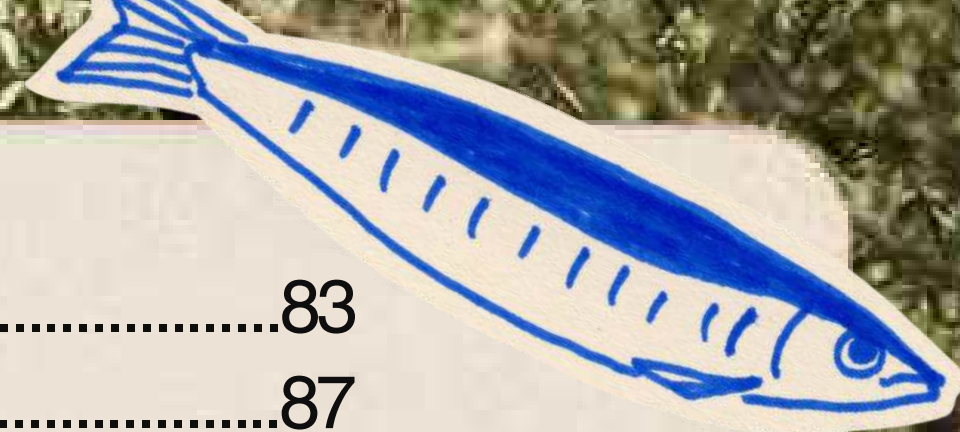
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PLACES TO EXPLORE



PESCHICI

TRABUCCHI OVER THE SEA AND GOLDEN SUNSETS

Its unique geographical position makes it possible to watch both the sunrise and the sunset over the sea during the summer solstice.

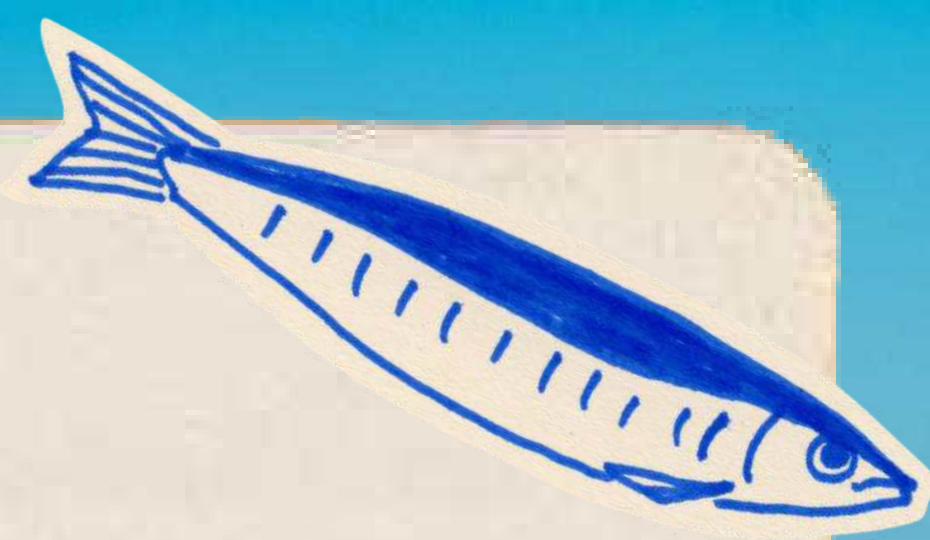


Spiaggia di Manaccora

The houses in the village have distinctive **domed roofs**, an unusual feature shaped by centuries of foreign rule and Middle Eastern influence



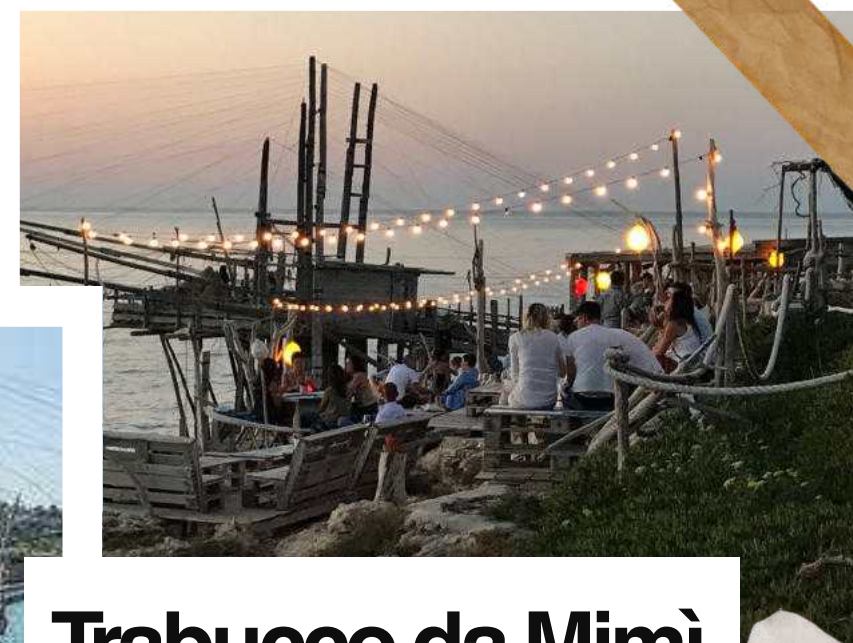
Borgo medievale



PESCHICI

TRABUCCHI OVER THE SEA AND GOLDEN SUNSETS

Along the coast, you will find **trabucchi**, ancient and striking wooden fishing structures protected as part of the region's architectural heritage.



Trabucco da Mimì



An old trabucco transformed into a **restaurant**. The owners have carried on the tradition of fishing from trabucchi since **1927**



PESCHICI

TRABUCCHI OVER THE SEA AND GOLDEN SUNSETS

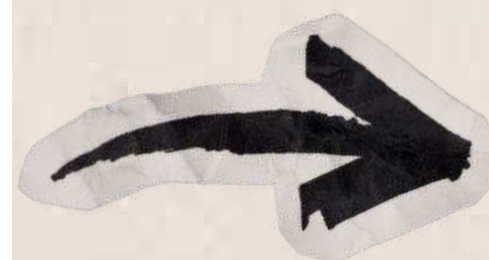
Artisanal gelato with original flavours inspired by the Gargano, such as **prickly pear**, local **ricotta** and **olive oil cream**. It is a great choice for anyone who enjoys trying unusual flavours



Gelateria Michel



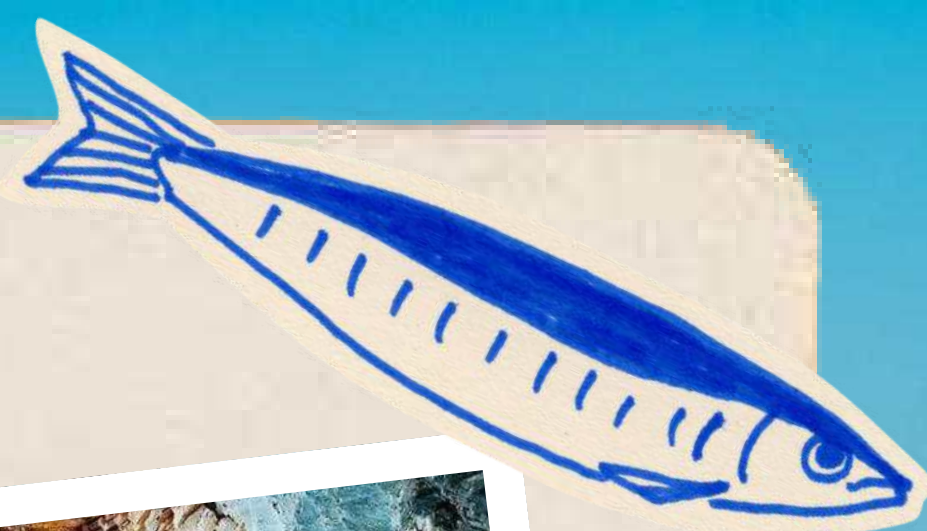
Gelateria Pinagel



A long-established **artisan gelateria**. Alongside classic flavours, it offers specialities inspired by the local area. It is one of the best-known stops in the village, and there may be a short queue on summer evenings

PESCHICI

TRABUCCHI OVER THE SEA AND GOLDEN SUNSETS



Isole Tremiti



Boat tours to the spectacular **Gargano sea caves** and hydrofoils to the **Tremiti Islands** depart from the small harbour



Grotte Marine del Gargano



VIESTE

CLIFFS, CRYSTAL-CLEAR SEA AND THE SILHOUETTE OF PIZZOMUNNO

Located at the easternmost tip of the Gargano, it is divided into two rocky headlands



Legend has it that Pizzomunno was a young fisherman in love with Cristalda. Their love made the mermaids jealous, so they kidnapped Cristalda and dragged her into the depths of the sea. Overcome with grief, the young man was transformed into the white rock that still rises from the beach today

Pizzomunno



An imposing **25-metre-high** limestone monolith

VIESTE

CLIFFS, CRYSTAL-CLEAR SEA AND THE SILHOUETTE OF PIZZOMUNNO



Pizzeria da Enzo

It is best known for the **paposcia garganica**, a type of pizza bread baked in a wood-fired oven and filled with a variety of ingredients

Legend has it that walking up the staircase in the historic centre hand in hand with your partner promises **everlasting love**



La Scalinata dell'Amore

A long-established gelateria offering classic flavours alongside more unusual combinations, including gelato made with **local cheeses, figs, sesame or Primitivo wine**



Gelateria maggiore

TRANI

PALE STONE AND A CATHEDRAL SUSPENDED ABOVE THE ADRIATIC

The cradle of **maritime law**. In 1063, the **Ordinamenta Maris** were issued here, considered the oldest maritime code in the Mediterranean and the first ever to protect the rights of crew members, including ship's boys.



Quartiere ebraico

In the historic centre lies the ancient **Giudecca**, the Jewish quarter. During the Middle Ages, it was home to one of the largest and most prosperous Jewish communities in the area, with four synagogues. Today, visitors can explore the **Scolanova Synagogue** and the **Sant'Anna Synagogue Museum**



TRANI

PALE STONE AND A CATHEDRAL SUSPENDED ABOVE THE ADRIATIC



Castello Svevo di Federico II

It occupies a **strategic** position near the harbour and the entrance to the city. From

here, it was possible to monitor the coastline and maritime routes, while the surrounding shallow waters made it more difficult for enemy ships to approach



It is one of the finest examples of **Puglian Romanesque architecture**, built from 1099 onwards. It appears to rise directly from the sea and was constructed almost on the shoreline at the request of Bishop Byzantius, in honour of **Saint Nicholas the Pilgrim**



Cattedrale di Trani

TRANI

DOVE MANGIARE?



Burrata di Andria

It originated in the **Andria** area, probably as an ingenious way of preserving cream and scraps of stretched-curd cheese inside a protective casing. Today, Burrata di **Andria PGI** is protected under European regulations



Lievito 72



Known for doughs made with a **live sourdough starter**, stone-ground flours and around **72 hours** of fermentation

La Kambusa di Paninart



Gourmet sandwiches, mainly made with seafood, perfect for enjoying during a walk along the seafront

Osteria Frangipane



A contemporary osteria offering a **modern take on local cuisine**

TRANI

WHERE TO EAT?

The **seafront** is one of the liveliest parts of the city, lined with bars, restaurants, gelaterias and places to stop for an aperitif, dinner or an evening stroll overlooking the sea

Saben



Smurf flavour

An artisan gelateria offering more **unusual flavours**, including Moscato di Trani cream, ricotta, and Smurf flavour, made with coconut and spirulina

Il vecchio e il mare

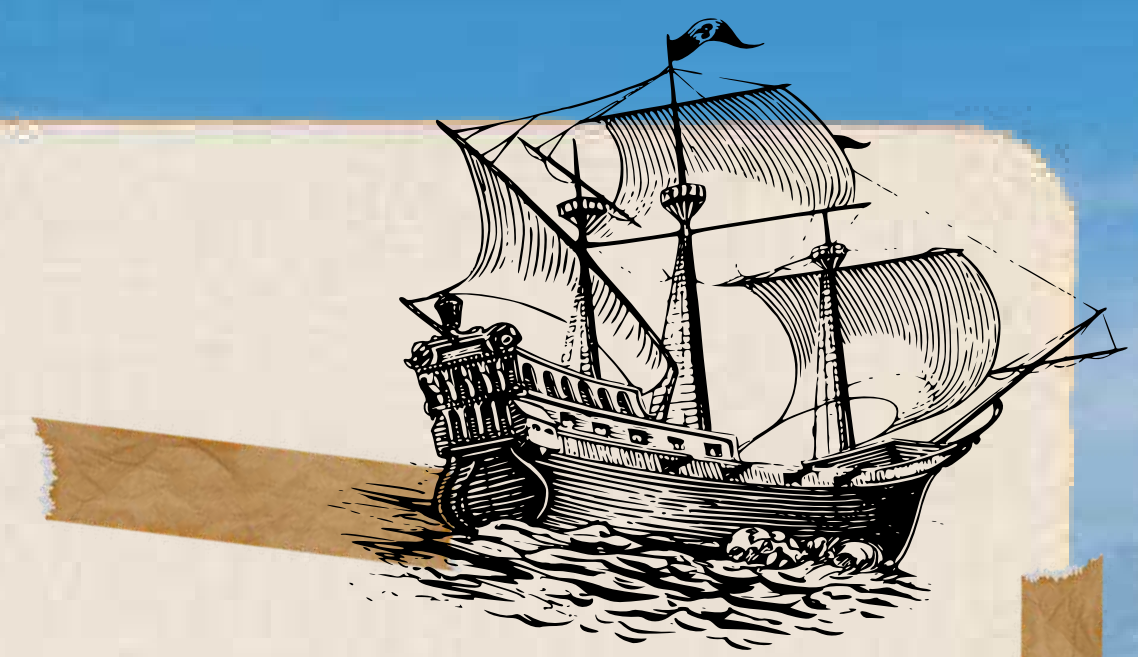


Ideal for an aperitif or a **cocktail at sunset**, when the lights reflect on the water and the harbour comes to life



TRANI

WHERE TO EAT?



Code Cafè



Popular for its **speciality coffee**, the owners' expertise, and the opportunity to try brewing methods beyond the traditional espresso. Speciality coffee is high-quality coffee that is carefully selected and handled at every stage, from cultivation and harvesting to roasting and preparation

Compared with traditional coffee, it often reveals more complex flavours, with notes of **fruit, cocoa, flowers** or **spices**

BARI

THE SCENT OF THE SEA, ANCIENT ALLEYWAYS AND WARM FOCACCIA

Don't miss **Bari Vecchia**! a lively, authentic maze of narrow streets, where local women make orecchiette by hand outside their homes and warm focaccia is never far away.

Focaccia barese



Best enjoyed not in a restaurant, but fresh from a bakery: warm, **deliciously oily**, and eaten standing up

The narrow alleyways were no accident: they were designed to confuse potential invaders!

Bari Vecchia



Arco basso

the orecchiette street



BARI

THE SCENT OF THE SEA, ANCIENT ALLEYWAYS AND WARM FOCACCIA



Basilica of Saint Nicholas

The Basilica of Saint Nicholas is an important pilgrimage site, attracting visitors from all over the world. It houses the remains of **Saint Nicholas**, who is also one of the most revered saints in the Orthodox Christian tradition.



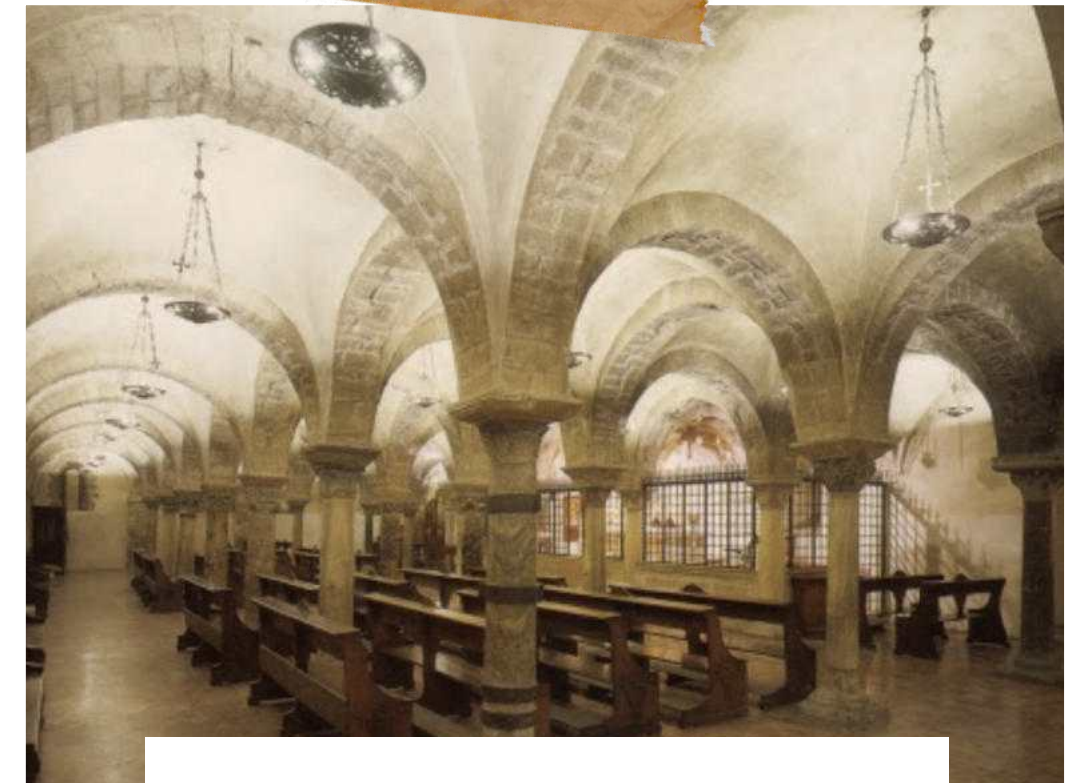
Patron saint of children,
sailors and travellers



BARI

ODORE DI MARE, VICOLI ANTICHI E FOCACCIA CALDA

Built in 1076, following the Norman destruction of the court of the Byzantine Catepan of Italy, it incorporates earlier elements, including the crypt beneath it. Orthodox services are still held here today



Cripta della Basilica



Inside the crypt there is a red **marble column** which, according to tradition, unmarried women would walk around:

- 3 times to **find a husband**
- 7 times to **secure a financially advantageous marriage**

Unfortunately, it has now been enclosed behind a barrier... which must mean something!

BARI

ODORE DI MARE, VICOLI ANTICHI E FOCACCIA CALDA



Cattedrale di San Sabino



During the **summer solstice**, it offers a fascinating spectacle: the afternoon sunlight projects the image of the **rose window** onto the matching marble mosaic in front of the altar

BARI

THE SCENT OF THE SEA, ANCIENT ALLEYWAYS AND WARM FOCACCIA

Why not take a walk along the “**muraglia**” (old city walls)? From the Fortino di Sant’Antonio, you can enjoy a beautiful view of the seafront and the old harbour, the perfect spot to watch the sunset!



Seafront



Bari's seafront stretches for over **15 kilometres!**

Peroni



Swabian Castle



A Peroni with focaccia, a panzerotto, or raw sea urchins on the seafront is a little local ritual worth trying

BARI

THE SCENT OF THE SEA, ANCIENT ALLEYWAYS AND WARM FOCACCIA



Fizzarotti Palace



Margherita Theater

Built directly over the water, to get around an agreement between the city council and the Petruzzelli family, which prohibited the construction of new theatres on municipal land



Bari underground

A fascinating archaeological route lasting around **1½ to 2½ hours**, revealing the different **historical layers** of Bari Vecchia



Petruzzelli Theater



BARI

WHERE TO EAT?



La Uascezze

In the heart of Bari Vecchia, set in a small stone courtyard near Piazza Mercantile. In the Bari dialect, “Uascezze” evokes **joy**, celebration and wine being poured for a toast



Tiella

The signature dish is **tiella with rice**, potatoes and mussels. The menu also includes orecchiette, troccoli alla San Giuannidd, meatballs in tomato sauce, fish and pizza



Panificio Magda

A true Bari institution. Close to the university district, it is part of everyday life in Bari.

The must-try speciality is the **traditional focaccia** topped with tomatoes, olives and oregano, crisp on the bottom and soft inside. A potato version and **gluten-free** options are also available

BARI

WHERE TO EAT?



Pasticceria Gentile

A historic gelateria dating back to 1880, located opposite the Swabian Castle. Be sure to try the **Sporcamuss**: bite into it while it is still warm, as the cream bursts out and the icing sugar dusts your nose



Mastro Ciccio



A **street-food** spot just a few steps from Bari Vecchia. It offers a selection of **sandwiches** inspired by Puglian flavours, filled with **octopus, burrata, turnip tops, stracciatella, braciolo** and other local ingredients. The **octopus sandwich** is one of the specialities



Panificio Fiore

Located near the Basilica of Saint Nicholas, this small and often crowded bakery is a true Bari Vecchia experience: step inside, order your focaccia at the counter and enjoy it while it is still warm as you wander through the narrow streets. The bakery occupies part of a **former church** and still preserves historic architectural features

BARI

WHERE TO EAT?



Pizzeria di Cosimo

In the heart of Bari Vecchia. Order at the counter, then enjoy your food at one of the tables in the square or seated outside, surrounded by the lively atmosphere of Bari's narrow streets. The speciality is the **fried panzerotto**!



Panificio Montecristo

It is on the coast, near Cala San Giorgio, making it perfect for picking up something to enjoy by the sea. Be sure to try the **maritozzi** and **mini panzerotti**



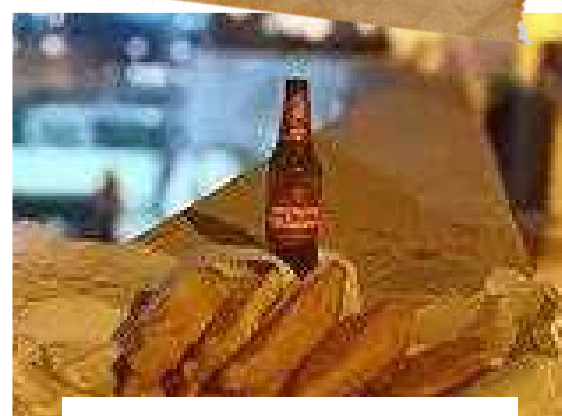
Careful with the first bite, the filling is piping hot!



This restaurant is dedicated to one of Bari's most distinctive dishes: **spaghetti all'assassina**. The pasta is cooked directly in the pan with tomato sauce until it becomes crisp and slightly charred. The menu features several creative variations, with ingredients such as **stracciatella**, **turnip tops**, **tuna tartare** and **anchovies**

BARI

WHERE TO EAT?



Venezia 40



Mavi Bistrot

*Catching a train from
Bari Centrale?*



*Careful with the first bite, the
filling is piping hot!*

Set on the walls of Bari Vecchia, this small and informal spot is perfect for a break with a view. Its speciality is panzerotti, ranging from classic fillings to versions with turnip tops, mortadella, provola cheese or meat in tomato sauce. The winning combination is a hot panzerotto with a cold **Peroni**

Just a few steps from **Bari Centrale station**, this modern bistro features industrial-style décor with vintage touches. It is a convenient choice for anyone arriving or departing by train. Try the house **meatballs** or the **spaghetti all'assassina**



POLIGNANO A MARE

BALCONIES OVER THE SEA AND SHEER CLIFFS

This is one of the most picturesque spots on the Apulian coast, a whitewashed town perched above the sea



Lama Monachile



The historic centre is built on **sheer cliffs**, creating stunning panoramic terraces overlooking the Adriatic



It is filled with phrases and poems written on steps, walls and doors

POLIGNANO A MARE

BALCONIES OVER THE SEA AND SHEER CLIFFS



Polignano hosts the **Red Bull Cliff Diving World Series**, where athletes dive into the sea from a balcony more than **20 metres** above the water



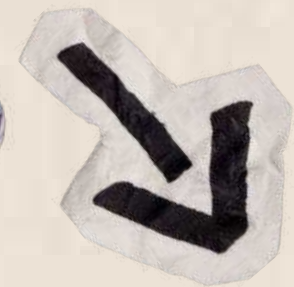
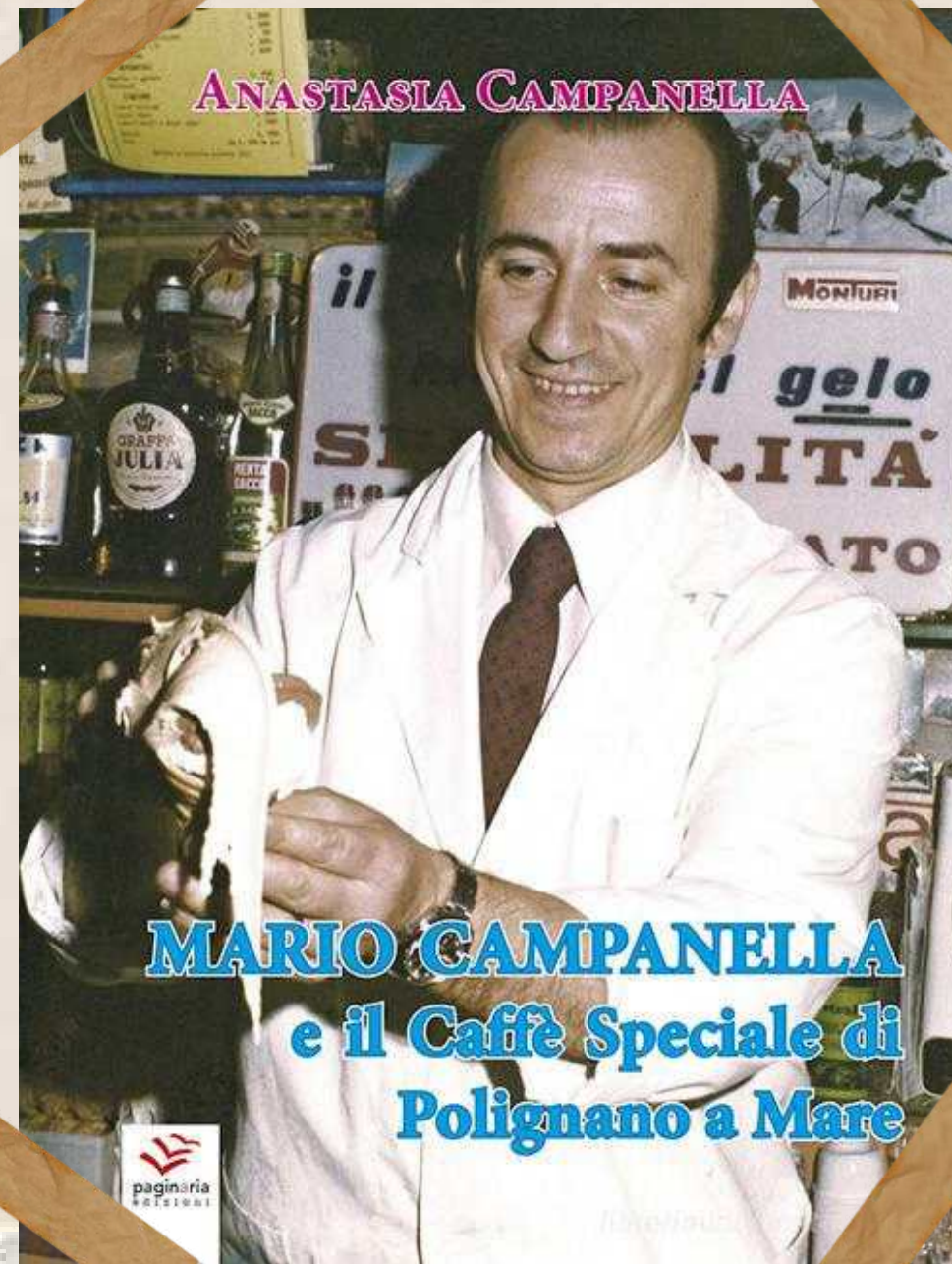
The historic centre is full of small **terraces** and viewpoints overlooking the sea



POLIGNANO A MARE

BALCONIES OVER THE SEA AND SHEER CLIFFS

Before entering the historic centre, it is worth stopping at Super Mago del Gelo to try the **Caffè Speciale**. Created by Mario Campanella in the 1960s, it is now considered a local speciality



The recipe is a **secret**, but it is said to contain espresso, cream, lemon zest and a house-made sweet almond liqueur

POLIGNANO A MARE

WHERE TO EAT?

Pescaria was founded in Polignano and became famous for its **gourmet fish sandwiches**. Today, it also has locations in many other Italian cities!



Pescaria



This famous restaurant is very expensive. Set inside a **cave**, with tables overlooking the Adriatic. According to locals, it is worth visiting mainly for the atmosphere and the view **rather than the food**



Grotta Palazzese

POLIGNANO A MARE

WHERE TO EAT?



Mint

It is not a budget-friendly option, but the prices reflect the creative cuisine, the quality of the ingredients and the carefully curated, intimate dining experience. It is a great choice for anyone looking for **something different from traditional Puglian cuisine**, with interesting **vegetarian** and **vegan** dishes available too.

The restaurant has only a handful of tables, allowing the owners to dedicate time and attention to every guest. It is often fully booked, so booking several days in advance is highly recommended.



POLIGNANO A MARE

DOVE MANGIARE?



This small eatery, located just a few metres from the Lama Monachile bridge, serves excellent panzerotti in a variety of flavours. There are only a few tables, so you may have to wait a little, but it is definitely worth it!

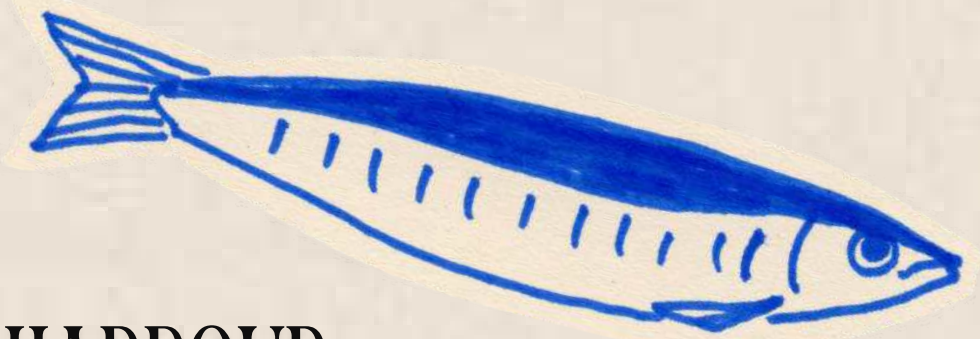


Rotellina

The panzerotto with **Baresi-style ragù** and **shredded brasciola** is highly recommended!

MONOPOLI

WHITEWASHED ALLEYWAYS, BLUE BOATS AND SUNSETS OVER THE HARBOUR



Monopoli is a quieter stop, yet full of charm: a **medieval** old town overlooking the sea, an historic harbour with the fishermen's **iconic blue boats**, and hidden coves tucked between the city walls.



Porto Antico



Monopoli is known for its **excellent seafood**, delivered straight to local restaurants by the town's fishermen!

MONOPOLI

WHITEWASHED ALLEYWAYS, BLUE BOATS AND SUNSETS OVER THE HARBOUR

The historic centre is protected by **imposing defensive walls**, which over the centuries made Monopoli extremely difficult to conquer, even for the fearsome Saracens.



Cala Porta Vecchia

A small bay in the heart of the town, perfect for a quick swim between a stroll through the alleyways and an aperitivo overlooking the sea

Built in the **16th century** as a defensive fortress, it now often hosts **exhibitions** and **cultural events**



Castello Carlo V

MONOPOLI

WHERE TO EAT?

It is set in a particularly **scenic location**,
with tables overlooking the water



Lido Bianco



Carlo Quinto is a **restaurant**,
café, and **cocktail bar**
located in one of the most
scenic areas of Monopoli



Carlo Quinto

A casual stop along the
road between Monopoli
and Fasano. You will find
a wide selection of **ready-
made dishes** to enjoy
there or take away



Panificio L'Assunta

MONOPOLI

DOVE MANGIARE?

One of the best seafood restaurants in Monopoli's historic centre! The setting is stylish without being overly formal, the portions are generous, and the fish is exceptionally fresh. **The raw seafood selection is also highly recommended!**



Il Guazzetto



Look out for the **Monopoli-style bocconotto** in the city's pastry shops: a small shortcrust pastry filled in different ways. The traditional version contains **almond paste** and **sour cherry jam**.

Try it at "**Titti – il Bar**", opposite the gateway leading to the old harbour

CASTELLANA CAVES

AN UNDERGROUND JOURNEY THROUGH ROCK, SILENCE AND WONDER

The Castellana Caves offer the **perfect escape from the heat**: an underground journey through vast caverns, stalactites, stalagmites and spectacular natural chambers.

Guided tour,
approximately **1–2 hours**



Explored in the **20th century**
Opened to the public
in 1938

VISITOR TIPS

- Wear comfortable, closed-toe shoes, as parts of the route can be slippery
- Bring a jacket, as temperatures inside are around 16–18°C

Not recommended if you suffer from claustrophobia!

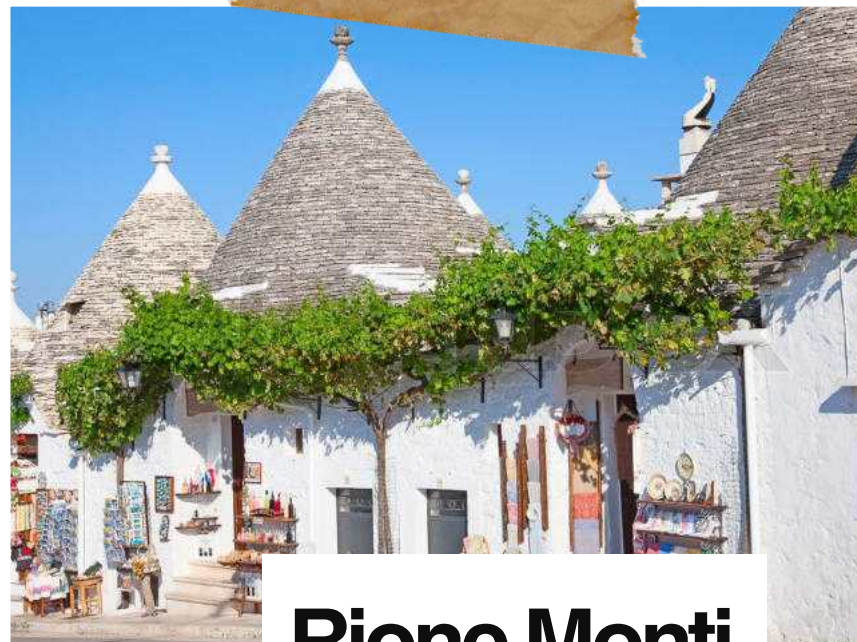
ALBEROBELLO

TRULLI, MYSTERIOUS SYMBOLS AND POSTCARD-PERFECT LANDSCAPES

A town famous for its **white trulli** with conical stone roofs, set in an almost fairy-tale landscape.

It is the most **picturesque** and **tourist-friendly** area, home to around a thousand trulli, as well as artisan workshops, small shops and panoramic viewpoints

The **quieter**, more **authentic** side, where most of the trulli are still private homes and the atmosphere is more peaceful



Rione Monti



Rione Aia Piccolai

ALBEROBELLO

TRULLI, MYSTERIOUS SYMBOLS AND POSTCARD-PERFECT LANDSCAPES

Trulli are built using an **ancient dry-stone technique**, without cement. According to tradition, they originated as an ingenious form of “tax avoidance”: because they could be dismantled, they could be quickly taken down to avoid the taxes imposed by local lords on permanent dwellings.



Trullo Sovrano

The largest trullo in Alberobello and one of the most unusual, as it is built over two floors.

Today, it is a **house museum** open to visitors, furnished with period objects that offer a glimpse into what everyday life inside a trullo was once like



Chiesa di Sant'Antonio

ALBEROBELLO

TRULLI, MYSTERIOUS SYMBOLS AND POSTCARD-PERFECT LANDSCAPES

The white symbols painted on the roofs of the trulli have mysterious and fascinating meanings. They may be **religious**, **magical** or **astrological**.

The **symbols** were painted with white lime and could have different meanings: protecting the home and family, attracting good luck, warding off the evil eye, or expressing the religious faith of the inhabitants.



The **pinnacles**, the decorative features at the top of the trulli (spheres, crosses and discs) often identified the builder or the family

ALBEROBELLO

TRULLI, MYSTERIOUS SYMBOLS AND POSTCARD-PERFECT LANDSCAPES



Bar peperoncino di Palmisano

In Rione Monti, it is worth trying the **chilli coffee**, a curious little experience with a spicy kick. If it is not too busy, the owner may invite you to enjoy it on the trullo's terrace, which offers a beautiful view over the rooftops of the town



ALBEROBELLO

WHERE TO EAT?



Macelleria Miccolis Pasquale

A long established restaurant near Rione Monti, known for its Puglian cuisine and its light, long-fermented **pinsa** dough



Il Guercio di Puglia

On **Wednesdays** and **Saturdays**, it offers the traditional **fornello pronto** experience: you choose your meat directly from the counter, then enjoy it freshly grilled over charcoal. It is advisable to check the opening times and book in advance

ALBEROBELLO

WHERE TO EAT?

In the centre of Alberobello, this small family-run restaurant is set in an old cellar with stone-vaulted ceilings. One of its most distinctive features is the **open kitchen**, where you can watch the chef prepare the dishes



Trattoria Terra Madre



Located next to the Trullo Sovrano. Many of the vegetables used in the dishes come from the restaurant's **own organic garden**, which can also be seen from the outdoor area, and the **menu changes with the seasons**



La Cantina

LOCOROTONDO

WHITEWASHED VILLAGES AND OLIVE GROVES

Flower-filled alleyways, views over **trulli** and **olive groves**, and a culinary tradition centred on **grilled meat**.

Locorotondo DOC



Many houses have sloping roofs known as “cummerse”. Their shape allows rainwater to run off quickly and helps protect the buildings from damp



The whitewashed houses not only make the town beautiful, but also help **reflect the sunlight**



LOCOROTONDO

DOVE MANGIARE?

A walk along **Via Nardelli** is highly recommended. Locals call it “**the seafront**”, despite its inland location. It offers beautiful views over the Itria Valley and towards nearby Martina Franca, as well as plenty of bars where you can stop for an aperitivo or a drink



Pizzeria Casa Pinto

Traditional cuisine
from the south-eastern
Bari area, just outside
Locorotondo

La Greppia del Frate



For pizza, enjoy a
table in the heart
of the historic
centre!

MACELLERIA FORNELLO

WHERE TO EAT?

You choose the meat directly from the counter, and it is then cooked over charcoal. The selection includes quality cuts, artisan cured meats, bombette, sausages and other specialities from the Itria Valley



Macelleria Nicola Semeraro



Pietranuda



Gianfrate Carni Pregiate

OSTUNI

THE WHITE CITY: ALLEYWAYS, ARCHES AND VIEWS OVER THE OLIVE GROVES

The town is set on a hill and is a maze of alleyways, staircases, arches and small squares, with panoramic views over the olive-covered countryside and, on clear days, all the way to the sea.

The houses were whitewashed with lime to reflect the sun and because of its **disinfectant** and **antibacterial** properties, which helped prevent mould, parasites and disease.



Burrata



Santa Maria Assunta Cathedral

OSTUNI

WHERE TO EAT?

Located in the heart of the historic centre, just a few steps from the Cathedral.

The menu includes specialities such as **orecchiette** with **turnip tops**, **burrata**, **friselle**, **vegetables**, **pulses**, **meat** and other traditional Puglian dishes. The atmosphere is relaxed and welcoming, especially in the evening, when you can dine in the charming alleyways of the White City



Trattoria Sapere e Saperi



OSTUNI

DOVE MANGIARE?

Traditional yet refined
cuisine in the beautiful
setting of Ostuni's historic
old town

Ostuni's historic centre is
dotted with small bars and
restaurants that, in
summer, set up tables
along the steps and narrow
streets of the old town. We
recommend this one for a
stop with a **panoramic
view!**



Borgo Antico Bistrot



Osteria del Tempo Perso

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

One of the most elegant cities in southern Italy, often called **Florence of the South**. Baroque palaces, churches carved from stone, and a historic centre that turns golden at sunset.

Lecce stone is a pale, soft limestone typical of Salento.

Easy to carve, it allowed local craftsmen to create the elaborate decorations that characterise **Lecce Baroque**



Basilica of Santa Croce



Pietra leccese



LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

The **mosaic of the she-wolf** in Piazza Sant'Oronzo. According to local tradition, stepping on the she-wolf brings **bad luck**, especially to students, who may risk failing their exams.



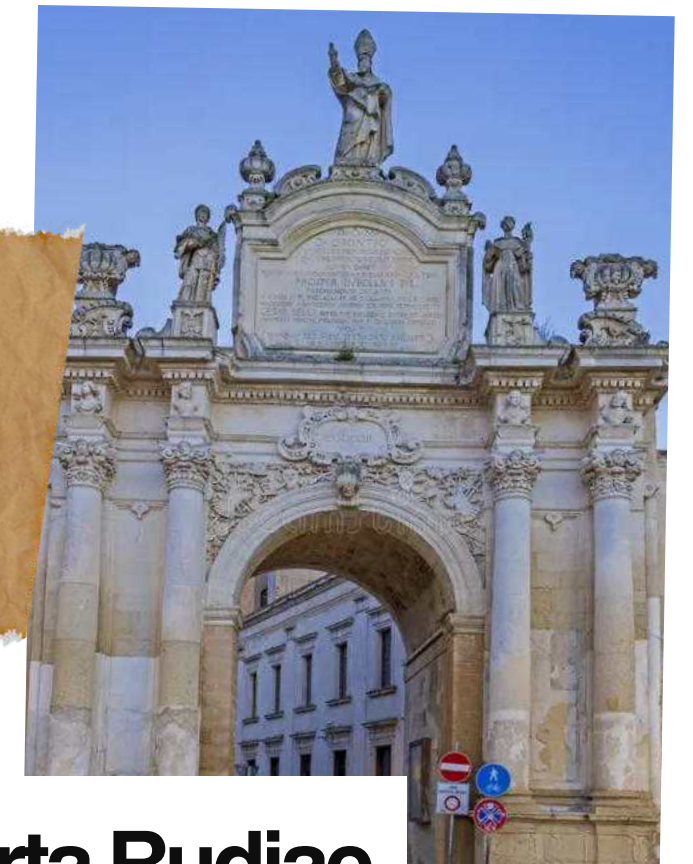
Lecce has three **historic gates** marking the ancient entrances to the city: **Porta Napoli**, **Porta Rudiae** and **Porta San Biagio**. Once part of the city walls, today they welcome visitors into the historic centre.



Porta Napoli



The she-wolf beneath the holm oak is the symbol of Lecce. It recalls the city's ancient name, **Lupiae**, its connection with Rome, and the holm oak ("leccio"), a tree typical of the Salento area.



Porta Rudiae

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA



At the centre of the square that bears his name stands the **statue of Sant'Oronzo**. The patron saint of Lecce is depicted with his right hand raised in blessing. The statue visible today is a **bronze replica**, installed in 2024 and designed to withstand the elements more effectively. The original **18th-century statue**, made of wood and covered with copper sheets, has instead been moved to the courtyard of **Palazzo Carafa**, home to Lecce City Council.

Anfiteatro romano

It is one of the most important remains of **ancient Lupiae**, the Roman city of Lecce. Built during the Imperial period, it once hosted **public spectacles, gladiatorial contests** and **animal hunts**.

It was rediscovered in the early 20th century during redevelopment work in the square. Only part of it is visible today; the rest still lies beneath Piazza Sant'Oronzo



Anfiteatro romano

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

Lecce has been rebuilt on the same site for more than two thousand years. Beneath the modern city lie several **archaeological layers**, belonging to **Messapian Lecce**, **Roman Lupiae**, the **medieval city**, and the later **Renaissance** and **Baroque** transformations.

When excavations are carried out for foundations, car parks, pipes or redevelopment work, it is fairly common to uncover tombs, roads, walls, floors or the remains of ancient buildings.

The work is temporarily halted to allow the heritage authorities and archaeologists to document and assess the discovery, and decide whether to remove and preserve the finds, modify the project, leave the remains underground in protected conditions, incorporate them into the new development and make them visible.



Archaeological enhancement work is currently under way in Piazza Sant'Oronzo.



LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

Lecce is worth seeing both by day and by night. In the sunlight, Lecce stone reveals its warm, golden tones, while in the evening, the lighting highlights the details of the Baroque architecture, creating an even more atmospheric setting.



LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

Lecce's nightlife is centred mainly around the narrow streets linking **Piazzetta Santa Chiara** with **Convitto Palmieri**. From Via degli Ammirati to Via Guglielmo Paladini, you will find a lively mix of cocktail bars, wine bars, restaurants and music venues.

A long-established venue specialising in aperitifs, cocktails, **artistic events** and, above all, **amari**, with more than **100 labels to choose from**.



Caffé Letterario



Movida?



Quanto Basta

A go-to spot for creative cocktails and inventive mixology. The venue itself is small, so drinks are mostly enjoyed outside, in the lively surrounding streets. The cocktail menus change regularly and often follow a narrative theme. **Let the bartenders recommend something based on your tastes**

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

Movida?

Quarantacinque is best known for its **molecular cocktails** and is considered one of the first venues to have introduced this style of mixology to Lecce. Its creations may feature **foams, jellies, spheres, unusual textures** and **theatrical effects**, turning each drink into a small performance



Quarantacinque Cocktail Bar



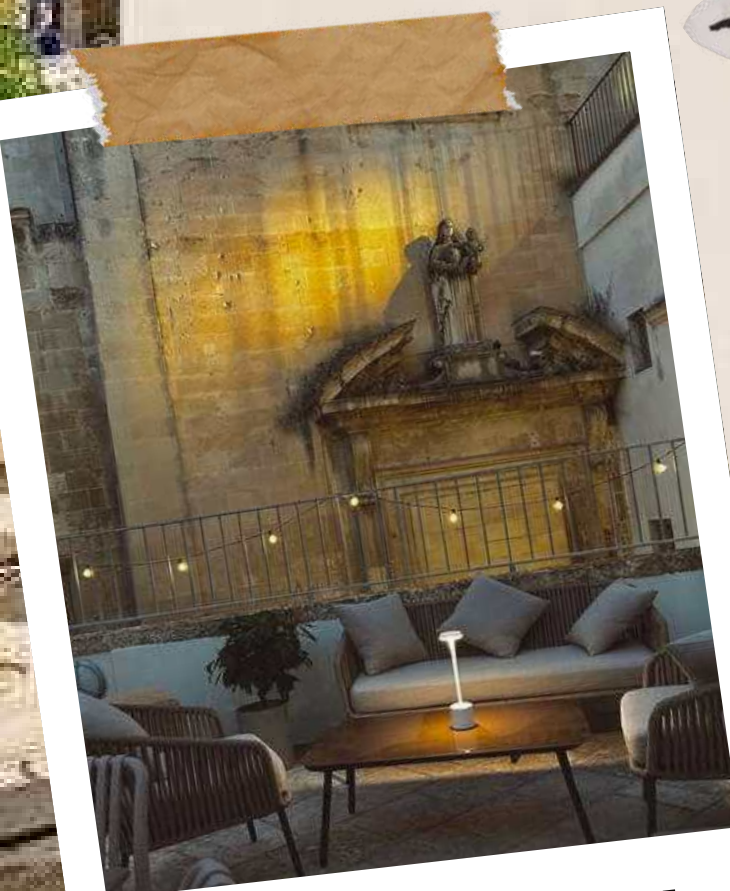
LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA



Laurus Cocktail Experience

Movida?



Folia Bar & Lab

A contemporary venue in the historic centre, with a strong focus on **mixology**, **sustainability** and presentation. It also has a lovely **intimate terrace**, ideal for a relaxed aperitif

It has a more elegant atmosphere than the livelier nightlife venues nearby. It was included in the international **Top 500 Bars 2025** ranking and is known for its original cocktails, carefully selected spirits and attentive service



Sira Rooftop

Located on a **rooftop terrace** in the heart of Lecce, it serves aperitifs and signature cocktails in a striking setting. The experience is more refined, and prices are generally higher than at a casual street cocktail bar

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

Founded in Lecce in the **1950s** as a family business, it is now one of the coffee brands most closely associated with Salento and can be found in many cafés across the area. Its best-known blends include **Avio**, **Barocco** and **Gran Caffè**.



Caffe Quarta



Avio Bar

An interesting detail is that the historic **Avio** blend takes its name from the **Quarta family's** bar of the same name, which played a role in popularising caffè leccese

LECCE

WHERE TO EAT?

Located in Piazza Sant'Oronzo, this historic pastry shop has been serving customers since **1950**. Its star speciality is the **pasticciotto**, available in the classic custard-filled version as well as several variations, including **custard and sour cherry**, **ricotta with chocolate chips**, and **pistachio**.



Martinucci



Pasticciotto?



Located opposite the Roman Amphitheatre, this historic pastry shop, café and gelateria is best known for its traditional Lecce specialities. It is the perfect place for **breakfast** or a relaxing break while watching the bustle of the square and admiring the surrounding monuments.



Caffé Alvino

LECCE

WHERE TO EAT?

Here you can try the bride's favourite pasticciotto



In the centre of **Lequile** (LE), this pastry shop and gelateria has a simple, welcoming atmosphere. The counter offers fresh pastries, biscuits, cakes, artisan gelato and specialities made with local ingredients such as almonds, figs, walnuts and pistachios.

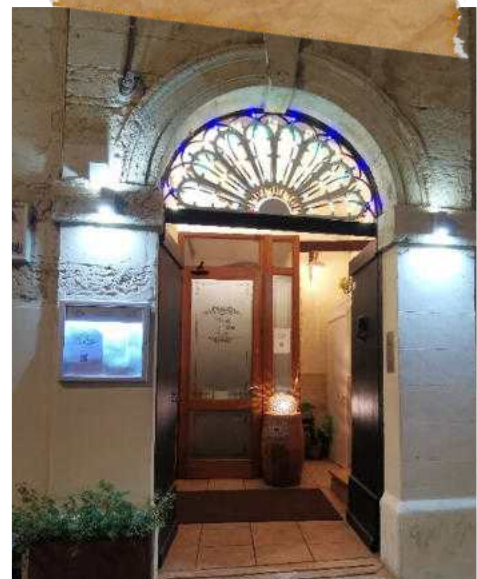
It is a lovely stop for breakfast or a sweet break away from Lecce's more touristy venues. Be sure to try the pasticciotto, baked throughout the day and served warm, ideally paired with an iced coffee and almond milk.



Caffé Ideal, Lequile

LECCE

WHERE TO EAT?



Osteria da Angiulino

In the heart of the historic centre. Dishes worth trying include **ciceri e tria**, **orecchiette**, **meatballs** in tomato sauce and the traditional pieces of **horse meat slowly cooked in tomato sauce**. The atmosphere is informal, the portions are generous and the restaurant is often very busy, so **booking is recommended**



Trattoria Le Zie

For anyone wanting to experience authentic home-style Salento cooking. The restaurant feels almost like a **private home**: you have to **ring the doorbell** to enter, and once inside, you find yourself in a series of small rooms with checked tablecloths, photographs and objects decorating the walls



LECCE

WHERE TO EAT?



La Locanda del Macellaio

Recommended for **meat lovers** looking for a generous, informal dinner. Choose bombette, sausages and other cuts directly from the counter, and they will be grilled over charcoal and served at your table



Alle due corti

Near Porta Napoli, this restaurant focuses on **traditional local recipes**, handmade pasta and fresh, seasonal ingredients, without too many modern reinterpretations. **Ciceri e tria** is one of its most popular and frequently recommended dishes



Capoccia's

A **seafood restaurant** located outside the historic centre. It is especially appreciated by those looking for carefully prepared seafood in a setting that feels neither too formal nor too touristy. The menu combines traditional dishes with **more creative options**, with a strong focus on fresh fish, pasta and seasonal ingredients

LECCE

WHERE TO EAT?



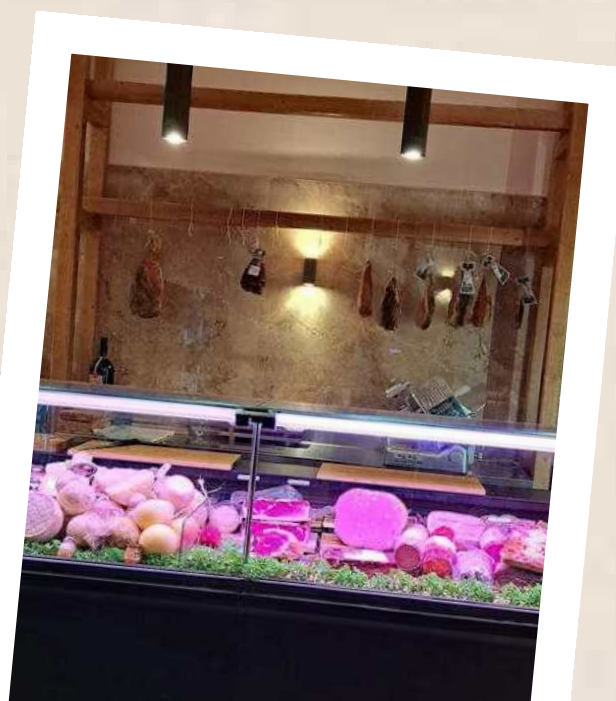
A Sternatia!



Agriturismo braceria gesuini

Set in the countryside near **Sternatia**, this farmhouse restaurant and grill is connected to **Allevamenti Martina**. Its main strength is the **meat**, **sourced directly from the farm**.

The setting is spacious, rural and informal



A Soleto!



Zonzi Trattoria Casareccia

Located in the historic centre of **Soleto**, in the **Grecìa Salentina**. Its best-known speciality is **potato croquettes**. Other traditional dishes include meatballs, aubergine fritters, pieces of horse meat in tomato sauce, charcoal-grilled lamb turcinieddhi, chicory and roast meat

Crocchette di patate



LECCE

GOLDEN STONE, BAROQUE BEAUTY AND
MOVIDA

La Pizzica Salentina



Once a remedy for the tarantula's bite,
now it's an excuse to hold someone tight.
No training is needed, no talent at all,
just follow the rhythm and answer its
call. And if you stumble and laugh,
that's all right, the tamburello will keep
you dancing all night.

Il tamburello

The tamburello is more than an instrument,
it is joy, celebration and pure movement.
Stamp your feet, clap your hands, strike whatever is near,
even glasses and pans, like a child without fear.
It is the heartbeat that brings every dance to life,
beneath the glowing luminarie, dazzling and bright.



LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

The **Celebrations of Sant'Oronzo** are held every year from **24 to 26 August**. The city comes alive with decorative **lights, stalls, music**, concerts and religious processions in honour of Sant'Oronzo, Lecce's patron saint, together with the co-patrons San Giusto and San Fortunato.

Le luminarie

Like kaleidoscopes, they brighten the streets, bringing colour to festivals, courtyards and feasts. They frame curious glances, alive with delight, chasing the glow and the cheerful artisans in sight. Between shopping and laughter, each step has one plan: to make it at last to the "cupeta" stand.

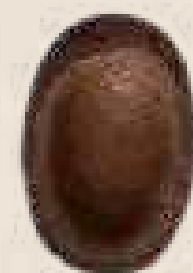
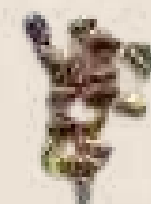


LECCE

PIETRA DORATA, BAROCCO E MOVIDA

La Cupeta

*Almonds and sugar, a match made just right,
a flawless crunch, a sweet delight.
You'll watch it being worked like precious gold,
while its tempting aroma takes gentle hold.
At first you say, "Enough!" but soon give in,
and pair it with a pasticciotto for the win.*



Il Pasticciotto

*Buttery pastry, crisp and gold,
with a creamy heart and flavours bold.
Classic custard or chocolate "Obama" style,
just one bite will win you with a smile.
Its very name makes your mouth water too,
the perfect sweet ending after a Salento puccia for you.*



The **Obama pasticciotto**
was created in **Campi
Salentina** by **Pasticceria
Chèri** as a tribute to
Barack Obama

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

La Puccia

Hot and steaming, with pizza-style dough, you'll need both hands or the filling will overflow.

Cheese, cured meats, vegetables piled high a generous feast in every bite you try.

But for a lighter dinner, simple and mellow, you're better off choosing a crispy frisella!



La frisella

In its little bag, it looks ancient and dry, but add a little water and watch it revive. Made from wheat or barley, in shades light or dark, add oil and tomatoes and love starts to spark. It proves that good cooking can be simple and neat... unlike Lecce Baroque, which was never discreet!



LECCE

GOLDEN STONE, BAROQUE BEAUTY
AND MOVIDA

Il Barocco leccese

*It embroiders façades and columns in stone,
like doilies handmade by grandmothers at home.*

*Silent concerts in stone, with no music to hear,
through statues and rose windows, their stories appear..
And when sunset arrives with tramontana in the air,
the lucertola fracedana takes centre stage there.*



La lucertola fracedana

*A tiny crocodile, sturdy and small,
it has seen the secrets of Salento unfold.
It darts along quickly, with strength in its frame,
and gobbles up mosquitoes as part of the game.
For the safest of shelters, cosy and snug,
it hides in the dry-stone walls like a bug.*

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

I muretti a secco

*With hands, sweat and patience, each stone finds its place,
locked tightly together with skill and grace.*

*They stand against wind, through the day and the night,
silent old barriers, steady and tight.*

*Often built by those with little to spare,
they guard the fields with prickly pears.*



Il fico d'india

*It grows wild across the sun-baked ground,
with pointed spines like soldiers gathered round.*

*Its flesh is sweet, though harvesting can sting,
a slow and patient task for such a precious thing.*

*It brings bright colours to the countryside,
beside ancient olive trees standing side by side.*

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

*Deep roots that whisper stories untold,
of wind, of sunshine and victories old.
From carefully chosen fruit comes liquid gold,
enriching each dish with flavours warm and bold.
And in the fragrant new-season oil, bubbling bright,
pittule sizzle and dance in festive delight.*

Gli ulivi secolari



Le pittule

*Mix water, salt and flour, then leave the dough to rise,
drop it into sizzling oil and watch it dance before your eyes.*

*One leads to another, and they vanish in a flash,
no one ever knows when to stop once they start on the batch.*

*Little balls of batter, simple as can be,
nothing like the lavish rustico leccese!*

LECCE

GOLDEN STONE, BAROQUE BEAUTY AND MOVIDA

*Golden pastry, piping hot,
béchamel and tomato in every spot.
Mozzarella, nutmeg and pepper too
a rich little feast made just for you.
Full of flavour, indulgent and bold,
best with a caffè leccese, served ice-cold.*

Il rustico leccese



Il caffè leccese

*“Caffè leccese” sounds a little too grand,
“iced coffee with almond milk” is what locals understand.*

*Almond syrup is poured over ice,
then hot espresso makes it just right.
It clinks as you stir it, beneath the evening light,
one sip and you are lost in Lecce by night..*

OTRANTO

THE GATEWAY TO THE EAST

Otranto is Italy's easternmost town: on clear days, you can catch a glimpse of the Albanian coast. It is a symbolic place, suspended between **East** and **West**.

The historic centre is
enclosed by ancient walls
and overlooks the clear
blue sea



Its name inspired **Horace
Walpole's** The Castle of
Otranto, considered the first
Gothic novel in literature



Castello Aragonese

OTRANTO

THE GATEWAY TO THE EAST

Walking through the narrow streets and stairways, you will reach the **Cathedral of Santa Maria Annunziata**, famous for its vast medieval **Tree of Life mosaic** and the Chapel of the Martyrs.



**Cattedrale di
Santa Maria Annunziata**

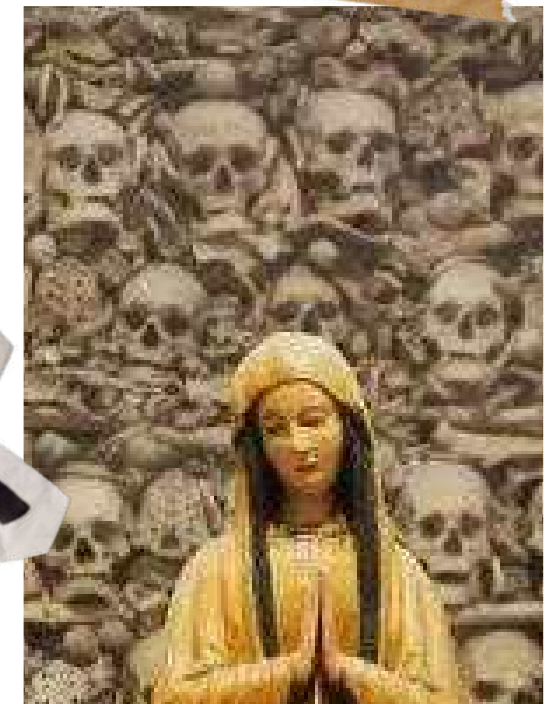


Tree of Life Mosaic



Dating back to the **12th century**, it presents a symbolic vision of the world through animals, biblical figures and fantastical creatures, blending faith, myth and the medieval imagination

The **bones of the Martyrs** of Otranto. According to tradition, during the Ottoman siege, around **800** inhabitants were executed after refusing to renounce their Christian faith



FRIGGITORIA DI PESCE

On the panoramic road in **Castro Marina**, **Isola del Sole** is a popular seafood takeaway known for its informal setup: you fill in your order, collect your tray and sit either indoors or outside. It is a **self-service restaurant** with food cooked to order, ideal for anyone who wants to enjoy seafood in a relaxed setting.



Isola del Sole Castro

The menu mainly features
fried calamari and **prawns**,
baked mussels, **seafood**
salad, **octopus**, **grilled fish**
and **raw seafood dishes**



RISTORANTE DI PESCE

At the foot of the **Aragonese Castle** in **Castro Alta**, this elegant, **contemporary seafood restaurant** is ideal for anyone looking for a more refined dining experience than the area's traditional trattorias. The cuisine combines high-quality seafood with creative presentation, while remaining rooted in Mediterranean flavours.

The menu's most representative dishes include **raw seafood, carpaccio, tartare, seafood starters, pasta dishes with shellfish**, and main courses featuring **tuna, swordfish** and the **catch of the day**



Tuna Lounge restaurant



GROTTE DELLA ZINZULUSA

ROCKS, SEA AND WILD BEAUTY

The name “Zinzulusa” refers to the shape of the **stalactites**, which resemble **hanging rags**, known in the local dialect as “zinzuli”



The guided tour lasts about **30 minutes** and follows a walking route of approximately 150 metres



VISITOR TIPS

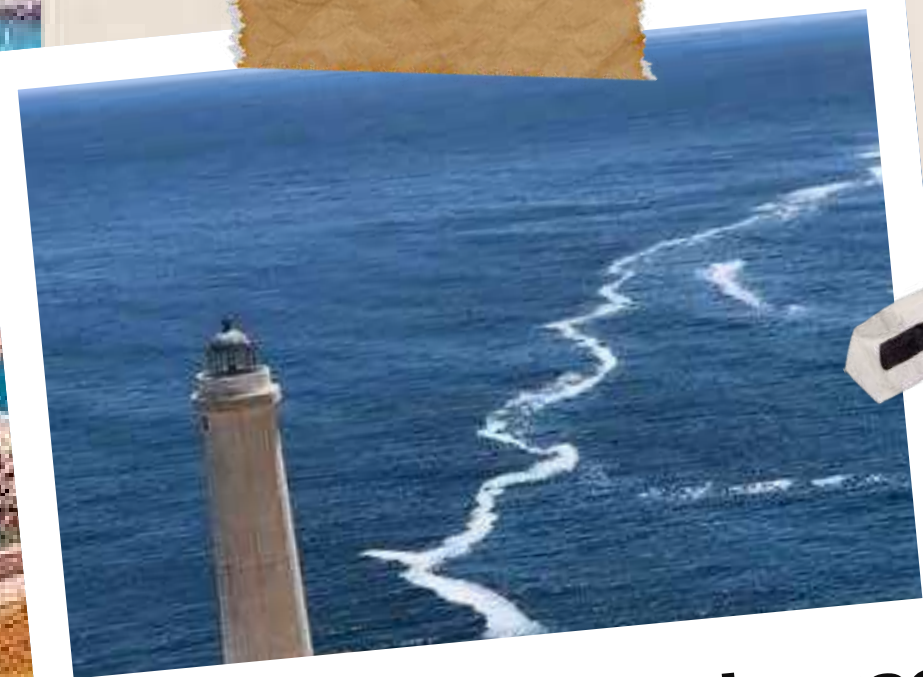
- Wear comfortable, closed-toe shoes, as parts of the route can be slippery
- Bring a jacket, as temperatures inside are around 16–18°C

Not recommended if you suffer from claustrophobia!

SANTA MARIA DI LEUCA

WHERE THE LAND ENDS AND TWO SEAS MEET

Santa Maria di Leuca is the southernmost point of Puglia, known as de *Finibus Terrae*, meaning “at the end of the earth”. It is a symbolic place where the **Adriatic** and **Ionian Seas** meet.



Punta Meliso Lighthouse



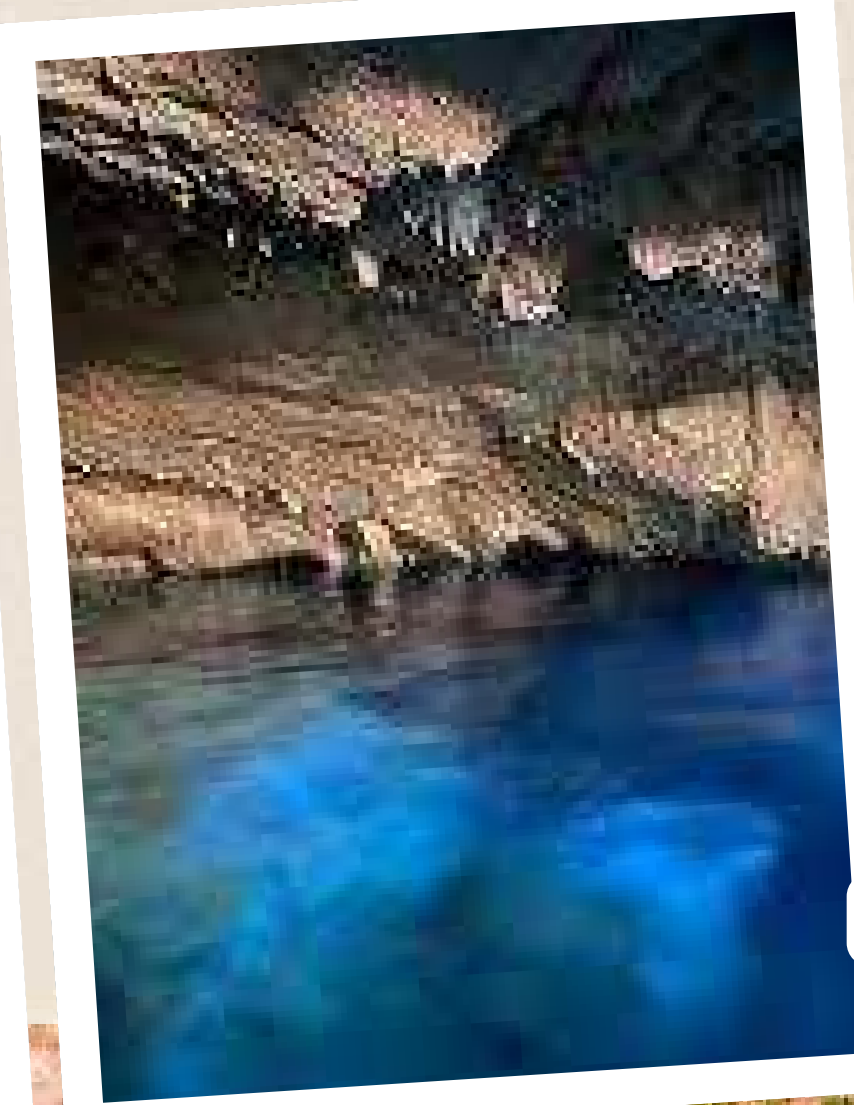
In favourable conditions, the meeting of the two seas can be seen in the **different shades of the water** and the **movement of the currents**, which create a natural line across the sea



Sanctuary de Finibus Terrae

LEUCA CAVES

One of the best experiences in Leuca is a **boat trip** along the coast, with the chance to swim straight from the boat.



LEUCA CAVES

Tickets can be purchased at Leuca's marina or near the Sanctuary and lighthouse, from the small kiosks run by local boat tour companies.

Places are usually available even at the last minute, and in most cases the wait is no longer than an hour. To secure a specific departure time in advance, you can **book online**.

Boat trips generally last around **2–3 hours**.

VISITOR TIPS

- Wear your swimsuit and bring a beach towel
- Bring sunscreen, a hat, sunglasses and a lightweight top to protect yourself from the sun



TRADITIONAL DISHES



BARI



Sgagliozze

Small squares of fried polenta, a traditional street food from Bari Vecchia



Focaccia barese

Soft and fluffy on the inside, crisp on the outside, topped with cherry tomatoes, olives and plenty of olive oil



Panzerotti

Fried calzones filled with mozzarella and tomato, with several other variations available



**APPROVED
BY THE GROOM!**



Calzone di cipolla

A savoury shortcrust pastry filled with onions, olives, anchovies, and raisins. Some versions also include ricotta forte



Riso, patate e cozze

An oven-baked dish made with rice, potatoes, mussels, tomatoes, onion, pecorino cheese and extra virgin olive oil



Orecchiette alle cime di rapa

Fresh pasta served with slightly bitter greens, garlic, olive oil and anchovies



Assassina

Pasta cooked directly in the pan with tomato sauce until crisp and slightly charred in places, with a spicy kick



Crudo di mare

Octopus, baby cuttlefish, sea urchins, mussels, prawns, and much more: always exceptionally fresh, freshly caught, and, above all, served raw



Ragù con le brasciole

A traditional Baresi Sunday dish, this sauce is slow-cooked for hours and enriched with horse or beef rolls filled with lard and pecorino cheese



Taralli

Snack di farina, olio e vino bianco: vengono bolliti e poi cotti in forno per renderli ancora più croccanti. La versione più comune è con i semi di finocchio



Tette delle monache

A sponge cake filled with Chantilly cream, known for its unusual shape. The original recipe was developed in a convent in Altamura



Cartellate

The quintessential Christmas sweet, these rose-shaped pastries are fried and then coated in vincotto or fig syrup

SALENTO



Pasticciotto



**APPROVED
BY THE GROOM!**



Caffè leccese

**Would you like a
traditional Salento
breakfast?**

A shortcrust pastry filled
with custard

Iced coffee with almond
milk, served over ice.
Perfect for summer



Frisa

Dried bread soaked in water and topped with tomatoes, olive oil and salt. Fresh, simple and rooted in rural tradition



Ciceri e tria

Pasta with chickpeas, with some of the pasta fried for extra texture. A humble dish, but full of flavour, with a delicious contrast between crisp and soft



Pitta di patate

A savoury potato pie, often filled with onion, tomato and olives. Delicious served cold too



Fave e cicorie

A purée of dried broad beans served with wild chicory. A contrast of creamy and pleasantly bitter flavours, and one of the oldest dishes in Puglia's rural tradition



Rape nfucate

Turnip tops slowly stewed with garlic, olive oil and chilli. Bold and slightly spicy. The word 'nfucate means "smothered", referring to the slow cooking method



Pettole

Small balls of fried, leavened dough, traditionally enjoyed especially during the Christmas season



Municeddhre (lumache)

Snails slowly cooked in a tomato sauce with garlic and chilli



Scapece gallipolina

Fried fish marinated with vinegar and saffron. An old fishermen's recipe



Turcinieddhri

Grilled rolls made with lamb offal. A bold, distinctive flavour

**APPROVED
BY BRIE!**





Fruttoni leccesi

A shortcrust pastry filled with almond paste and jam, usually cherry or quince, and covered with a layer of dark chocolate



Cupeta

A crunchy almond-and-honey nougat. Simple and traditional, often sold at fairs and festivals



Rustico

Puff pastry filled with mozzarella, béchamel and tomato

ITRIA VALLEY



**APPROVED
BY BRIE!**

Carne alla brace

Butcher shops with their own kitchens. A local tradition where you choose the meat directly from the counter and have it grilled over charcoal



Capocollo di Martina Franca

A high-quality cured meat, aged and seasoned with herbs and spices. Perfect as an appetiser

TRIA VALLEY



Bombette di Martina Franca

Pork rolls filled with cheese and grilled over charcoal. An iconic speciality of the area



Latticini

This area is known for its excellent fresh dairy products, so burrata, mozzarella, stracciatella, and nodini are often particularly good, especially when bought directly from a local dairy



COAST AND SEA



Polpo arrosto

Grilled octopus, tender on the inside and crisp on the outside



Cozze crude

Very fresh, often eaten with a squeeze of lemon

COAST AND SEA



Ricci di mare

They are usually eaten raw, freshly opened, using a piece of bread to scoop out the orange flesh inside, which has an intense, briny and slightly sweet flavour



Frittura di pesce

Freshly fried fish, simple and irresistible. Perfect by the sea

WINE



Locorotondo DOC



**Negroamaro
del Salento**



Primitivo di Manduria



Susumaniello

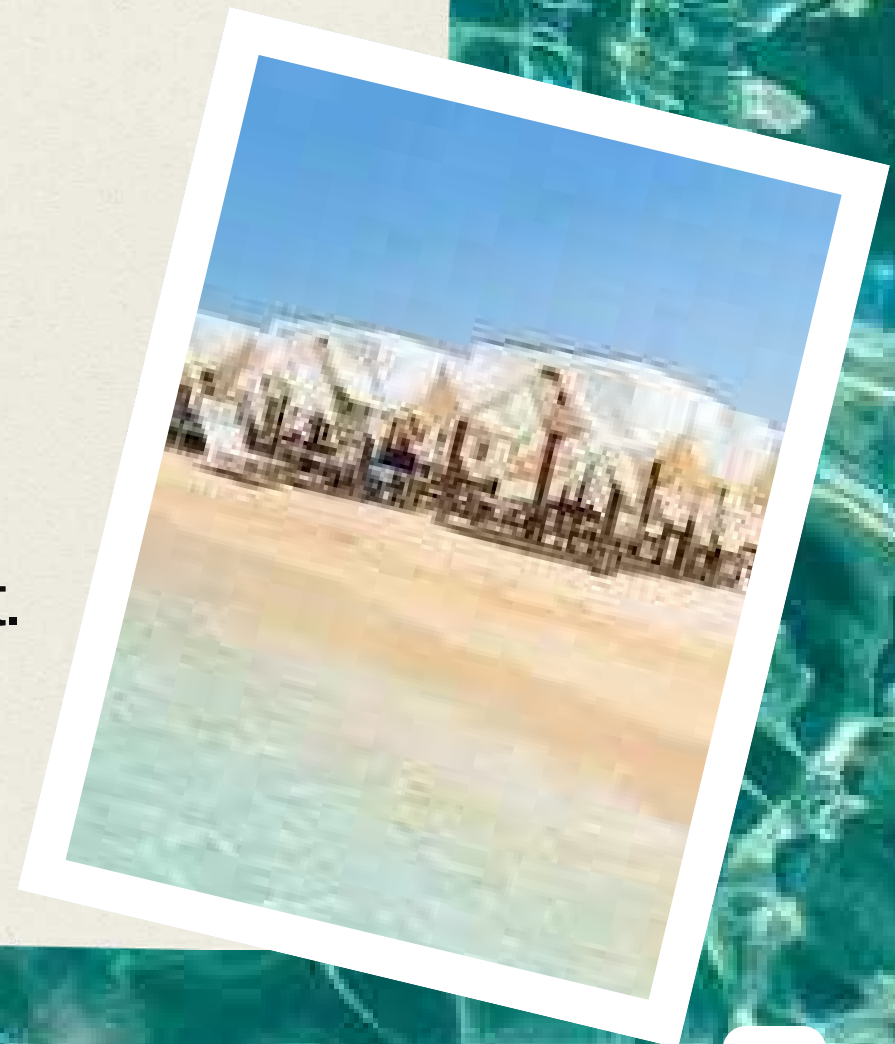


**Verdeca della
Valle d'Itria**

RECOMMENDED BEACHES IN SALENTO

In Salento, you choose the beach according to the wind! In the morning, many locals check the weather and decide whether to head towards the Ionian or the Adriatic coast. With both coastlines within easy reach, simply switching sides is often enough to find calmer, crystal-clear water.

With the **tramontana** (northerly wind), head to the **Ionian** coast.
With the **scirocco** (southerly wind), head to the **Adriatic** coast.



IONIAN SEA

The Ionian coast is known for its wide beaches, pale sand and shallow, crystal-clear water.



With the tramontana (northerly wind), head to the Ionian coast!



MARINA DI PESCOLUSE

Often called the **Maldives of Salento** for its pale sand, shallow crystal-clear water and turquoise sea. It is ideal for a relaxing day at the beach, although it can become very crowded during the high season.

There are both **beach establishments** and **free-access stretches of beach**. It is quieter and more relaxed than Baia Verde and is popular in summer with families and couples, with an atmosphere centred more on relaxation.



MARINA DI PESCOLUSE

There are several well-equipped beach establishments, including **Le Cinque Vele**, **Lido 77** e **Lido Venere**.

Le Cinque Vele is generally the most elegant and expensive option, while Lido 77 tends to be simpler and more affordable.





BAIA VERDE

It is Gallipoli's best-known seaside area, with pale sandy beaches, clear water and plenty of **well-equipped beach establishments**.

Very popular, especially with younger crowds. Many beach establishments offer music, aperitifs and a lively **beach-club atmosphere**, making it ideal for anyone looking for a fun and vibrant day by the sea.

For something **quieter**, **Lido San Giovanni** is a good alternative. It is easy to reach from the centre of Gallipoli and has a more traditional, family-friendly atmosphere.

BAIA VERDE



This is where you will find some of Gallipoli's best-known beach clubs and seaside venues, including **Samsara**, **Zen Beach** and **Zeus Beach**, with music, aperitifs and a lively, youthful atmosphere, especially during the peak summer season.

In the evening, **Praja** is one of the area's most famous nightlife spots.



PORTO SELVAGGIO

Porto Selvaggio is on the Ionian coast, but it is **rockier** and **more unspoilt** than Baia Verde, Pescoluse and Punta Prosciutto, which are known for their sandy beaches.

The main bay has **no facilities** and can only be reached on foot through the **pine forest**, making it ideal for those looking for peace and nature, but less suitable for anyone who prefers comfort and amenities.

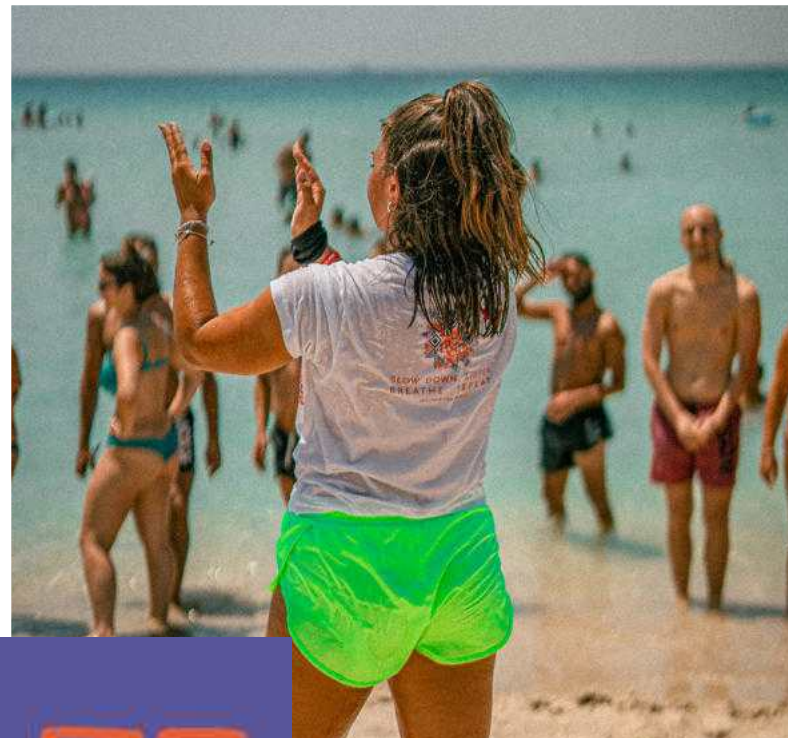
The large pine forest surrounding the bay is **perfect for relaxing in the shade** during the hottest hours of the day or enjoying a picnic.



PORTO CESAREO

With its shallow waters and pale sandy beach, it is particularly suitable for **families with children**. There is a mix of **free public beaches** and fully equipped beach establishments, while the town centre offers restaurants, ice-cream shops and a pleasant seafront promenade.

Just off the coast lies **Isola dei Conigli**, which can be reached by boat, **pedal boat** or **kayak**. In the clear, shallow water, it is easy to spot small fish close to the shore.



PORTO CESAREO

For families travelling with children, **Dune Family**, located within **Lido Dune**, is one of the best-equipped options in Porto Cesareo.

Every day, the entertainment team organises **beach games, creative activities, treasure hunts, baby dance** sessions and workshops for younger children. There are also aqua aerobics, dancing and group activities suitable for all ages.

One of the most special events is the open-air **cinema under the stars**: every **Wednesday at 9:00 pm**, the beach is transformed into an outdoor cinema, showing classic films for children and families.





TORRE LAPILLO

A long, sandy bay with crystal-clear water and a very shallow seabed. In some areas, **you can walk quite a long way out before the water becomes deep**, making it perfect for families.

Towards the tower, the scenery becomes more distinctive, with a few rocky stretches and some good spots for snorkelling. The area in front of the town is more convenient, but also more crowded. The seabed is home to important marine habitats, so it is worth bringing a mask and snorkel.





PUNTA PROSCIUTTO

Some areas are free public beaches, while others have fully equipped beach establishments. The sea is also ideal for families.

It is best known for its pale sand, dunes and shallow, crystal-clear water. The atmosphere is generally relaxed, making it perfect for couples, families and groups who simply want to enjoy a peaceful day by the sea.



Samaná Beach



Teranga Bay



PUNTA PROSCIUTTO

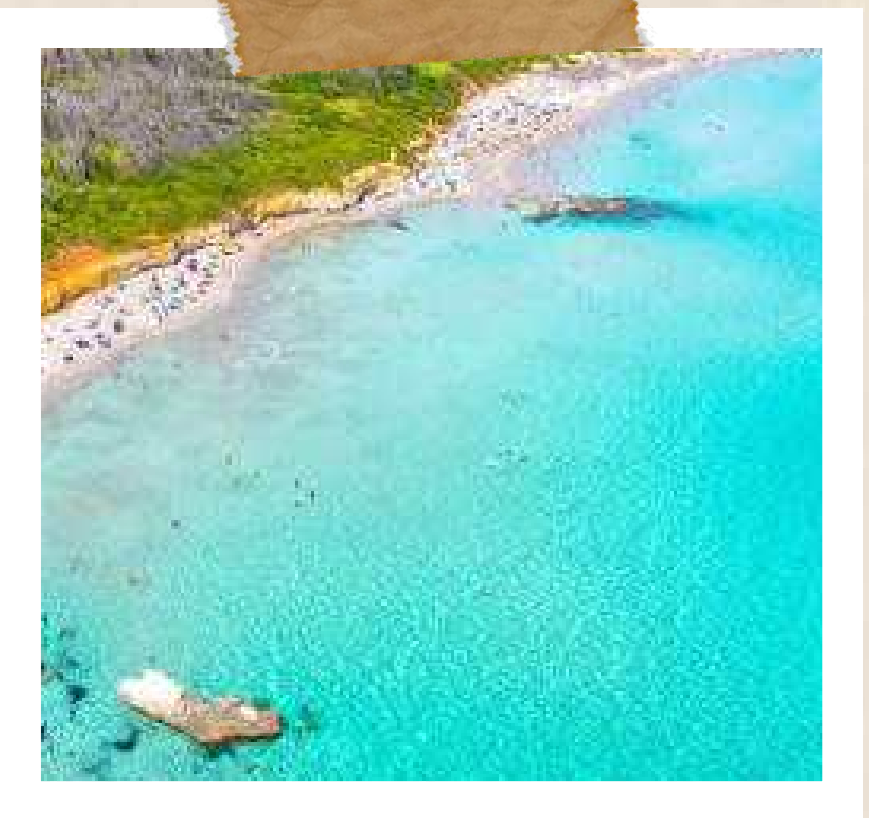
Some of the best-known beach clubs include **Samanà Beach**, **Teranga Bay**, **Lido degli Angeli Beach**, **La Punta Beach** e **Lido Oasis**.

With the scirocco (southerly wind), head to the Adriatic coast!

ADRIATICO

On the Adriatic coast, the landscape becomes wilder, with dramatic cliffs, sea caves, hidden coves and deep blue water





BAIA DEI TURCHI

It is one of the most beautiful beaches near Otranto, with pale sand, clear water, small coves and Mediterranean scrubland behind it.

You can leave your car in one of the paid car parks and **continue on foot through the pine forest** and surrounding vegetation. The walk is part of the beach's charm, but it can be less convenient than Alimini or Torre dell'Orso for families with young children, pushchairs or lots of beach equipment.



MAMANERA BEACH

During the day, it is a beach club where you can have lunch, mainly fish and simple dishes, or enjoy a drink at the bar. The atmosphere is relaxed.

At night, it turns into a **reggae beach party venue**, with live music, **DJ sets** and dancing on the sand until late. Events are often **free** and attract large crowds.



PORTO BADISCO

A natural inlet surrounded by low cliffs and Mediterranean scrub. It is also known for the **Grotta dei Cervi**, one of Europe's most important prehistoric sites, famous for its **Neolithic pictograms**. The cave is not normally open to visitors, but it adds to the area's charm and historical significance. It is also worth stopping to try the local sea **urchins**, which you can find at **Bar Alimentari Tabacchi Da Carlo**



TORRE DELL'ORSO



Le due sorelle



Just off the shore rise the two famous sea stacks known as the **Due Sorelle**. The seabed is sandy and generally slopes gently, making it a good choice for families as well. There is a mix of free public beach areas and fully equipped beach establishments with bars and food service. Just behind the beach lies the town centre, with ice-cream shops, cafés, restaurants and other amenities

It is a large natural pool carved into the rock and connected to the sea through caves and underground passages. It is not a traditional beach: the surrounding area is rocky, there is little space to lie down, and access can be slippery. It is therefore better suited to a scenic visit than a full day at the beach

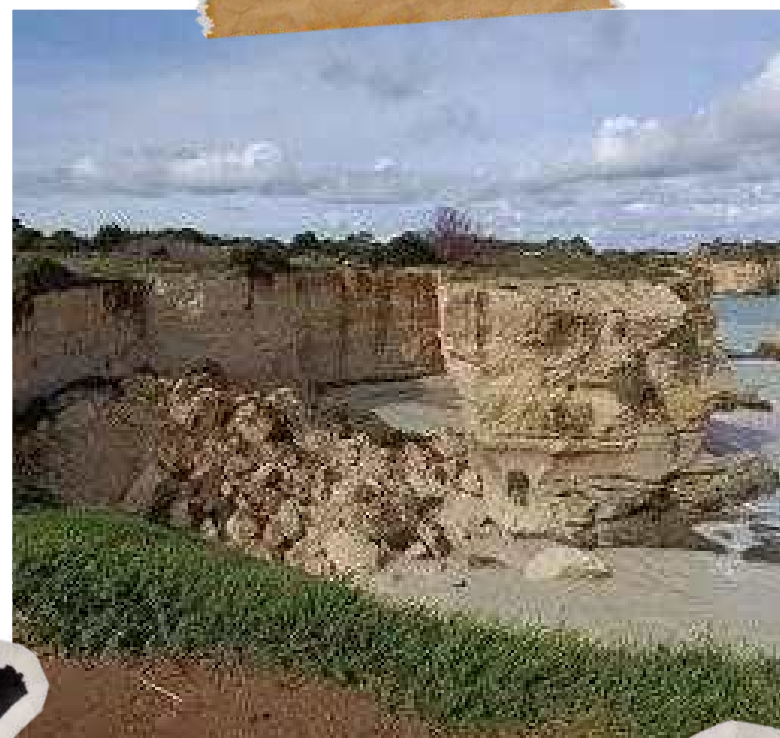


Grotta della Poesia





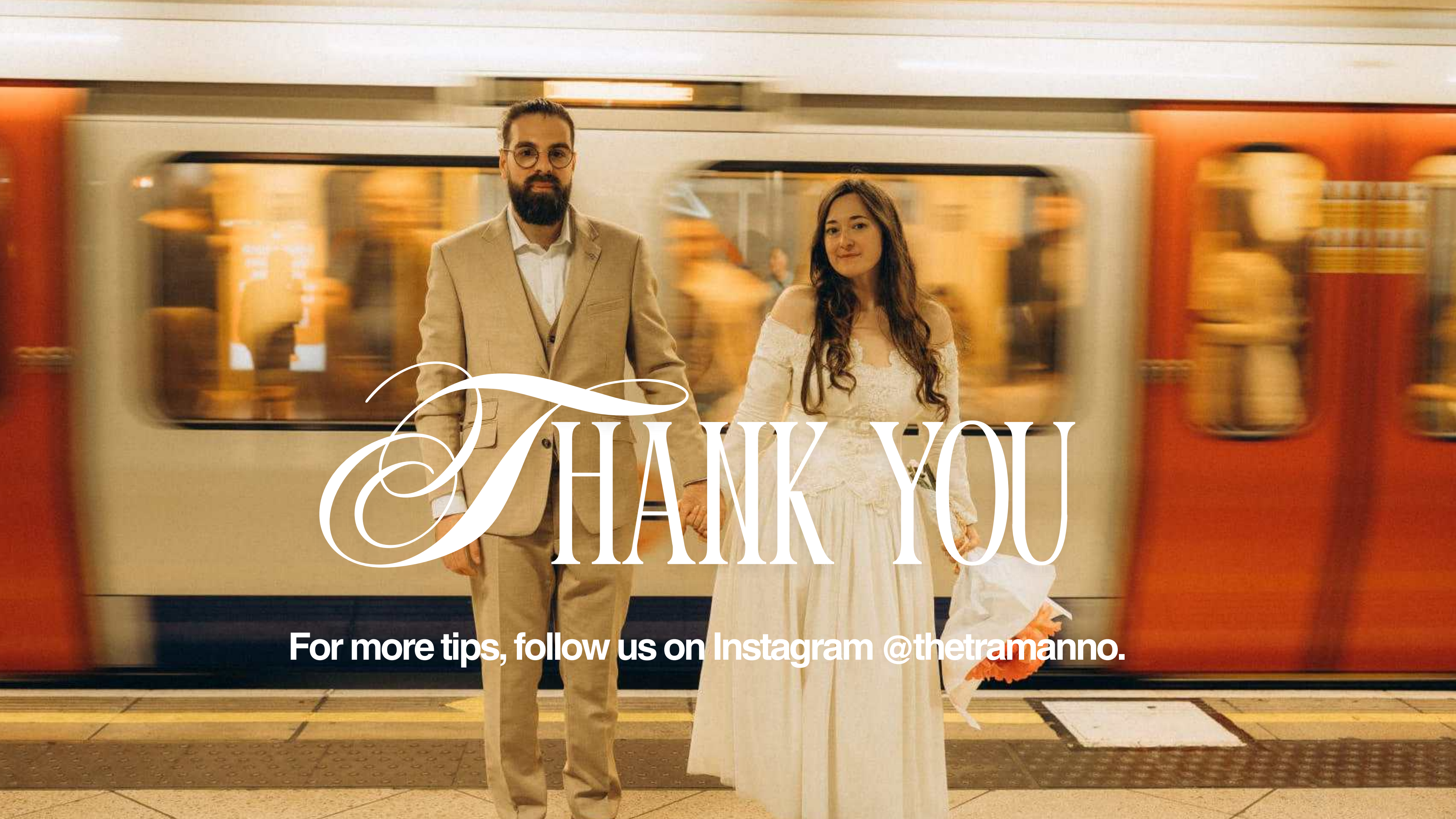
L'arco degli innamorati



TORRE SANT' ANDREA

The **Arco degli Innamorati** was one of Torre Sant'Andrea's most recognisable landmarks. Its natural shape, resembling a large arch suspended above the sea, made it a popular subject for photographs, postcards and holiday memories.

In February **2026**, after several days of heavy rain and rough seas, the arch **collapsed** into the water due to the natural erosion of the rock. Its loss deeply affected the local community, as it was not only a geological formation but also an image closely tied to the identity of the area.

A man with a beard and glasses, wearing a light-colored suit, and a woman with long dark hair, wearing a white lace wedding dress, are walking hand-in-hand in front of a train at night. The train is white with red accents and has large windows showing interior lights. The scene is illuminated by warm, golden light, likely from the train's interior or nearby streetlights. The overall mood is romantic and celebratory.

THANK YOU

For more tips, follow us on Instagram @thetramanno.