

HAPPY TO WELCOME YOU Feel at home!

Fast Sud is the place where refinement and taste meet to create a unique culinary experience, far from the usual Fast Food. It tells the story of our territory through a journey through flavors in a simple, original, immediate and healthy way, thanks to the use of natural raw materials from the South. Get ready to discover a new concept of fast food, which celebrates the authenticity and creativity of Southern cuisine.

Why Fast? Because we are a gourmet fast food restaurant, since 2018 we have been making express preparations before your eyes and you can consume them in an informal environment, in complete comfort and in total autonomy.

Why South? Because for our recipes we only use high quality artisanal raw materials, BIO, DOP, IGP and slow food Presidia from certified farms in Puglia and Sicily.

Why Bottega? Because here you can breathe the atmosphere of an old village shop, in a vintage style, with original 60s furnishings and recycled industrial materials, a timeless bistro/shop where you can feel at home, away from home. Between one bite and another you can also purchase the products you liked the most and give vent to your desire for experientiality.

Why Gourmet? Because our exquisite dishes are freshly prepared with selected raw materials, Fast Sud sandwiches have always surprised the palates of those who taste them, accompanying and enhancing the pairings with wines by the glass, craft beers and organic drinks.



We would kindly like to point out to our diners that all the preparations that will be tasted are made on the spot, which is why sometimes the waiting period may last a few minutes, furthermore, since we use seasonal and fresh ingredients from Southern Italy, the recipes may undergo changes due to lack or exhaustion of products, thank you for your understanding.

We inform our customers that the foods and drinks prepared and administered in this establishment may contain ingredients or adjuvants considered allergens. One of our appointed managers is at your disposal to provide any support or additional information, including by showing suitable documentation, recipe books and original labels of the raw materials.

PLASTIC FREE

We love nature and do everything to protect it, which is why our concept was born Plastic Free.
Since 2018 we have adopted a 100% sustainable system, starting from the choice of suppliers with artisanal processing methods, with protected designation products, to the design of our premises, up to the packaging.
We like to think that our customers are not just consumers, choosing us means making your contribution to a positive and sustainable food system.

OUR VALUES:



BEST FAST FOOD

Numerous successes and awards obtained in recent years including:
2019 Award for best new opening Forchettiere Awards
2020 Insertion of the Gambero Rosso Street Food guide
2021 Case study Risto Boom among the best food concepts
2022 Mention among the best delicatessens
2023 Best Fast Food Award

THEY TALK ABOUT US:



ITALIAN EXCELLENCE

We have selected only the best suppliers with artisanal products and raw materials, organic, DOP, IGP and slow food products, with the aim of offering an excellent menu for your palate. Our partners are in fact synonymous with Italian excellence in the world, since day one we have collaborated with high-profile companies, small local businesses from the South, of international fame, some of these present among the 100 Italian excellences in the world according to Forbes.

I NOSTRI PARTNERS:




TAPAS GOURMET

To start, let yourself be tempted by our delicious Tapas, freshly prepared, with the highest quality ingredients, BIO, DOP, IGP and slow food presidia, seasoned exclusively with E.V.O. oil.

BURRATA APULIAN CHEESE

Pistachio Burrata *Veggie* 8

A delicious Apulian burratina, served in a cocotte, with a Bronte pistachio filling.

Burrata bombetta from Salento *Veggie*  8

A delicious Apulian burratina, served in a cocotte, with a spicy filling based on Salento cornetto chili peppers.

Burrata Slow food *Veggie* 8

A delicious Apulian burratina, served in a cocotte, filled with white ketchup, Giarratana onion and candied capers p.s.f.

THE CANNOLINI

Cannolini Gourmet Sole *Veggie* 6

Trio of Sicilian cannolini filled with artisanal Modica vegetable caponata and flakes of Ragusan provola.

Cannolini Gourmet Mare 6

Trio of Sicilian cannolini filled with artisanal Sicilian avocado guacamole, smoked salmon, artisanal red turnip mayonnaise and organic almond flakes.

Cannolini Gourmet Terra 6

Trio of Sicilian cannolini stuffed with stracciatella and Salumificio Santoro artisanal mortadella, chopped grains and Bronte pistachio pesto.

TARTARE

Smoked salmon tartare 14

Avocado tartare, smoked salmon, Apulian extra virgin olive oil with orange, Ispica sesame, slow food presidium.

THE CAPONATA

Caponata Modicana *Vegan* 14

Artisan Modican caponata, Modica chocolate flakes.

Caponata Bedda Matri *Veggie* 14

Artisan Modicana caponata, flakes of organic Sicilian salted ricotta, extra virgin olive oil.

THE FRISELLE- TOASTED BREAD

Frisa Stracciatella and Tomato Confit *Veggie* 6

Artisan frisa, stracciatella, Apulian confit tomatoes, extra virgin olive oil and organic oregano from Pantelleria.

Frisa Salmone and Avocado 7

Artisanal frisa, fine slices of smoked salmon, artisanal avocado guacamole, stracciatella, Ispica sesame, lemon oil.

Frisa Caponata *Vegan* 6

Artisanal frisa, stuffed with exquisite Modicana artisanal vegetable caponata and extra virgin olive oil.

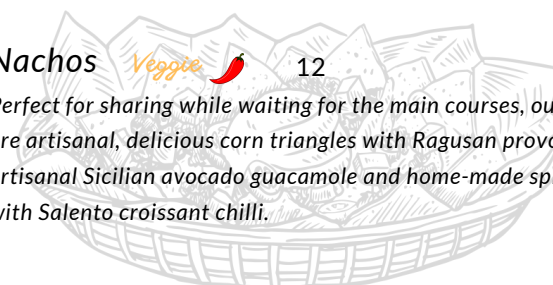
Frisa Capocollo 7

Artisan frisa, stuffed with Apulian stracciatella and artisan Capocollo from Martina Franca, reduction of Primitivo di Manduria.

SOUTH NACHOS

Nachos *Veggie*  12

Perfect for sharing while waiting for the main courses, our nachos are artisanal, delicious corn triangles with Ragusan provola, artisanal Sicilian avocado guacamole and home-made spicy sauce with Salento croissant chilli.



FISH SANDWICHES

Marzamemi 16

Fine "Campisi" tuna, capers from Salina, sun-dried cherry tomatoes, sweet and sour onion fillets from Giarratana slow food presidium.

Monopoly 15

Fine smoked salmon, sun-dried Apulian courgettes, DOP Bronte pistachio pesto, Apulian stracciatella.

Stracciughino 14

Stringy Apulian stracciatella, fine Marzamemi anchovies, semi-dried Apulian tomato, slow food presidium candied capers.

Messinese 15

Fine slices of artisanal "Offishina" swordfish, slices of Sicilian orange, mayonnaise, slow food presidium Salina capers, orange oil.

Trani 16

Apulian fiordilatte, Apulian peppers, fine slices of seasoned red tuna from Salento "Offishina", artisanal Sicilian avocado guacamole, organic Sicilian almonds and orange extra virgin olive oil.

Gallipoli 18

Apulian fiordilatte, smoked salmon tartare, Sicilian avocado, mayonnaise, lemon zest and lemon extra virgin olive oil.

VEGETARIAN SANDWICHES

Alberobello *Veggie* 12

Leccine olive pâté, Apulian mozzarella knots, capers from Salina p.s.f., confit tomato, organic oregano from Pantelleria, extra virgin olive oil.

Victory *Veggie* 14

Artisan Modican vegetable caponata, Ragusano caciocavallo.

Leccese *Vegan* 14

Aubergines, peppers, courgettes, artichokes, Apulian dried tomatoes, Apulian Leccine olive pâté.

Salento bomb *Veggie* 12

Ragusano caciocavallo, red onions with cooked Apulian grape must, Salento croissant hot pepper pâté.

HOT DOG

American style, but 100% Italian taste!

Peppers and Onion 15

Artisan "Santoro" sausage, Apulian peppers, sweet and sour onion p.s.f., artisanal ketchup, crunchy chips on the side.

Pistachio and Provola 15

Artisan "Santoro" sausage, Ragusano provola, pistachio pesto and chopped Bronte PDO pistachios, crunchy side chips.

Classic 14

Artisan sausage with Apulian artisan tomato ketchup sauce and mayonnaise, enclosed in soft brioche and crunchy chips.

PANINI GOURMET

100g artisanal puccia stuffed with high quality ingredients and served with a side dish of 100% natural and artisanal crunchy CHIPS.

HAM SANDWICHES

Kebab del Sud 16

Artisan Sicilian porchetta, sugar pan salad, Salento cherry tomatoes, yogurt sauce, Salento bomb patè, onion with cooked Apulian grape must and crunchy Giarratana onion Slow food Presidium.

In Maria 16

Artisanal "Santoro" cooked ham, organic Ragusan provola, fillets of Apulian aubergines, black olive patè, extra virgin olive oil.

Bronte DOP 14

Mortadella "Santorella", lean and artisanal from the "Santoro" salami factory, Bronte DOP pistachio pesto, Ragusan provola.

Avocollo 14

Artisan guacamole from Sicilian Avocado, artisan Capocollo from Martina Franca "Santoro", Apulian mozzarella knots, Sicilian lemon salt, E.V.O. oil.

Andria 14

Apulian mozzarella knots, artisanal "Santoro" cooked ham and segmented artichokes grown and handcrafted in Salento.

Ostuni 15

Artisan capocollo from Martina Franca, Apulian burrata, organic fig jam, organic Sicilian almond flakes.

Martinese 14

Artisan capocollo from Martina Franca "Santoro", mozzarella knots, black olive pâté, Apulian dried cherry tomato.

Ragusano 14

Ragusano caciocavallo, turnip greens, Santoro artisanal spicy salami, organic fig jam, reduction of Primitivo di Manduria PGI

Milking cow 15

Santoro artisanal mortadella, Apulian burrata, pesto and chopped PDO Bronte pistachios

PAN FOCACCIA

160 gr. of stuffed focaccia from Bari

The Pugliese 18

Fine slices of artisanal capocollo from Martina Franca, reduction of Primitivo di Manduria PGI, stringy Apulian stracciatella.

The Sicilian 18

Fine slices of artisanal mortadella, chopped PDO Bronte pistachios, stringy Apulian stracciatella.

The Vegan *Vegan* 18

Sun-dried aubergines, onions with cooked grape must, semi-dried cherry tomatoes, courgettes, artichoke pâté.

THE CUTTING BOARDS

Our LAND, SEA and SUN cutting boards are a gastronomic journey through the lands of the South! We have selected for you, fine meat and fish cured meats, together with delicious cheeses, traditional vegetables and organic jams, to delight your palate.

The drying rack on the ground 22

Tasting of fine artisanal cured meats from the "Santoro" company, DOP organic farm dairy products from the "Occhipinti" company, artisanal crostini, taralli and focaccina from Bari, Apulian olive jams and exquisite traditional vegetable appetizers grown and handcrafted in Salento.

The drying rack by the sea 25

Tasting of fine artisanal fish sausages salted by hand by chef Danilo Romano in his Apulian fish delicatessen "Offishina" in Matiano in Lecce, DOP dairy products from organic farms from the "Occhipinti" company, artisanal crostini, taralli and focaccina from Bari, Apulian olives and exquisite appetizers of traditional vegetables grown and hand-crafted in Salento, tasting of the fine artisanal preserves of Marzamemi "Campisi".

The drying rack in the Sun 20 *Veggie*

Tasting of fine, DOP dairy products from the organic farm of the "Occhipinti" company, sweet and spicy organic jams, artisan croutons, Apulian olives and exquisite traditional vegetable appetizers, taralli and Bari focaccia. You will discover the authentic flavors of the South.

MOZZARELLA BURGER

250 gr. of Apulian mozzarella from Andria stuffed like a sandwich. Let yourself be conquered by its unique and delicious flavour.
THE BURGERS ARE WITHOUT BREAD.

14

Apulian

Fine slices of smoked salmon, sun-dried courgettes, extra virgin olive oil, Ispica sesame seeds p.s.f. Base salad and julienne carrots.

Sicilian

Fine slices of Sicilian Campisi tuna, sun-dried aubergines, extra virgin olive oil, Ispica sesame seeds p.s.f. Base salad and julienne carrots.

Food Porn

Fine Santoro mortadella, Bronte Pistachio PDO pesto. Base salad and julienne carrots.

Vegetables *Veggie*

Confit tomato, sun-dried courgettes, Pantelleria oregano, extra virgin olive oil. Base salad and julienne carrots

SALAD BOWL

Let yourself be won over by our exquisite mixed salads!
Accompanying bread only 1 euro more.

Salmon 14

Fine slices of smoked salmon, avocado, julienned carrots, beetroot mayonnaise, artisanal guacamole sauce, Ispica sesame seeds. and pistachio, lemon extra virgin olive oil.

Orange *Vegan* 12

Juicy slices of Sicilian orange, crunchy fennel carpaccio, red onion fillets with cooked grape must, Leccine olives and Sicilian wild fennel, orange oil.

Belongs 14

Fine slices of artisanal swordfish "Offishina", slices of Sicilian orange, Salina capers, crunchy fennel carpaccio, Leccine olives and chopped pistachios from Bronte, orange oil.

Mozzarella *Veggie* 12

Apulian confit tomato, Apulian mozzarella knots, raw artichoke segments, Leccine olives and oregano from Pantelleria.

Tuna 14

Fine "Campisi" tuna, Salina capers, Leccine olives, julienne carrots, avocado, red turnip mayonnaise, artisanal guacamole, Ispica sesame p.s.f. chopped pistachios, lemon oil.

Red Tuna 14

Fine slices of artisanal "Offishina" red tuna, slices of Sicilian orange, Salina capers, crunchy fennel carpaccio, chopped pistachios and Leccine olives, orange oil.

PANCAKES

Our iconic pancakes in a savory version!

Salmon & Guacamole 16

4 discs of pancakes stuffed with stracciatella, smoked salmon, home made guacamole with Sicilian avocado and Ispica sesame.

Mortadella & Pistachio 16

4 discs of pancakes stuffed with stracciatella, artisanal mortadella, Santoro salami factory and Bronte pistachio pesto and grains.

CREPPARDELLE

Our pappardelle crêpes in a savory version.

Salmon 16

Burrata Pugliese, strips of smoked salmon, grains and Bronte pistachio pesto.

Mortadella 16

Burrata Pugliese, flakes of artisanal Apulian mortadella, grains and Bronte pistachio pesto.

SWEET TEMPTATIONS

Let yourself be tempted by our desserts prepared strictly on the spot, choose your favourite, our Chef will prepare it for you!

ESPRESSO CANNOLI

Crispy artisanal Catanese waffle, freshly filled with delicious Ragusa ricotta from the Occhipinti organic farm, artisanal creams and sprinkles. Let yourself be won over by the tasty original variations, they tell the story of a territory.

6

Classic cannoli

A traditional classic in a two-flavor format with chopped PDO Bronte pistachios and organic Sicilian almonds.

Aeolian cannoli

With fine capers from the Aeolian Islands slow food presidium Malvasia candied fruit, vincotto di Manduria PGI glaze, icing sugar.

Cannoli Modicano

With fine Modican chocolate nuggets from the ancient Bonajuto sweet shop, the consistency of the chocolate will surprise you!

Tris di Cannolini

Delicious mignon cannoli, in the flavors: ricotta with organic almond grains, Bronte pistachio and candied Aeolian capers, slow food presidium

Cannoli Supreme 7

Make your classic cannoli supreme by choosing an artisanal cream of your choice from:

BRONTE PISTACHIO SICILIAN HAZELNUT SICILIAN CHOCOLATE SALT CARAMEL

and the grains:

BRONTE PISTACHIO SICILIAN ALMOND MODICA CHOCOLATE BONAJUTO

DESSERT

Pancakes 13

(Pistachio/Hazelnut/Chocolate)

Exquisite pancakes with Sicilian ricotta, cream of your choice and sprinkles.

Brioche 9

(Pistachio/Hazelnut/Chocolate)

Very soft Sicilian brioche with ricotta and cream of your choice, plus chopped Bronte PDO pistachios or Sicilian almonds.

Brioscia col tuppò 'Mbriaco' 10

(Coffee and almond liqueur, Lemon liqueur, Orange liqueur) Very soft Sicilian brioche with ricotta and liqueur of your choice, in addition to chopped PDO Bronte pistachios or Sicilian almonds

Pucciotto 7

(Pistachio/Hazelnut/Figs/Chocolate)

A delicious loaf of warm bread, filled with creams of your choice.

Cheese Cake in a Jar 9

(Pistachio/Hazelnut/Chocolate/Figs/Salted Caramel)

Cheese cake in a jar, freshly prepared, waffle and Sicilian ricotta base and flavors of your choice.

Sweet Crèppardelle 13

(Pistachio/Hazelnut/Chocolate/Salted Caramel)

Our pappardelle crèpes in a sweet version, served in a pan with Ragusa ricotta, icing sugar, creams and grains of your choice.

The Frisellamisu 6

Moak organic Sicilian coffee, Ragusan ricotta, bitter cocoa on a Apulian frisella basis.

DRINK LIST

Here you will find only organic drinks, craft beers, wines from the best local producers, made with ingredients and recipes all made in the South, from the best local producers: craft breweries, award-winning wineries and companies with traditional processing methods.

ORGANIC DRINKS

- Arancia** (soft drink with Sicilian oranges) 5
- Blood Orange** (soft drink with Sicilian oranges) 5
- Chinotto** (soft drink with Sicilian chinotto) 5
- Cola** (soft drink with Sicilian spices) 5
- Limonata** (soft drink with Sicilian lemons) 5
- Gazzosa** (soft drink with Etna water) 5
- Tonic** (non-alcoholic drink with Etna water) 5
- Ginger Beer** (non-alcoholic drink with Etna water) 5
- Wami Still or Sparkling Water** (0.50 cl.) 1,5
- Organic Coffee** (Sicilian Moak roasting) 1,3
- Organic Coffee and Cannolino** bye bye 3
- Salentino Coffee** 4

COCKTAIL

From the expert hands of professional bartenders, the recipes of our signature cocktails made in the South come to life! Only high-level spirits, handcrafted with high-quality ingredients.

- Apulian Spritz by FastSud** 8
Apulian bitters from Lecce, panela sugar, citrus honey, orange peel, notes of gentian, tonic with cinchona bark extract and lemons.
- Sicilian Mule by FastSud** 8
Sicilian ginger beer with ginger root, murder lemon elixir, panela sugar, lemon zest, natural infusions, notes of thyme.
- Sud Lemon by FastSud** 9
Apulian gin with Polignano carrots, slow food presidium, Sicilian lemonade with Sicilian lemon infusion.
- Sud Tonic by FastSud** 9
Apulian gin with Polignano carrots, slow food presidium, Sicilian tonic with Sicilian citrus fruit infusion.
- Terroni by FastSud** 10
Our Negroni with Apulian Gin with Polignano carrots, slow food presidium, Red poison and Bloody for a magical blend.
- Camurria by FastSud** 10
Sicilian ginger beer, Spinamara with prickly pear, bitter orange and thistle, Gin with Polignano carrot p.s.f., orange and cane sugar.

DIGESTIVE?

Ask us for the list of our artisan bitters, infusions and potions, made in the South!

SELECTED WINES

From the Itria Valley and the Sicilian lands comes our selection of high quality wines that characterize the territory.

	Goblet/ Bottle
Primitivo del Salento PGI Varvaglione	6 /25
Rosato del Salento PGI Varvaglione	6 /25
Malvasia Bianca PGI Varvaglione	6 /25
Rosso Vurria Nero d'Avola DOC organic	7/ 30
Rosé Gerbino di Nero d'Avola DOC organic	7/ 30
Bianco Gerbino PGI Terre Siciliane organic	7/ 30

BUBBLES

From the Itria Valley and the Sicilian lands comes our selection of high quality bubbles that characterize the territory.

- Primo Falanghina Spumante Brut IGP 26**
Puglia Cantine Varvaglione
- Primo Rosé Spumante Brut IGP 30**
Puglia Cantine Varvaglione

HOMEMADE BEERS

Since 1963, passion and experience have given life to this Salento craft brewery which grows and produces the ingredients for its 0 km, unfiltered beers, which are strictly served in 33 cl bottles, to preserve its authentic flavour.

- Fast Sud (Blanche 4.5%)** 8
- Agricola (Chiara in Lager style 5%)** 7
- Agricola Ambrata (Red Lager 6.5%)** 8
- Nuda e Cruda (Chiara Pils B. 4.5%)** 7
- Tipa (IPA 4, 8%)** 8

EVENTS: APERITIF

Every day from 7pm to 8pm your favorite drink, accompanied by a delicious tasting of Apulian taralli, Cerignola olives, a skewer of Apulian mozzarella and artisanal salami from Cisternino Santoro.

15 euro