

Salento is Folk Music and Dance!

On the terrace of our Briganti Café & Rooftop Bar, in the historic center of Gallipoli, you can experience a Pizzica lesson with Serena, a professional dance teacher and performer of the "Festival della Taranta", a great opportunity for lovers of Salento music and tradition.

Gallipoli

Pizzica & Aperitivo

Briganti Café with Rooftop Bar and sea view



After an hour of Pizzica dance class, you will enjoy the relaxing atmosphere of the Briganti Café & Rooftop Bar with a magnificent view of the rooftops of the old town surrounded by the sea, accompanied by an excellent Aperitivo with typical Salento delicacies and background music.



The Pizzica is a traditional dance shared within the community that over time has spread widely throughout the world. It is a "party" dance that is accompanied by the magical rhythm of the tambourine, a dance that then continues within a "ronda," the magic circle that is composed of musicians, dancers and spectators.

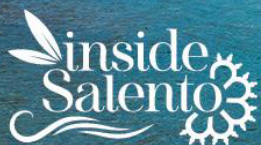
When you stroll through the villages of Salento, you too can go wild in the squares dancing La Pizzica!

Highlights / Includes

- Live Pizzica teacher for 1-hour shared class on our Briganti Café terrace
- Aperitivo "Inside Salento" include one alcoholic Aperitivo or one non-alcoholic drink or one centrifuge. You can choose at the Café one of four selections of local specialties (ingredients may vary depending on season):
 1. Mixed Friselline salentine (mix of nine little durum Friselline)
Cherry tomatoes and basil
Tuna and rocket salad, cherry tomatoes
Leccina olive paté and Santoro salami
Santoro artichoke and Mortadella paté
Farmer's Battuto and sun-dried courgettes
Turnip greens pesto and pecorino cheese
Sweet-and-sour onion and caciottina cheese of Lecce
Salami paste
Sun-dried tomatoes and grated cacioricotta cheese
 2. Capocollo pork of Martina Franca, local burratina cheese and sun-dried courgettes
 3. Prosciutto crudo ham of Murge, buffalo mozzarella, Altamura bread and Nardò artichokes
 4. VEGETARIAN: Frisa 'Briganti' (topped with cherry tomatoes, wild rocket, burratina of Andria, lampascioni onions, selvedge chicory, artichokes, Leccine olives)

Price per person: Euro 40

Reserve now & pay the day of tour!



insidesalento.com



Details

- Languages: Italian, English
- Duration: 2/2,30 hours
- Operates: **Wednesday (May - October, August not available)**
- Starting Time: **6 pm** (6-7pm Pizzica, afterwards Aperitivo)

Not included in the price

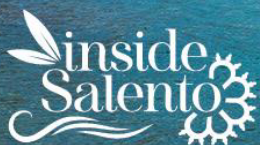
- Transfer to / from Gallipoli
- Anything not mentioned in "Highlights/Includes"

Know before you go

- Min. 2, max. 15 participants
- Bring with you: comfortable clothes and practical dance shoes (closed sandals ok) or without shoes
- Payment on arrival
- The experience is not suitable for people with disabilities
- You can order extra other Salento specialties and exclusive desserts from the Rooftop Bar menu
- Private lessons on different days upon request (min. 2)
- Cancel free up to 48 hours in advance, after 100% of total amount is due

Book Now! Contact us at experience@insidesalento.com

Please indicate full name, tour date (on Wednesday), indicate "Gallipoli Pizzica & Aperitivo", your Hotel name, total adults, mobile phone number including country code preceded by +, email address. Meeting point comes with Booking confirmation.



insidesalento.com