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ah! THE PERFECT 'MARKET-TO-TABLE' DAY

Turn your market haul into a masterpiece at [TrulliVistas](#) or [TrulliRoccia](#), where the journey from stall to table becomes your favourite Puglia memory. Beyond the bustling stalls, we'll lead you to our secret stash of elite butchers, fishmongers, and cheesemakers, or even help arrange a celebrity chef to escort you on a curated tour to find the region's finest gems. Whether you're firing up the wood-burning pizza oven for a traditional *pignata*, mastering a Sophie Grigson recipe (there is a copy of one of her books in each trullo), or hosting a sunset BBQ, your "market finds" are the stars of the show. It's more than just shopping—it's living the authentic Pugliese lifestyle, one delicious discovery at a time.

Plan Your Perfect Market Day

To plan the ultimate itinerary for exploring local flavors and artisanal treasures, start here with our insider tips and recommendations

Early Start

Beating the Crowds: The Magic of the Early Start 🍷

Market stalls (Saturday FRUIT & VEG/FLEA MARKET and Sunday ANTIQUES) open are and ready for business early from 08:00 and begin to close shop circa 13:30 so plan to get an early start



Escorted Market Tour

Local Secrets Unlocked: Why an Escorted Tour Could Be Right for You 📖

Your chance to find and taste the best Puglian products at the Ceglie Messapica market with BBC and award-winning celebrity chef Sophie Grigson. Cheeses and cured meats, fruit and vegetables that are the backbone of the local cuisine, some of which may be entirely new to you.

[More Info and booking >>](#)



Butchers Visit

Prime Cuts: A Pilgrimage to the Area's Best Butchers 🍖

A minute's walk from the Ostuni Saturday Market is one of the area's best butchers [PUNTO CARNI](#) Via Eugenio Maresca, 72017 Ostuni BR [\(map\)](#) And ...

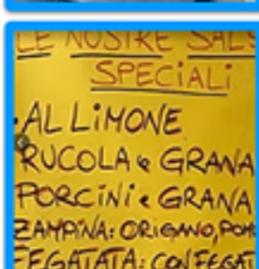
From the Ceglie Saturday Market is nearby farm-to-table butcher [MACELLERIA Aziendale Produzione Propriativa](#) Turco Camarda, 29 Contrada Fragnite, 72013 Ceglie Messapica BR [\(map\)](#)



Or to the Fishmonger

Sea to Table: Catching the Freshest Finds at the Fishmongers 🐟

Nearby is percheria [NAUTILUS](#), the premier fishmongers in Ostuni Via Papa Giovanni XXIII, 57, 72017 Ostuni BR [\(map\)](#)



And Cheese Shop

Cream of the Crop: Discovering the Local Farm Cheese Shop 🧀

A short drive by car from the Ceglie market you'll find Farm-to-Table fresh burrata and so much more at [MASSERIA SUPPONISI](#) via Galante Gargiulo - G.Nisi, 66, 72013 Ceglie Messapica BR [\(map\)](#)



Enjoying Your 'Finds'

Savor the Magic of Your Discoveries 🍷

Your fresh burrata and tomatoe aperitivo in your poolside pergola at either [TrulliVistas](#) or [TrulliRoccia](#). Don forget the prosecco or aperol spritz"



BBQ Your 'Finds'

Dine In or Al Fresco Perfection: Firing Up the BBQ's 🔥

Both [TrulliVistas](#) and [TrulliRoccia](#) have sizeable outdoor BBQs perfect for grilling your artiginal sausages, steaks or seafood. We like to slow-roast bell peppers for next-day aperitivo



Personal Pizzas

Artisan Toppings: Crafting the Ultimate Market-Fresh Pizza at [TrulliRoccia](#) 🍕

Fantastic family enjoyment . . . making personal pizzas in [TrulliRoccia's](#) wood-burning pizza oven! Perfect for your finds in the fruit and vegetable markets. [Watch HOW TO USE PIZZA OVEN VIDEO HERE >>](#)



Traditional Pugliese Cooking

The Soul of Puglia: Slow-Cooking a Traditional *Pignata* at [TrulliRoccia](#) 🍲

Elevate your local market finds by slow-simmering them in our traditional [Pignata clay pots](#), allowing the porous terracotta to lock in moisture and create deep, rustic flavors. We also love roasting 0km potatoes with rosemary and olive oil. Get Traditional Pinata Cooking Recipes [HERE >>](#)



More Antiques

Timeless Treasures: Hunting for Gems at Our Favorite Antique Shops 🏠

Only steps away from Ostuni's Antiques Market (map>>) you will find two of the best antiques shops in the area: [LA MERCANTERIA](#) [\(map\)](#) Corso Vittorio Emanuele II, 34, 72017 Ostuni BR and [LOOFFINCINA VINTAGE](#) (no website) [\(map\)](#) Via S. Mercadante, 5, 72017 Ostuni BR



Dont Forget the Wine

Cheers to Puglia: Finding the Perfect Pour at Ostuni's Best Enoteca 🍷

This is a Paragraph. Click on "Edit Text" or double click on the text box to start editing the content and make sure to add any relevant details or information that you want to share with your visitors. [See all our wine picks](#)

