

Appetizers

Seared cod in thyme with purple potatoes and zucchini puree
€ 18.00

Salted squid with crispy panzanella
€ 21.00

Seabass tartare with scrimp
€ 30.00

Fried zucchini flower with buffalo mozzarella and sweet red pepper sorbet
€ 18.00

Culaccia from the Marche region with figs
€ 20.00

Ovoli mushrooms, celery and parmesan salad
€ 35.00

Parmesan-style eggplant rolls with buffalo fondue
€ 18.00

*F*irst *C*ourses

Risotto with burrata, figs e ham powder
€ 22.00

Spelled fettuccine with porcini mushrooms and crispy sausage
€ 24.00

Amatriciana ravioli with crispy bacon
€ 22.00

Maltagliati "water and flour" with white veal ragout and chanterelles mushrooms
€ 24.00

Paccheri with squid, "puttanesca" sauce and olive bread
€ 22.00

Spaghetti with swordfish and mint
€ 22.00

All fresh pasta is homemade.

*F*rom our *K*itchen

Sliced duck breast with peaches in wine, thyme crumble and fried sage
€ 28.00

Vitello tonnato with caper powder, baby green beans and potatoes
€ 27.00

Fassona tartare with parmesan, foie-gras and black truffle oil
€ 28.00

*F*ish

Amberjack marinated and cooked on the grill with zucchini
€ 32.00

Grilled cuttlefish breaded with endive with dried cherry tomatoes
€ 30.00

Scottadito anchovies with aromatic mixed salad
€ 24.00

Grilled Shrimp with avocado tartare
€ 33.00

Catch of the day grilled or baked with potatoes, cherry tomatoes and olives
by the hectogram € 8.00 (*10 hectogram it's 1 kg*)

*F*rom our *G*rill

Grilled cockerel
€ 28.00

Veal sweetbreads with artichokes grilled with rosemary
€ 30.00

Grilled lamb chops with sautéed broccoli
€ 30.00

Veal loin with roast potatoes
€ 30.00

Sliced beef, rosemary oil and ash potatoes
€ 30.00

Beef Florentine
by hectogram € 7.00

Ribeye steak
€ 30.00

Beef hamburger with homemade bread and potato chips
€ 25.00

*V*egetables

Broccoli sautéed with lemon or sauteed “garlic and chilli”
€ 9.00

Green beans and cherry tomatoes with basil
€ 12.00

Mixed salad
€ 9.00

*C*heeses

Beltrami’s pecorino cheeses aged in the hole of Rosso Conero marc with fig salami
€ 20.00

Selection of cheeses with home-made jams and honeys
€ 20.00