

Appetizers

Red shrimps fried in saffron batter with lime mayonnaise

€24.00

Small squids sautéed with crunchy panzanella

€22.00

Sea bass tartare with tomato gazpacho

€ 25.00

‘Culaccia’ from the Marche region with pizza and figs

€ 20.00

Soft egg with parmesan fondue, ham powder and black truffle

€24.00

Courgette and aubergine croquettes with fresh tomato sauce and basil

€ 20.00

Millefeuille of zucchini flowers and buffalo mozzarella with peppers
sorbet

€ 20.00

First Courses

Pasta and fresh beans

€19.00

Risotto with figs, burrata and ham crumble

€23.00

Water and flour maltagliati with white veal ragout

€21.00

Kamut tonnarelli cacio e pepe with lime zucchini and courgette flowers

€21.00

Eggplant filled ravioli with ricotta and chanterelles

€ 22.00

Fresh mezzi paccheri with pink prawns, cherry tomatoes and glasswort

€23.00

Spaghettoni 'Mancini' with baby squid, smoked butter and lemon

€ 24.00

All fresh pasta is homemade

From our Kitchen

'Fassona' tartare, goat cheese, pinzimonio and black truffle
€ 30.00

Sliced duck breast with sautéed peaches, thyme and parmesan crumble
€ 30.00

'Vitel tonné' with potatoes, confit tomatoes and baby green beans
€ 30.00

Pork fillet saltimbocca with sautéed friggittelli and fried sage
€30.00

Our Fish

Grilled breaded cuttlefish with dried cherry endive
€ 30.00

Amberjack marinated in fennel and barbecued with grilled courgettes
€33.00

Grilled king prawns with chopped avocado
€35.00

Sliced sea bass with courgette cream
€33.00

Fried shrimps and baby squids
€ 28.00

Grilled anchovies with aromatic salad
€ 26.00

Catch of the day grilled or baked with potatoes, cherry tomatoes and 'taggiasche' olives
(by the hectogram € 8.00)

From our Grill

Grilled cockerel

€ 28.00

Grilled porcini mushrooms with parsley oil

€24.00

Beef fillet burger with homemade bread and potato chips

€24.00

Scrocchiarelle of veal with porcini mushrooms

€ 30.00

Rosemary grilled veal sweetbreads

€ 32.00

Roast lamb chops with sautéed broccoli

€ 30.00

Veal loin with roasted potatoes

€ 30.00

Sliced beef, rosemary oil and ash potatoes

€ 32.00

Scottona 'Fiorentina' steak

By the hectogram € 8.00

Rib-eye steak

€ 30.00

Vegetables

Broccoli or field chicory sautéed in a pan or in a sour sauce
€9.00

Aromatic mysticanza with anchovy fillets
€12.00

Mixed salad
€8.00

Cheeses

The “pecorino” cheeses from Beltrami aged in a hole, flavored with pomace of Rosso Conero wine and herbs with fig salami
€ 20.00

Cheese selection with homemade jams
€ 20.00

Mozzarella di bufala
€ 17.00