

Appetizers

Red prawn tartare with lime mayonnaise and wood sorrel
€26.00

Sliced octopus with almond fillets, celery and fresh chilli pepper
€25.00

Salt cod in saffron batter with red onion compote
€ 23.00

Culaccia Marchigiana ham with Ascolana olives and 'cremini'
€23.00

Smoked duck breast with pear salad, walnuts and aromatic mixed greens
€23.00

Soft egg with Parmesan fondue, ham crumble and black truffle
€24.00

Courgette flowers millefeuille with buffalo mozzarella from Campania and cold peppers
€21.00

Please be advised that our dishes may contain certain substances considered allergens. Due to the variety of processes involved, please inform your waiter of any allergies.

*F*irst *C*ourses

Fresh Borlotti bean soup with roasted mussels
€22.00

Risotto with porcini mushrooms, chanterelles and thyme crumble
€27.00

Tagliolini with Acqualagna white truffle
€ 55.00

Parisian-style gnocchetti gratinated with Parmesan cheese
€23.00

Pumpkin ravioli with brown butter, sage and Rosso Conero sauce
€23.00

Pappardelle with rabbit ragout, Taggiasca olives and dried tomatoes
€24.00

Mezzi paccheri with mullet ragù and Salina capers
€24.00

Spaghettoni Mancini 'aglio e olio' with baby squid and mullet bottarga
€24.00

All fresh pasta is homemade

*F*rom our *K*itchen

Roman-style pork fillet saltimbocca with chanterelle mushrooms and chestnut cream
€30.00

Sliced duck breast with persimmons sautéed in butter
€30.00

Marche-style stuffed rabbit with roasted peppers
€ 30.00

Scottona beef tartare with bread and olive crumble, goat's cheese and caper leaves
€ 30.00

*O*ur *F*ish

Slice of yellowtail marinated in fennel and cooked on the grill, with Sorrento
tomato carpaccio
€32.00

Fish soup with baby squid and clams
€29.00

Calamari stuffed with Swiss chard, red turnips, radishes and saffron mayonnaise
€28.00

Grilled anchovies with aromatic mixed salad
€25.00

Grilled prawns with chopped avocado
€ 32.00

Grilled breaded cuttlefish on endive and radicchio with sun-dried cherry tomatoes
€ 30.00

Catch of the day baked with potatoes, olives and cherry tomatoes or grilled
€ 9,00 by the hectogram

*F*rom our *G*rill

Grilled porcini mushrooms with parsley oil
€26.00

Brick-roasted cockerel
€28.00

Grilled lamb chops with sautéed broccoli
€30.00

Veal loin with roast potatoes
€ 30.00

Sliced beef fillet, rosemary oil and ash potatoes
€ 32.00

Beef ribeye steak
€ 32.00

‘Scottona’ Fiorentina
€ 10,00 *by the hectogram*

Vegetables

Broccoli or wild chicory sautéed in a pan or with vinegar
€12.00

Broccoli sautéed Avvocato Cappelli style
€13.00

Aromatic mixed salad with anchovy fillets
€13.00

Our Cheeses

Selection of cheeses with honey, homemade jams and fig salami
€ 20.00

Mozzarella di bufala from Campania
€ 16.00

Please be advised that our dishes may contain certain substances considered allergens. Due to the variety of processes involved, please inform your waiter of any allergies.