

Appetizers

Squid and Sicilian broccoli sprouts salad
€ 23.00

Cod in saffron batter with red onion compote
€ 22.00

Home-smoked seabass with light pizzaiola
€ 24.00

Selection of cured meats from the Marche region and crostini with liver pâté
€ 21.00

Venison croquettes with celeriac cream and red fruits
€ 23.00

Borage millefeuille with smoked mozzarella and tomato coulis
€ 21.00

Castelmagno cheese flan with red wine reduction and radicchio
€ 21.00

Soft egg with parmesan cream ham crumble and black truffle
€ 26.00

First Courses

Lentil soup with sautéed prawns

€ 24.00

Risotto with Navelli saffron pistils and mandarin-glazed veal sweetbreads

€ 25.00

Tagliolini with Acqualagna's white truffle

€ 60.00

Linguine "cacio e pepe" with artichokes puffs

€ 22.00

Fagottelli filled with beef cheek stew and its sauce

€ 25.00

Maltagliati 'water and flour' with white veal ragout and chanterelles

€ 24.00

Mezzi paccheri with clams and black garlic

€25.00

Spaghetti Mancini with butter and anchovies

€ 23.00

All fresh pasta is homemade

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Beef cheek with gratinated cauliflower and crunchy Alba hazelnuts
€30.00

Oven-baked boneless leg of lamb with cacio e pepe artichokes
€ 30.00

Pork fillet with celeriac cream and sautéed Sibillini pink apples
€ 30.00

Rabbit à la 'cacciatora' with potato purée
€ 30.00

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Amberjack marinated with fennel and barbecued with sautéed glasswort and cherry
tomatoes
€ 32.00

Squid stuffed with chard and potatoes, fresh tomato purée
€ 28.00

Sea bass escalope with seared green cabbage and purple potatoes
€ 33.00

Grilled king prawns with chopped avocado
€33.00

Grilled breaded cuttlefish with endive and dried cherry tomatoes
€ 30.00

Grilled anchovies with mixed wild herbs salad
€ 25.00

Fish of the day baked with potatoes, olives and cherry tomatoes or grilled
By the hectogram € 9.00

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Rosemary-grilled veal sweetbreads with potato cream
€ 32.00

Grilled lamb chops with sautéed broccoli
€ 30.00

Sliced beef, rosemary oil and ash potatoes
€ 32.00

Rib-eye steak
€ 32.00

Grilled cockerel
€ 28.00

Veal loin with roasted potatoes
€ 30.00

‘Scottona’ Fiorentina
€ 8,00 *by the hectogram*

Vegetables

Broccoletti or field chicory sautéed in a pan or sour sauce
€ 12.00

Misticanza with anchovy fillets
€ 13.00

Puntarelle in anchovy sauce
€ 14.00

Artichokes à la 'romana'
€ 14.00

Cheeses

Cheese selection with homemade jams
€ 22.00