

# Appetizers

Steamed pink prawns with agretti, lime and bottarga mayonnaise  
€ 20.00

Roman artichoke stuffed with creamed cod  
€ 18.00

Seabass tartare with scrimp  
€ 26.00

Vignarola  
€ 18.00

Culaccia with croutons with capon livers and Ascoli olives  
€ 18.00

Soft egg with Parmesan fondue, ham powder and black truffle  
€ 25.00

Castelmagno flan, radicchio, red wine reduction and pears with saffron  
€ 18.00

# *F*irst *C*ourses

Colfiorito lentil soup and cod steak with herbs  
€ 20.00

Saffron risotto with asparagus, provolone and speck  
€ 20.00

Paccheri alla gricia with fava beans and artichoke  
€ 19.00

“Cacio e pepe” ravioli with broccoli cream  
€ 20.00

Maltagliati "water and flour" with veal ragout and pecorino di fossa "Beltrami"  
€ 20.00

Kamut tonnarelli with amberjack, lime, ginger and almond fillets  
€ 21.00

Spaghetti with squid and mullet bottarga  
€ 21.00

*All fresh pasta is homemade.*

# *F*rom our *K*itchen

Beef cheek braised in Rosso Conero with peas and hazelnuts from Alba  
€ 28.00

Sliced duck breast with cranberry sauce, tempura apples and sweet-and-sour onions  
€ 28.00

Boneless lamb "cacio e pepe" with artichokes with mint  
€ 29.00

Slices of liver with Tropea onion and fried polenta  
€ 27.00

## *F*ish

Sea bass escalope in stew with asparagus and clams  
€ 32.00

Grilled cuttlefish breaded with endive with dried cherry tomatoes  
€ 30.00

Tyrrhenian shrimp grilled with chopped avocado  
€ 32.00

Amberjack steak marinated in fennel and grilled with sea green beans with tomato and mint  
€ 32.00

Scottadito anchovies with aromatic mixed salad  
€ 22.00

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 fried potato  
€ 26.00

# *V*egetables

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

Puntarelle with anchovy sauce  
€ 12.00

Artichokes Romana stile  
€ 12.00

Mixed salad  
€ 9.00

Wild salad with anchovy fillets  
€ 10.00

# Cheeses

Selection of cheeses with homemade jams and honey  
€ 20.00

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