

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