

Appetizers

Smoked sea bass with pine cone with light pizzaiola

€21.00

Calamari salad with turnip florets

€21.00

Steamed white prawns in pink sauce and escarole

€ 22.00

Oxtail croquette with celeriac puree

€ 22.00

Grand mix of cured meats from the Marche region with liver patè crostini

€ 20.00

Soft egg with parmesan fondue, ham crumble and black truffle

€24.00

Castelmagno flan with red wine, pears with saffron and late radicchio

€ 20.00

First Courses

Chickpea soup with cod tapas
€21.00

Risotto with porcini mushrooms, hazelnut crunch and thyme
€26.00

Tagliolini with white truffle from Acqualagna
€50.00

'Amatriciana' style ravioli with crunchy guanciale
€ 23.00

Cocoa pappardelle with duck ragout and orange
€24.00

Mezzi paccheri mollicati with baby squid and turnip tops
€24.00

Spaghettoni Mancini with broccoli and smoked sea bass
€24.00

All fresh pasta is homemade

From our Kitchen

Sliced duck breast with persimmon and cocoa crumble
€ 30.00

Veal cheek with on cauliflower cream and hazelnuts from Alba
€ 30.00

Pork fillet with chestnut cream and fried polenta
€30.00

'Fassona' tartare, parmesan and foie gras
€ 30.00

Our Fish

Grilled breaded cuttlefish with dried cherry endive
€ 30.00

Grilled amberjack marinated in fennel with sautéed glasswort and cherry tomatoes
€33.00

Grilled king prawns with chopped avocado
€35.00

Sea bass slice in a salt crust with mashed purple potatoes, confit tomatoes and Sicilian
broccoli
€35.00

Grilled anchovies with aromatic salad
€ 24.00

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

Beef fillet burger with homemade bread and potato chips

€24.00

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

90 day dry-aged Scottona 'Fiorentina' Steak

By the hectogram € 10.00

90 day dry-aged Scottona rib-eye steak

€ 42.00

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

Roman style artichokes
€14.00

Puntarelle with anchovy sauce
€14.00

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