

Appetizers

Sautéed squid with roman style panzanella
€ 23.00

Baked scabbardfish au gratin with vegetable 'caponata'
€ 21.00

Red prawns carpaccio with lime mayonnaise
€ 24.00

'Culaccia' from Marche with pizza and figs
€ 22.00

Baked zucchini flowers with ricotta and taggiasche olive pesto
€ 22.00

Courgette and aubergine croquettes with fresh tomato and basil coulis
€ 20.00

Soft egg with parmesan cream ham crumble and black scorzone truffle
€ 22.00

First Courses

Risotto with buffalo stracciatella, figs and ham powder
€ 24.00

Bucatini with yellow 'amatriciana' and crunchy guanciale
€ 21.00

Maltagliati 'water and flour' with veal ragout and chanterelle mushrooms
€ 23.00

Spaghetti Mancini with smoked butter, baby squid, lemon and bay leaf
€ 24.00

Mezzi paccheri with mullet, cherry tomatoes, capers and taggiasche olives
€ 24.00

All fresh pasta is homemade

From our Kitchen

Fassona tartare with black scorzone truffle and crunchy parmesan
€ 30.00

Sliced duck breast with mango and peaches salad and its sorbet
€ 30.00

Iberian suckling pig pluma with potato, tomato and Giarratana onion millefeuille
€ 30.00

Our Fish

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

Sea bass escalope in cherry tomato guazzetto with pink prawns and clams
€33.00

Grilled breaded cuttlefish with endive and dried cherry tomatoes
€ 30.00

Aliciotti a scottadito with friggiteli
€ 25.00

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

From our Grill

Rosemary-grilled veal sweetbreads with potato cream
€ 32.00

Grilled porcini mushrooms with parsley oil
€ 28.00

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

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

Baby beans with cherry tomatoes and basil oil
€ 14.00

Mixed wild herbs salad with anchovies fillets
€ 13.00

Cheeses

The “pecorino” cheeses from Beltrami aged in a hole, flavored with pomace of
Rosso Conero wine and herbs with fig salami
€ 22.00

Cheese selection with homemade jams
€ 22.00