

Appetizers

Steamed pink shrimp with agretti and lime mayonnaise
€ 21.00

Raw fish and shellfish with artichoke salad
€28.00

Sautéed squid with crispy panzanella
€21.00

Great mix of cold cuts from the Marche region with liver croutons
€21.00

Vignarola with wild herb flan
€21.00

Courgette flower millefeuille with 'bufala' mozzarella and pepper sorbet
€21.00

Soft egg with parmesan cream, ham powder and black truffle
€ 26.00

First Courses

Serra de' Conti chickpeas soup with cod tapas
€21.00

'Cacio e pepe' risotto with asparagus, quail eggs and black truffle
€30.00

Maltagliati "water and flour" with white duck ragout and pecorino di fossa
€ 23.00

Gricia-style kamut tonnarelli with fresh broad beans
€ 23.00

Ravioli with ricotta and wild herbs with Parmesan fondue
€ 22.00

Black tagliolini with slices of cuttlefish and orange
€22.00

Mezzi paccheri with sea bass, clams and mullet roe
€23.00

All fresh pasta is homemade

From our Kitchen

Saltimbocca of pork fillet with baby potatoes and sweet and sour onions
€30.00

Duck breast in Vin Cotto sauce with asparagus and mango salad
€30.00

Braised beef cheek with peas cream and courgette flowers in tempura
€30.00

Roasted leg of lamb 'cacio e pepe' with Roman style artichokes
€30.00

Our Fish

Salted sea bass escalope with mashed purple potatoes and broccoli flower
€32.00

Slice of amberjack marinated cooked on the grill, orange and fennel salad
€32.00

Tyrrhenian shrimp and avocado tartare
€ 33.00

Breaded cuttlefish grilled with dried cherry tomatoes endive
€30.00

Catch of the day grilled or baked with potatoes, cherry tomatoes and taggiasca olives
(by the hectogram € 8.00)

Grilled anchovies with mixed salad
€ 26.00

From our Grill

Beef tenderloin burger with homemade bread and potato chips
€28.00

Grilled cockerel with roasted potatoes
€28.00

Rosemary grilled veal sweetbreads with artichokes
€32.00

Pork sausages, pork ribs, fresh bacon with mashed chicory and bread croutons
€27.00

Roast lamb chops with sautéed broccoli
€30.00

Veal loin with roast potatoes
€30.00

Sliced beef, rosemary oil and ash potatoes
€32.00

Scottona Florentine steak
By the hectogram € 8.00

Rib of Scottona from Marche region
€30.00

Vegetables

Broccoli or field chicory sautéed in a pan or in a sour sauce
€9.00

Mixed salad
€8.00

Aromatic mixed salad with anchovy fillets
€11.00

Artichokes alla Romana
€13.00

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 selections with home-made jams and honeys
€ 20.00