

Appetizers

Home-smoked pinecone cod with light pizzaiola

€ 22.00

Roasted octopus with Catalan-style potatoes

€ 22.00

Sliced red prawns with lime mayonnaise, watercress and leaf mustard

€ 23.00

Ovoli, celery and parmesan salad

€ 36.00

Culaccia from Marche with ascolane olives, fried cremini and crostini with liver pate

€ 21.00

The vignarola (seasonal vegetables salad, broad beans, peas, artichokes and ham)

€ 22.00

Millefeuille of courgette flowers, buffalo mozzarella and sorbet peppers

€22.00

Soft egg with parmesan cream, ham powder and white truffle

€ 26.00

First Courses

Courgette soup with spring vegetables and purple potatoes
€ 22.00

Saffron risotto with smoked provola and asparagus
€25.00

Amatriciana style ravioli with crispy guanciale
€ 24.00

Green pappardelle with veal ragout and pecorino cheese
€ 23.00

Kamut tonnarelli 'cacio e pepe' with broad beans and courgette flowers
€ 22.00

Spaghettoni with baby squids, bottarga and sweet chilli peppers
€ 24.00

Mezzi paccheri with ombrine, clams and Lipari capers dust
€ 24.00

All fresh pasta is homemade

From our Kitchen

Fassona tartare with homemade mayonnaise and Bassano white asparagus
€ 30.00

Veal cheek with soft peas and red onion in tempura
€ 30.00

Iberian suckling pig pluma with smoked potato cream, sweet-sour spring onions and
black mulberry
€ 30.00

Sliced duck breast in sour cherry sauce with thyme crumble and mashed potatoes
€ 30.00

Our Fish

Amberjack marinated with fennel and barbecued with fennel and orange salad
€ 32.00

Codfish, hazelnut potatoes, tomatoes and caper flowers
€ 30.00

Seared sea bass escalope with asparagus and béarnaise sauce
€ 33.00

Seared alici with aromatic misticanza
€ 25.00

Braised cuttlefish with dried cherry tomato endive
€ 30.00

Baked fish with potatoes, olives and cherry tomatoes or grilled fish
By the hectogram € 9.00

F_{rom our} Grill

Rosemary-grilled veal sweetbreads with artichokes cream
€ 32.00

Beef fillet burgers and homemade bread with potato chips
€ 26.00

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

Scotona 'Fiorentina' steak
By the hectogram € 8.00

Veal loin with roasted potatoes
€ 30.00

Vegetables

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

Roman style artichokes
€15.00

Mixed wild herbs salad with anchovy 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