

Appetizers

Steamed pink prawns with asparagus, lime and bottarga mayonnaise
€ 20.00

Cuttlefish, clams, courgettes and almonds salad
€ 20.00

Seabass tartare with scrimp
€ 26.00

Warm seafood salad
€ 20.00

Culaccia from the Marche region with chicken liver croutons and Ascolana olives
€ 20.00

Soft egg with Parmesan fondue, ham powder and black truffle
€ 25.00

Zucchini and eggplant balls served with tomatoes and basil
€ 18.00

*F*irst *C*ourses

Zucchini and spring vegetables puree with clams
€ 20.00

Risotto with basil, anchovies and buffalo burrata
€ 20.00

Paccheri “gricia” style with fresh broad beans and asparagus
€ 20.00

Maltagliati "water and flour" with white veal ragout and porcini mushrooms
€ 20.00

“Cacio e pepe” ravioli with homemade green butter, and zucchini flowers
€ 20.00

Kamut tonnarelli with sea bass, 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

Veal cheek with peas purée and tempura onion
€ 28.00

Duck breast, Porto Vecchio sauce with mango and asparagus
€ 30.00

Fassona tartare with porcini mushrooms, parmesan and foie -gras
€ 30.00

*F*ish

Sea bass steak in salt with purple mashed potatoes, coral beans and confit tomatoes
€ 33.00

Sliced red tuna with cherry tomatoes with Salina capers and olives
€ 30.00

Amberjack marinated and cooked on the grill with fennel au gratin with orange
€ 32.00

Grilled cuttlefish breaded with endive with dried cherry tomatoes
€ 30.00

Scottadito anchovies with aromatic mixed salad
€ 22.00

Grilled Shrimp with avocado tartare
€ 33.00

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 potato chips
€ 25.00

*V*egetables

Broccoli or Chicory sautéed with lemon or sauteed “garlic and chilli”
€ 9.00

Artichokes Romana stile
€ 12.00

Asparagus
€ 15.00

Green beans and cherry tomatoes with basil
€ 12.00

Mixed salad
€ 9.00

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