

Appetizers

Sautéed baby squid with crispy panzanella

€21.00

Crunchy cod with red onion compote

€ 21.00

Sea bass tartare with tomato gazpacho

€ 25.00

Beef carpaccio with mixed wild herbs, mustard vinaigrette and hazelnuts

€ 22.00

'Culaccia' from the Marche region with fried 'ascolana' olives and cream

€ 20.00

Soft egg with parmesan fondue, ham crumble and black truffle

€24.00

Millefeuille of zucchini flowers and buffalo mozzarella with peppers sorbet

€ 20.00

First Courses

Pumpkin and potatoes soup with cardoncelli and porcini mushrooms
€23.00

Parmesan risotto with chanterelles and thyme meringue
€23.00

Tagliolini with white truffle from Acqualagna
€50.00

Ravioli filled with three ricottas, pears and fresh walnuts
€ 23.00

Kamut tonnarelli with white veal ragu' and porcini mushrooms
€24.00

Fresh half paccheri with amberjack and chard
€24.00

Spaghettoni Mancini with bread, butter, anchovies and parsley
€24.00

All fresh pasta is homemade

From our Kitchen

'Fassona' tartare, goat cheese, pinzimonio and black truffle
€ 30.00

Sliced duck breast with persimmon cream and cocoa crumble
€ 30.00

Veal cheek with smoked potato purée and purple cabbage
€ 30.00

Pork fillet saltimbocca with sautéed friggitelli and fried sage
€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

Sliced sea bass in guazzetto with pink prawns, clams and sea truffles
€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

Grilled porcini mushrooms with parsley oil
€24.00

Beef fillet burger with homemade bread and potato chips
€24.00

Scrocchiarelle of veal with porcini mushrooms
€ 30.00

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

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

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

Mozzarella di bufala
€ 17.00