

Appetizers

Red prawns with citron and fennel and lime mayonnaise

€ 25.00

Squid and sicilian broccoletti salad

€ 22.00

Scallops au gratin with fennel and oranges

€ 23.00

Yellow shrimps in saffron tempura with puntarelle and lime mayonnaise

€ 23.00

Grand mix of cured meats from Marche with capon liver croutons and Ascoli olives

€ 20.00

Escarole, pine nut and sultana strudel with buffalo mozzarella fondue

€ 20.00

Oxtail croquette with celeriac puree

€ 20.00

Soft egg with parmesan fondue, ham crumble and black truffle

€ 28.00

First Courses

Chickpea soup with taggiasche olive bread
€ 23.00

Risotto with saffron pistils from Navelli and tangerine-glazed veal sweetbreads
€ 28.00

Tagliolini alla carbonara with Norcia black truffle
€ 35.00

Maltagliati with genovese style ragout and pecorino
€ 24.00

Herbs and ricotta raviolone with hazelnut butter and crispy sage
€ 24.00

Mezzi paccheri with amberjack, clams and Sicilian capers dust
€ 24.00

Linguine with cuttlefish, sweet chilli and broccoli florets
€ 24.00

All fresh pasta is homemade

From our Kitchen

Duck breast marinated in Vin Cotto with mashed potatoes and late radicchio
€ 30.00

Saltimbocca of veal fillet with chestnut cream and sweet and sour onions
€ 30.00

Roasted leg of lamb 'cacio e pepe' with potato and crunchy artichokes
€ 30.00

'Fassona' tartare with parmesan cream and foie gras
€ 30.00

Our Fish

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

Sea bass slice in salt crust with mashed purple potatoes, confit cherry tomatoes and
broccoli florets
€ 33.00

Seared alici with aromatic misticanza
€ 24.00

Grilled Adriatic king prawns with mashed avocado
€ 32.00

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

From our Grill

Rosemary-grilled veal sweetbreads with creamed potatoes
€ 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

Scottona '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

Mixed salad
€ 10.00

Roman style artichokes
€15.00

Puntarelle with anchovy sauce
€15.00

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