

# Appetizers

Squid and Sicilian broccoli sprouts salad  
€ 22.00

Cod in saffron batter with red onion compote  
€ 22.00

Red prawns carpaccio with lime mayonnaise  
€ 24.00

Selection of cured meats from the Marche region and crostini with liver pâté  
€ 21.00

Baked zucchini flowers with ricotta and taggiasche olive pesto  
€ 21.00

Castelmagno cheese flan with red wine reduction and radicchio  
€ 21.00

Soft egg with parmesan cream ham crumble and black truffle  
€ 23.00

# First Courses

Chickpea soup with rosemary and tomato crunchy bread

€ 21.00

Risotto with Rosso Conero, walnuts and radicchio

€ 23.00

Tagliolini with Acqualagna's white truffle

€ 60.00

Spelt Maltagliati with Porcini mushrooms and ciauscolo crumbs

€ 26.00

Pumpkin ravioli with parmesan fondue and dead man's trumpets

€ 25.00

Fusilli with oxtail ragout and celeriac cream

€23.00

Mezzi paccheri with clams and black garlic

€25.00

Spaghetti Mancini with Roman broccoli, anchovies and mullet roe

€ 24.00

*All fresh pasta is homemade*

## From our Kitchen

Beef cheek with gratinated cauliflower and crunchy Alba hazelnuts and cocoa  
€30.00

Stuffed rabbit à la 'Marchigiana' with sautéed porcini mushrooms  
€ 30.00

Sliced duck breast with celeriac puree, apples and apricots  
€ 30.00

Pork 'saltimbocca' with potato, tomato and Giarratana onion millefeuille  
€ 30.00

## Our Fish

Amberjack marinated with fennel and barbecued with sautéed glasswort and cherry  
tomatoes  
€ 32.00

Squid stuffed with chard and potatoes, fresh tomato purée  
€ 28.00

Sea bass escalope in courgette guazzetto with purple potatoes and sour onion  
€ 33.00

Grilled king prawns with chopped avocado  
€33.00

Grilled breaded cuttlefish with endive and dried cherry tomatoes  
€ 30.00

Grilled anchovies with mixed wild herbs salad  
€ 25.00

Fish of the day baked with potatoes, olives and cherry tomatoes or grilled  
*By the hectogram* € 9.00

# F<sub>rom</sub> our G <sub>Grill</sub>

Rosemary-grilled veal sweetbreads with potato cream  
€ 32.00

Grilled porcini mushrooms with parsley oil  
€ 28.00

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

Veal loin with roasted potatoes  
€ 30.00

'Scottona' Fiorentina  
€ 8,00 *by the hectogram*

# Vegetables

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

Misticanza with anchovy fillets  
€ 13.00

Puntarelle in anchovy sauce  
€ 14.00

# Cheeses

Cheese selection with homemade jams  
€ 22.00