

Appetizers

Seared cod in thyme with purple potatoes and zucchini puree
€ 18.00

Home-made smoked salmon with green apple, orange and citron
€21.00

Steamed prawns with artichoke crudités and mayonnaise
€21.00

Castelmagno cheese flan with red chicory and red wine sauce
€ 20.00

Great mix of Marche cured meats with croutons with duck livers
€ 20.00

Soft egg with parmesan cream, ham powder and black scorzone truffle
€ 24.00

Millefeuille of borage with smoked buffalo mozzarella and fresh tomato coulis
€ 18.00

First Courses

Chickpea and chestnuts soup
€19.00

Homemade tortellini in hen broth
€22.00

Tagliolini with white truffle from Acqualagna
€ 60.00

Risotto with pumpkin, black chanterelles and black truffle
€ 25.00

Maltagliati "water and flour" with veal ragout, artichokes and pecorino di fossa cheese
€ 22.00

Ravioli with amatriciana sauce and crispy jowls of pork
€ 22.00

Spelled fettuccine with octopus Genovese sauce
€ 24.00

Ricotta gnocchi with small squid, clams and mullet roe
€ 22.00

Mezzi paccheri with amberjack, Sicilian broccoli and with olive bread
€ 22.00

All fresh pasta is homemade.

*F*rom our *K*itchen

Roasted lamb "cacio e pepe", new potatoes and artichoke
€ 28.00

Pork tenderloin with chestnut cream and pink Sibillini apples fried in tempura
€ 28.00

Sliced duck breast with radicchio and blueberry sauce
€ 28.00

Braised beef cheek with soft cauliflower, foie-gras and Alba hazelnuts
€28.00

*F*ish

Black Cod with roots and rhubarb
€ 32.00

Grilled slice of swordfish with salicornia sautéed with tomato and mint
€32.00

Tyrrhenian shrimp grilled with avocado tartare
€ 33.00

Catch of the day grilled or baked with potatoes, cherry tomatoes and taggiasca olives
(by the hectogram € 8.00)

Grilled anchovies with mixed salad
€ 24.00

Grilled cuttlefish breaded with endive with dried cherry tomatoes
€ 30.00

*F*rom our *G*rill

Grilled cockerel
€ 28.00

Veal sweetbreads with mashed potatoes and rosemary
€ 30.00

Veal scrocchiarelle with herbs with porcini slices and sautéed field chicory
€ 30.00

Grilled lamb chops with sautéed broccoli
€ 30.00

Veal loin with roasted potatoes
€ 30.00

Our Sliced beef, rosemary oil and ash potatoes
€ 32.00

The Florentine steak of Scottona
(by the hectogram € 8.00)

Rib of beef
€ 30.00

*V*egetables

Broccoli or field chicory sautéed in a pan or with lemon
€ 9.00

Mixed salad
€ 8.00

Puntarelle with anchovy sauce
€ 13.00

Artichokes alla Romana
€ 12.00

Aromatic salad with anchovy fillets
€ 11.00

*C*heeses

Cheese selections with home-made jams and honeys
€ 20.00

Pecorino cheeses aged by Beltrami in fossa, with Rosso Conero pomace
and herbs with fig salami
€ 20.00