

Appetizers

Sea bass tartare

€ 26.00

Sicilian Red Tuna Tataki with melon and celery

€ 26.00

Red shrimps in yellow tempura with spicy tomato coulis

€ 23.00

Sliced octopus with almond flakes and sweet pepper

€ 21.00

'Culaccia' from the Marche region with crunchy tomato bread

€ 20.00

Courgette and aubergine croquettes with fresh tomato sauce and basil

€ 20.00

Rabbit confit salad with sun-dried tomato fillets and quail eggs

€ 20.00

First Courses

Risotto with courgettes cream, red prawn tartare and burrata
€ 23.00

‘Water and flour’ maltagliati with white veal ragout and chanterelles mushrooms
€ 23.00

Kamut tonnarelli with porcini mushrooms
€ 24.00

‘Amatriciana’ style ravioli with pecorino fondue and crispy bacon
€ 22.00

Mezzi paccheri with sea bass, clams and ‘bottarga’
€ 23.00

Spaghettoni ‘Mancini’ with swordfish, mint and caper powder
€ 23.00

All fresh pasta is homemade

From our Kitchen

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

Sliced duck breast in cherry sauce, thyme and parmesan crumble
€ 30.00

Oven-roasted brisket of veal with sautéed friggittelli and cherry tomatoes
€ 30.00

'Vitel tonné' with potatoes, confit tomatoes and baby green beans
€ 30.00

Our Fish

Fried shrimps and squids with courgette strings
€30.00

Slice of amberjack marinated in fennel and grilled, with sautéed glasswort and cherry tomatoes
€33.00

Tyrrhenian shrimp and avocado tartare
€ 33.00

Sicilian-style breaded swordfish rolls with pine nuts, raisins and bay leaves
€ 30.00

Grilled anchovies with aromatic salad
€ 26.00

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

From our Grill

Grilled porcini mushrooms

€ 24.00

Beef tenderloin burger with homemade bread and potato chips

€ 28.00

Grilled cockerel

€ 28.00

Rosemary grilled veal sweetbreads

€ 32.00

Roast lamb chops with sautéed broccoli

€ 30.00

Herbed veal brisket with sauteed chicory

€ 27.00

Veal loin

€ 30.00

Sliced beef, rosemary oil and ash potatoes

€ 32.00

Scotona Florentine steak

By the hectogram € 8.00

Rib of Scotona from Marche region

€ 30.00

Vegetables

Broccoli or field chicory sautéed in a pan or in a sour sauce
€9.00

Baby green beans with cherry tomatoes in basil
€12.00

Mixed salad
€8.00

Aromatic mixed salad with anchovy fillets
€11.00

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 selections with home-made jams and honeys
€ 20.00

Mozzarella di bufala campana with pink tomatoes from Sorrento and basil
€ 20.00