

# Appetizers

Bluefin tuna tataki with melon, mango and celery  
€ 21.00

Warm seafood salad  
€ 20.00

Our Nicoise with home made fresh tuna  
€ 20.00

Seabass tartare with scrimp  
€ 28.00

Warm seafood salad  
€ 20.00

Fried zucchini flower with buffalo mozzarella and sweet red pepper sorbet  
€ 18.00

Culaccia from the Marche region with pizza and figs  
€ 20.00

Zucchini and eggplant balls served with tomatoes and basil  
€ 18.00

# *F*irst *C*ourses

Risotto with bufalo mozzarella ,figs e ham powder  
€ 22.00

Spelled fettuccine with fresh colored cherry tomatoes and basil  
€ 21.00

Eggplant ravioli, with tomato sauce “puttanesca” and burrata  
€ 22.00

Maltagliati "water and flour" with white veal ragout and porcini mushrooms  
€ 24.00

Kamut tonnarelli “ cacio e pepe “ with prawns  
€ 21.00

Spaghetti with swordfish and mint  
€ 22.00

*All fresh pasta is homemade.*

# *F*rom our *K*itchen

Vitello tonnato, with cappers green beans and potato  
€ 27.00

Duck breast, cherry, red Porto and thyme  
€ 30.00

Fassona tartare with parmesan and foie -gras and black truffle  
€ 30.00

## *F*ish

Sliced red tuna with cherry tomatoes with Salina capers and olives  
€ 30.00

Amberjack marinated and cooked on the grill with zucchini  
€ 32.00

Grilled cuttlefish breaded with endive with dried cherry tomatoes  
€ 30.00

Fried baby squid and prawns with mayonnaise and tomato coulis  
€ 28.00

Scottadito anchovies with aromatic mixed salad  
€ 24.00

Grilled Shrimp with avocado tartare  
€ 33.00

Catch of the day grilled or baked with potatoes, cherry tomatoes and olives  
*by the hectogram € 8.00 (10 hectogram it's 1 kg)*

# *F*rom our *G*rill

Grilled cockerel  
€ 28.00

Veal sweetbreads with artichokes grilled with rosemary  
€ 30.00

Grilled lamb chops with sautéed broccoli  
€ 30.00

Veal loin with roast potatoes  
€ 30.00

Sliced beef, rosemary oil and ash potatoes  
€ 30.00

Beef Florentine  
*by hectogram* € 7.00

Ribeye steak  
€ 30.00

Beef hamburger with homemade bread and potato chips  
€ 25.00

## *V*egetables

Broccoli or Chicory sautéed with lemon or sauteed “garlic and chilli”  
€ 9.00

Green beans and cherry tomatoes with basil  
€ 12.00

Mixed salad  
€ 9.00

## *C*heeses

Selection of cheeses with homemade jams and honey  
€ 20.00

Beltrami’s pecorino cheeses aged in the hole of Rosso Conero marc with fig salami  
€ 20.00