

Appetizers

Raw fish and shellfish

€ 25.00

Squid sautéed with crispy panzanella

€ 19.00

Homemade smoked croaker with light pizzaiola

€ 18.00

Cuttlefish fettuccine, clams, zucchini and almonds

€ 19.00

Culaccia (Ham) from Marche with figs and melon

€ 18.00

Fried zucchini flowers with mozzarella and peppers sorbet

€ 17.00

Courgette and eggplant vegetables balls with fresh tomato and basil

€ 16.00

Caesar's mushroom salad with celery and parmesan

€ 24.00

*F*irst *C*ourses

Zucchini soup with clams and mussels
€ 19.00

Green risotto with "butter and anchovies"
€ 20.00

Spelled fettuccine "with fresh tomato"
€ 19.00

Eggplant ravioli with burrata, capers and confit tomatoes
€ 20.00

Pennoni with white veal ragout and porcini mushrooms
€ 20.00 in

Linguine with squid "garlic and oil" and sweet chilly
€ 19.00

Spaghetti with swordfish and mint
€ 19.00

All fresh pasta is homemade.

*F*rom our *K*itchen

Beef tartare with ovoli mushrooms salad, crunchy parmesan and black truffle
€ 30.00

Sliced grilled duck breast with cherry sauce and tempura sage
€ 30.00

Roasted veal breast with pistachio salad
€ 28.00

Vitello tonnato with caper powder, green beans and potatoes
€ 25.00

*F*ish

Amberjack marinated and grilled with orange and fennel salad
€ 30.00

Swordfish rolls with raisins and pine nuts, aubergines with rosemary
€ 29.00

Shrimps in yellow tempura with spicy tomato soup and lime mayonnaise
€ 25.00

Grilled cuttlefish breaded with endive in dried cherry tomatoes sauce
€ 27.00

Anchovies grilled with wild salad
€ 22.00

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

Porcini mushrooms with parsley
€ 25.00

Fiorentina from Marche scottona
by the hectogram € 7.00 (10 hectogram it's 1 kg)

Beef fillet burger with homemade bread and potato chips
€ 25.00

Veal sweetbreads with thyme with mashed potatoes and crispy artichokes
€ 26.00

Veal chop with sautéed porcini mushrooms
€ 26.00

Veal sirloin with roast fries
€ 30.00

Grilled lamb chops with sautéed broccoli
€ 28.00

Tagliata (Sliced beef,) rosemary oil and ash potatoes
€ 30.00

Rib of beef
€ 30.00

Grilled cockerel
€ 28.00

*V*egetables

Broccoli with lemon or sauteed

€ 9.00

Agretti

€ 8.00

Baby green beans with basil and cherry tomatoes

€ 12.00

Grilled vegetables

€ 12.00

Wild salad with anchovies

€ 10.00

Mix salad

€ 8.00

*C*heeses

Buffalo mozzarella

€ 15.00

Selection of cheeses with home-made jams and honeys

€ 18.00

Beltrami's pecorino cheeses aged in the hole of Rosso Conero's marc and aromatic herbs
with fig salami

€ 18.00