

# Appetizers

Sea bass tartare and shellfish raw  
€ 26.00

Squid sautéed with crispy panzanella  
€ 19.00

Soft egg with parmesan fondue and black truffle  
€ 23.00

Culaccia from the Marche region with chicken liver croutons, ascolane olives and fried  
cremini  
€ 18.00

Vaccinara-style tail croquettes and celeriac purée  
€ 18.00

Millefeuille of borage with smoked buffalo and hot tomato  
€ 17.00

Broccoli flan with light pecorino romano cream and sausage crumbs  
€ 17.00

# *F*irst *C*ourses

Chickpeas and chestnut soup with croutons  
€ 19.00

Risotto with Rosso Piceno and radicchio with Castelmagno and walnuts  
€ 20.00

Tagliolini with white truffle from Acqualagna  
€ 60.00

Spelled tagliatelle with porcini and chanterelles  
€ 22.00

Raviolo all'amatriciana and crispy guanciale  
€ 21.00

"Water and flour" maltagliati with white duck ragout and Beltrami pecorino  
€ 20.00

Spaghettoni" Mancini "with amberjack marinated, ginger and almonds  
€ 20.00

Mezzi rigatoni with octopus, broccoli and taggiasca olives  
€ 21.00

*All fresh pasta is homemade.*

# *F*rom our *K*itchen

Beef Chianina tartare with raw porcini mushrooms and crunchy parmesan  
€ 28.00

Roasted leg of lamb , served with light sauce of “ cacio e pepe“and artichoke  
€ 28.00

Larded pork fillet with chestnut cream and sautéed chanterelles  
€ 29.00

## *Fish*

Amberjack marinated and grilled with sea asparagus sautéed with cherry tomato  
€ 30.00

Sea bass scallop in salt with soft purple potatoes and coral beans  
€ 30.00

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

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

Fiorentina from Marche scottona  
*by the hectogram € 8.00 (10 hectogram it's 1 kg)*

Grilled Porcini with parsley oil  
€ 24.00

Veal sweetbreads with thyme with mashed potatoes  
€ 26.00

Veal sirloin with roast fries  
€ 30.00

Spare ribs, meat and liver sausages, fresh pork belly with toasted bread with new oil  
€ 26.00

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

Puntarelle with anchovy sauce  
€ 12.00

Artichokes Romana stile  
€ 12.00

Mixed salad  
€ 9.00

Wild salad with anchovy fillets  
€ 10.00

# *C*heeses

Selection of cheeses with homemade jams and honey  
€ 18.00

Beltrami’s pecorino cheeses aged in the hole of Rosso Conero marc with fig salami  
€ 18.00