



Starters

Red snapper tartare with ceviche sauce
€ 21.00

Sautéed baby squids with “panzanella” salad
€ 18.00

Croacker fish with lard, figs and burnt onion
€ 18.00

Culaccia (prosciutto from Marche region) with fried custard cream and olives
€ 17.00

Beef carpaccio with hazelnuts, mustard and “grana” cheese
€ 18.00

Composition of eggplants parmigiana
€ 16.00

Courgette flower filled with ricotta and anchovies, with olives pesto
€ 17.00

*F*irst *C*ourses

Chickpea soup with spicy sautéed shrimps
€ 18.00

Risotto with burrata, figs and prosciutto dust
€ 18.00

Amatriciana style ravioli with crunchy guanciale
€ 18.00

Maltagliati with white veal ragù
€ 18.00

Spelt pappardelle filled with porcini and chanterelles mushrooms, thyme crumble and
parmesan fondue
€ 20.00

Fusilloro with wild fennel, moscioli (mussels of Conero) e Pedaso onion
€ 19.00

Tonnarelli with lime and ginger marinated amberjack and almonds
€ 19.00

All our fresh pasta is homemade

*F*rom *O*ur *K*itchen

Pork filet with potatoes cream and roasted welsh onion
€ 27.00

Fassona beef tartare, sliced porcini mushrooms and parmesan fondue
€ 29.00

Duck breast, grapes sauce, wild salad and walnuts
€ 27.00

*O*ur *F*ish

Wild fennel marinated amberjack on the grill with fennel and oranges salad
€ 30.00

Our fish soup
€ 28.00

Sautèed cuttlefish with chicory sauce
€ 28.00

Fried baby squids, shrimp, anchovies and vegetables
€ 28.00

Fish of the day grilled or baked with potatoes, cherry tomatoes and olives
by the hectogram € 8.00

Grilled anchovies with wild salad
€ 22.00

Breaded cuttlefish on the grill with dried pachino endive
€ 28.00



Al Ceppo

*F*rom *O*ur *G*rill

Porcini mushrooms on the grill

€ 24.00

Grilled cockerel

€ 26.00

Grilled veal breast, sautéed chickory and sliced porcini mushrooms

€ 28.00

Grilled lamb chops with sautéed broccoli

€ 28.00

Veal loin with roast potatoes

€ 30.00

Sliced beef filet, rosemary oil and ash potatoes

€ 30.00

Florentine steak

by hectogram € 7.00

Ribeye steak

€ 30.00



Al Ceppo

*V*egetables

Chicory or Broccoli with lemon or sautéed
€ 9.00

Wild salad with anchovies fillets
€ 10.00

*O*ur *C*heeses

The “pecorino” cheeses from Beltrami aged in a hole, flavored with pomace of
Rosso Conero wine and herbs with fig salami
€ 18.00

Cheese selections with home-made jams and honeys
€ 18.00