

Appetizers

Crispy Aliciotti stuffed with Taggiasca olives with puntarelle and anchovy mayonnaise
€ 21.00

Raw fish and shellfish with caper leaves and Chinese mandarin gel
€32.00

Warm seafood salad
€ 28.00

Mixed cured meats from the Marche region, crostini with liver pâté and Ascolane olives
€ 21.00

Broccoli flan with ciauscolo breadcrumbs and pecorino fondue
€ 20.00

Lamb stripes with Jerusalem artichoke cream, mint and artichoke puffs
€ 24.00

Soft egg with parmesan cream ham crumble and black truffle
€ 26.00

*F*irst *C*ourses

Chickpea soup with chilli bread croutons
€ 20.00

Jerusalem artichoke risotto with saffron-glazed shallots
€ 25.00

Open raviolo with ricotta cheese, herbs and scorzone black truffle
€ 26.00

Tagliolini alla carbonara with 'bianchetto' truffle
€ 32.00

Campofiloni with ragout and Beltrami Fossa pecorino cheese
as per tradition
€ 23.00

Mezzi paccheri with sea bass, almond flakes and lime
€ 26.00

Fusilloro Mancini with octopus and parsley oil
€ 24.00

All fresh pasta is homemade

*F*rom our *K*itchen

Seared pork tenderloin with batter-fried apples and wild radicchio salad
€ 30.00

Fassona tartare with mint artichoke crudité and pecorino cheese
€ 30.00

Veal cheek braised in white port with mashed potatoes and sour spring onions
€ 30.00

Stuffed rabbit alla cacciatora with escarole, pine nuts and sultanas
€ 30.00

*O*ur *F*ish

Slice of amberjack marinated in fennel with sea asparagus sautéed in tomato sauce
€ 32.00

Seared sea bass escalope with purple mashed potatoes and winter vegetables
€ 34.00

Grilled king prawns with chopped avocado
€ 33.00

Grilled breaded cuttlefish with endive in dried cherry tomato sauce
€ 30.00

Grilled anchovies with mixed wild herbs salad
€ 25.00

Fish of the day baked with potatoes, olives and cherry tomatoes or grilled
By the hectogram € 9.00

*F*rom our *G*rill

Rosemary-grilled veal sweetbreads with artichokes cream
€ 30.00

Grilled lamb chops with sautéed broccoli
€ 30.00

Beef tenderloin burger with homemade bread and potato chips
€ 26.00

Veal 'scrocchiarelle' with herbs and sautéed chicory
€ 26.00

Sliced beef fillet, rosemary oil and ash potatoes
€ 32.00

Rib-eye steak
€ 32.00

Grilled cockerel
€ 28.00

Veal loin with roasted potatoes
€ 30.00

'Scottona' Fiorentina
€ 8,00 *by the hectogram*

Vegetables

Broccoletti or field chicory sautéed in a pan or sour sauce
€ 12.00

Misticanza with anchovy fillets
€ 13.00

Puntarelle in anchovy sauce
€ 14.00

Artichokes à la 'romana'
€ 15.00

Cheeses

Cheese selection with homemade jams
€ 20.00

We inform our customers that our dishes may contain some substances considered allergens. Given the variety of processes carried out, we ask you to inform the waiter of the presence of any allergies.