

APPETIZER



“TAVOLETTA” CUTTINGS OF COLD MEATS TYPICAL FO MACERATA AREA	12
SCOTTONA BEEF TARTARE WITH RED ONION ICE CREAM AND ANCHOVIES CREAM	12
CANTABRICO ANCHOVIES WITH STRACIATELLA CHEESE AND TOASTED PAN BriocheS	12
CAPRESE MODERNA APULIAN BURRATA WITH SOUP OF TOMATO AND BREAD, AND BASIL ICE CREAM	10
BAKED TOMINO WITH PARMESAN CREAM AND TURNIP GREENS	10
VITELLO TONNATO AL CONTRARIO ROAST BEEF OF SCOTTONA WITH TUNA ICE CREAM	10
CAULIFLOWER FLAN WHIT PARMESAN CREAM AND BLACK TRUFFLE	

SEAFOOD MENÙ: CODFISH

DRY PEA POLENTA WITH STEWED CUTTLEFISH AND SAFFRON	10
PACCHERI WITH CODFISH SAUCE (PACCHERI ARE TYPE OF PASTA)	12
CODFISH WITH STEW OF CAULIFLOWER	16
CODFISH AND POLENTA	16
BAKED SALTED CODFISH WITH ROASTED POTATOES AND OLIVES	16

UNIQUE COURSES

BOAR MEATBALLS ON SARDIAN FREGOLA PASTA WITH BOLETUS CREAM	15
STEW OF YOUNG STEER WITH PIE OF SAVOY CABBAGE AND TOAST POLENTA	15
GUINEA FOWL WITH BLACK BEER PIE OF RICE, TALEGGIO CHEESE AND THYME	13

SOUPS

COLFIORITO LENTIL SOUP	10
MINISTRONE SOUP	10
CHICKPEA SOUP WITH CUTTLEFISH	12

DEAR CUSTOMER OUR STAFF WILL BE HAPPY TO HELP YOU TO CHOOSE THE BEST DISH RELATED TO ANY SPECIFIC FOOD ALLERGY OR INTOLLERANCE ISSUE.

THE BREAD, THE NIPKIN
AND THE COURTESY OF WAITER 2

MAIN COURSES

VINCISGRASSO TYPICAL LASAGNA FROM MARCHE MADE WITH RAGÙ MEAT SAUCE AND BECHAMEL	12
GNOCCHI CON RAGÙ BIANCO DI CORTILE GNOCCHI HOME MADE WITH RAGÙ COURTYARD AND BOLETUS CREAM	12
SPAGHETTONI ALLA CARBONARA DI CARCIOFI SPAGHETTONI PASTA WITH ARTICHOKE,	12
RIGATONI GREZZI CAVALIER COCCO RIGATONI PASTA, CREAM OF TROPEA ONIONS, CHEEK LARD AND CONFIT TOMATOES	10
RISOTTO CHEESE AND PEPPER WITH SMOKED SALMON	12
FETTUCCINE OF SPELT FLOUR WITH CAULIFLOWER RAGÙ, ORANGE AND BOTTARGA	12

SECOND COURSES

MOST OF OUR MEATS ARE PREPARED WITH A MODERN LOW TEMPERATURE VACUUM COOKING SYSTEM THAT PRESERVES THE NUTRITIONAL PROPERTIES AND PREVENTS THE LOSS OF JUICES. THEREFORE THEY MAY BE SLIGHTLY PINK EVEN IF WELL COOKED

PORK FILLET WITH TURNIP GREENS AND PARMESAN CREAM	14
GRILLED LAMB SLICE WITH ROASTED VEGETABLES	17
ROASTED RABBIT WITH WILD FENNEL FENNEL CREAM AND OLIVES	16
TRADITIONALLY TRIPE CALF	13
ROASTED PIGEON	18
STEW OF YOUNG STEER AND CELERY POLENTA	
CUTTINGS OF CHEESE	12
SEASONAL SIDES (ROASTED POTATOES, GREEN SALAD, CICORY AND CABBAGE AND POTATOES)	5

DESSERT

ALL OUR DESSERTS ARE HOMEMADE. ALL DESSERTS ARE ACCOMPANIED BY ONE OR MORE TASTERS OF OTHER TYPES CHOSEN BY THE COOK.

PINEAPPLE CREAM BRÛLÈ	8
CREMA ALLA MACERATESE SPONGE CAKE WITH ALCHERMES LIQUOR AND CREME PATISSERIE	8
PANNA COTTA WITH CANTIANO BLACK CHERRY AND CHOCOLATE BISCUIT	8
BAVARESE WITH FREE DIFFERENT TYPES OF CHOCOLATE	8
STRUDEL NON STRUDEL BAKED APPLE, WITH APPLE ICE CREAM, AND PUFF PASTRY	8