

Fish starters

Salmon, home-smoked on olive wood chunks, and sandwich with creamed salted cod	€ 10,00
Shellfish salad with parsley dressing	€ 11,00
Roasted octopus with crispy jowl bacon on potato cream	€ 12,00
Cantabrian Sea anchovy fillets and burrata from Puglia region	€ 14,00
The Chef's selection of hot and cold seafood appetizers	€ 20,00
Prunier Caviar 20gr, Caviar House selection, with mini blinis and sour cream	€ 55,00

Meat starters

Grilled sweet pecorino cheese from the Sibillini Mountains, Carpegna ham and sliced pineapple 🍷	€ 10,00
Local cheese fondue with yolk, croutons and Montefeltro truffle 🍷	€ 14,00
Marinated Picanha slices with balsamic glaze, cherry tomatoes and grana cheese	€ 18,00
Iberian Patanegra ham and creamed buffalo mozzarella	€ 28,00
Mixed appetizers Federico II style 🍷	€ 14,00

Soups

Typical ciavarro soup of Ripatransone with barley and beans 🍷	€ 9,00
Chickling peas from Serra de' Conti and rosemary soup 🍷	€ 9,00
Saffron scented potato parmentier	€ 9,00
Fresh vegetables country soup	€ 8,00
Homemade cappelletti in capon broth	€ 10,00

Seafood first courses

Tagliatelline with seafood white ragout 🍷	€ 12,00
Spaghettoni by pasta makers Mancini with Portonovo's mussels 🍷	€ 10,00
Risotto Vialone Nano with creamed cod	€ 14,00
Black ravioli with salmon filling on potato and leak cream	€ 14,00
Chitarrine with St. Helena's lobster	€ 24,00

Typical regional dish 🍷

Marche region's Slow Food® garrison 🍷




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Meat first courses

Potato dumplings with traditional duck ragout 	€ 9,00
Ravioli with ricotta and spinach filling, with cherry tomatoes and pine nuts	€ 10,00
Pappardelle and local boar meat 	€ 12,00
Tagliatelle and porcini mushrooms	€ 15,00
Spaghetti carbonara with black Montefeltro truffle	€ 15,00

Seafood main courses

Deep fried catch of the day and crispy vegetables	€ 20,00
Baked sea bass fillet and vegetables	€ 16,00
Adriatic seafood mixed grill 	€ 20,00
Red King Crab legs	€ 30,00
Steamed shellfish selection: St. Helena lobster, prawns and local king prawns	€ 35,00

Meat main courses

Veal fillet Rossini style with Foie Gras escalope and potato cream 	€ 32,00
Local boar stew 	€ 18,00

From the grill:

• Beef fillet	€ 22,00
• Tagliata of local Scottona marchigiana 	€ 20,00
• Lamb ribs	€ 19,00

Side dishes

Seasonal vegetables	€ 4,00
Roast potatoes	€ 4,00
Mixed salad	€ 4,00

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Marche region's  Slow Food® *garrison*

Flambé specialties

Prawns with curry	€ 22,00
Jumbo shrimps Baltimora style	€ 22,00
Beef fillet with speck and almonds	€ 25,00
Beef fillet with green pepper	€ 25,00
Beef fillet "Stroganoff"	€ 25,00
Beef fillet "Woronoff"	€ 25,00
Chicken fillets with berries	€ 18,00

Cheese

Urbino casciotta cheese 	€ 8,00
Fossa cheese from Montefeltro	€ 8,00
Fresh local ricotta cheese 	€ 8,00
Sweet gorgonzola blue cheese	€ 8,00
Tasting of typical cheese from our territory 	€ 12,00

Flambé desserts

Crêpes Suzette	€ 10,00
Chocolate crêpes	€ 10,00
Federico II crêpes	€ 10,00
Flambé pineapple	€ 10,00
Bananas with fresh fruit confetti	€ 12,00



The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty

Typical regional dish



Marche region's Slow Food® garrison



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