





## Seafood appetizers

Seafood tartare and crudités	€ 20,00
Thyme scented steamed king prawns on typical “panzanella” bread salad 	€ 14,00
Salmon, home-smoked on olive wood chunks, and sandwich with creamed salted cod	€ 11,00
Shellfish salad with parsley dressing	€ 12,00
The Chef’s selection of seafood appetizers	€ 22,00

## Meat appetizers

Tartare of local Scottona marchigiana three styles 	€ 11,00
Grilled sweet pecorino cheese from the Sibillini mountains, with Carpegna ham and melon 	€ 10,00
Cracked wheat salad with cherry tomatoes, fresh cucumber, mint and lemon	€ 9,00
Mixed appetizers Federico II style 	€ 14,00

## Soups

Fresh vegetables country soup	€ 9,00
Saffron scented potato parmantier	€ 11,00
Cold peas and mint velvet soup	€ 9,00
Velvet soup of the day	€ 10,00



## Seafood first courses

Homemade potato dumplings with scampi and fresh cherry tomatoes	€ 16,00
Spaghettoni by pasta makers Mancini with Portonovo’s mussels 	€ 10,00
Tagliatelline with seafood white ragout 	€ 12,00
Black ravioli stuffed with salmon on golden leek and potato cream	€ 14,00


*Typical regional dish* 

*Marche region’s Slow Food® garrison* 

## Meat first courses




Potato dumplings with traditional duck ragout 	€ 11,00
Ravioli stuffed with ricotta cheese and spinach with cherry tomatoes, basil and pine nuts	€ 12,00
Tagliatelle with aubergines, cherry tomatoes, buffalo mozzarella and crispy jowl bacon	€ 12,00
Typical “maccheroncini di Campofilone” with pesto and sautéed ciauscolo 	€ 12,00

## Seafood main courses

Catch of the day guazzetto 	€ 22,00
Adriatic seafood mixed grill	€ 20,00
Baked seabass with fresh cherry tomatoes and oregano	€ 18,00
Deep fried catch of the day and crunchy vegetables	€ 20,00
Gilthead bream on fennel cream and crispy jowl bacon	€ 18,00

## Meat main courses

From the grill:

• Beef fillet	€ 22,00
• Tagliata of local Scottona marchigiana 	€ 22,00
• Lamb ribs	€ 19,00
Duck breast glazed with apples from the Sibillini mountains 	€ 23,00
Traditional rabbit “in porchetta”, with fennel herb 	€ 19,00

## Side dishes

Seasonal vegetables	€ 4,00
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## Flambé specialities

“Mazzancolle” shrimps curry	€ 22,00
Baltimore style prawns	€ 22,00
Fillet with speck and almonds	€ 25,00
Fillet with green pepper	€ 25,00
Fillet Stroganoff	€ 25,00
Fillet Woronoff	€ 25,00
Chicken fillet with mixed berries from the brushwood	€ 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*

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