

THE APPETIZERS

Sea bream carpaccio, goat cheese mousse, toasted hazelnuts, and diced and gazpacho pears

(4, 7, 8, 12)

15€

Marinated anchovies, pickled vegetables, celery ice and bread chips

(1, 2, 4, 9, 12, 14)

14€

Local cuttlefish salad, roasted leek, cuttlefish liver mayonnaise and cardamom oil

(14)

16€

Steamed grey mullet fillets, hollandaise sauce and scapece-style courgettes

(1, 2, 3, 4, 7, 12, 14)

14€

Baked red mullet fillet with flambéed bacon and stewed artichokes

(4, 12)

15€

Grilled cubes of Marche crescina, seared local prawns, pecorino sauce and stewed cabbage

(1, 2, 7)

16€

Bread and octopus meatballs, mayonnaise and black cabbage powder

(1, 2, 3, 4, 7, 12, 14, *)

15€

Ragusa in porchetta as per tradition served with bruschetta

(1, 4, 12, 14)

15€

Roast beef, paccasassi mayonnaise, toasted hazelnuts, coffee oil and mixed salad

(4, 8)

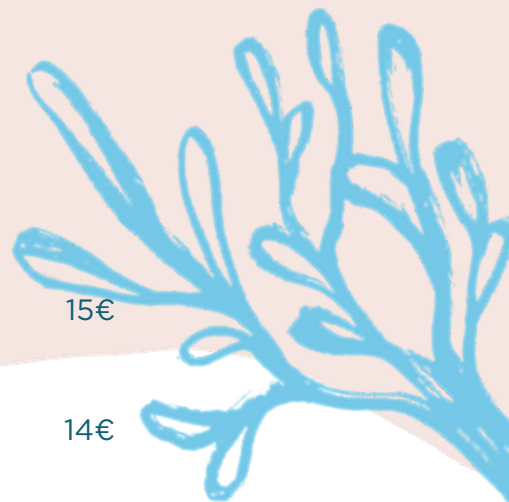
14€

Complete appetizer tasting

A taste of all our fish appetizers

(1, 2, 3, 4, 7, 8, 9, 12, 14, *)

35€



FIRST COURSES

Artisanal pasta factory "Pasta della pesa" in Senigallia - An



Egg tagliolini with sea urchin and "Assassina-style" seafood sauce 19€
(1, 2, 3, 4, 14, *)

Egg white fusilli with cauliflower cream, local prawns and their bisque, rosemary powder and crispy bacon 17€
(1, 2, 3, 4, 14)

Potato gnocchi with celeriac cream, lupin clams, and powdered licorice 17€
(1, 2, 3, 4, 14)

Tagliolini with meat sauce ragù (pork and veal) 15€
(1, 2, 3, 4, 14)

Potato gnocchi with white meat ragù (chicken and rabbit) 15€
(1, 2, 3, 4, 14)



Egg pasta buttons stuffed with potatoes, cauliflower cream, scapece-style courgettes and toasted hazelnuts 15€
(1, 2, 3, 4, 7, 12, 14)

THE SIDE DISHES

Ascolana fish olives 7€
(1, 2, 3, 4, 5, 7, 12, 14, *)

Sautéed herbs 6€

Roasted potatoes 6€

Mixed salad 5€

Green salad 4€

MAIN COURSES

Grilled Adriatic steak with aromatic herb breading (subject to availability of local fish) (1, 2, 4, 14)	26€
Grilled octopus tentacles, mashed potatoes, paccasassi pesto, and black cabbage chips (1, 2, 3, 4, 7, 8, 9, 10, 12, 14, *)	24€
Skewered monkfish cheeks, herb breadcrumbs, bacon and chickling pea cream (1, 4, 7, 9)	24€
Baked scorpion fish fillet, green pepper sauce and sautéed and smoked chard (4, 7, 10, 12)	24€
Breaded local cod cutlet with almonds, lemon marmalade and citrus salad (1, 2, 3, 4, 7, 8, 9, 10, 12, 14)	24€
Fried calamari, prawns and vegetables (1, 2, 3, 4, 7, 8, 9, 10, 12, 14, *)	21€
Fried Adriatic fish and vegetables (fish with bones) (1, 2, 3, 4, 7, 8, 9, 10, 12, 14, *)	21€
Boneless rabbit cooked at low temperature in tomato sauce (9)	20€
Grilled beef entrecote with mixed salad and cherry tomatoes Approximately 300 grams - Nationality: Germany	22€
 Vegetarian platter of mixed vegetables (1, 2, 3, 4, 7, 8, 9, 10, 12, 14)	16€



<i>Sparea water 0.75Lt</i>	2,50€
<i>Bread, service and cover charge</i>	3,00€
<i>Bread, service and cover charge Gluten-free</i>	4,00€

LIST OF ALLERGENS

Allergens are indicated in the menu with the reference number

- 01 Cereals · Gluten containing gluten.
- 02 Crustaceans · Crustaceans and products thereof.
- 03 Eggs · Eggs and egg products.
- 04 Fish · Fish and fish-based products.
- 05 Peanuts · Peanuts and peanut products.
- 06 Soy · Soy and soy products.
- 07 Milk · Milk and milk-based products (including lactose).
- 08 Nuts · Nuts almonds, hazelnuts, walnuts.
- 09 Celery · Celery and celery-based products.
- 10 Mustard · Mustard and mustard-based products.
- 11 Sesame seeds · Sesame and sesame products.
- 12 Sulfur dioxide · Sulphites and sulphites › 10 mg/kg-10 mg/lit.
- 13 Lupins · Lupins and lupin-based products.
- 14 Molluscs · Molluscs and mollusc products.

ATTENTION:

Our in-house production is artisanal: it is therefore not possible to guarantee the total absence of allergens in the finished products, even when not specified in the recipe.

The customer is always required to communicate any allergies or intolerances.

Our dining room staff is always available for further information.

Fish products intended for raw consumption are subjected to a temperature reduction procedure.

*In the absence of fresh product, a top-quality frozen product will be used.