

## STUZZICHINI

**FOCACCIA AL ROSMARINO** 🌿🌿 4.90  
Focaccia with rosemary & EVO oil

**OLIVE MARINATE ALLA BOSCAIOLA** 🌿🌿 4.90  
Marinated large green pitted olives with mushrooms, peppers and herbs

**CREMINI ALL'ANICE** 7.90  
**OLIVE ASCOLANE**  
Deep fried olives stuffed with meat and Deep fried homemade Anice Custard cream, typical of Le Marche region (8 pieces)

## ANTIPASTI

**TAGLIERE DI SALUMI (platter for 2)** 18.90  
Selection of Italian cured meats, Pecorino cheese, buffalo mozzarella DOP, marinated olives & focaccia

**ANTIPASTO RUSTICO** 🌿 (platter for 2) 18.90  
Buffalo mozzarella DOP, Pecorino cheese with chilled chargrilled vegetables, marinated olives & focaccia

**BURRATA & PROSCIUTTO** 13.90  
Burrata di Puglia, Parma ham (24 months) served with focaccia, rocket & chicory, balsamic dressing & EVO oil

**CAPRESE DI BUFALA** 🌿 9.90  
Buffalo mozzarella DOP, fresh tomatoes, oregano, basil, balsamic dressing & EVO oil

**CALAMARI FRITTI** 10.90  
Crispy fried calamari

**ZUCCHINE FRITTE IN PASTELLA** 🌿🌿 7.90  
Fried courgettes in light beer batter

**VELLUTATA DI ZUCCA CON CROSTINI** 🌿🌿 8.90  
Velvety pumpkin and carrot soup with croutons and EVO oil.

## PRIMI

**TAGLIATELLE AL RAGÚ MARCHIGIANO** 17.90  
Tagliatelle homemade with traditional Marche style ragú, a combination of mixed ground goose, pork and beef

**GNOCCHI ALLA ZUCCA** 16.90  
Homemade pumpkin and potato gnocchi with speck, gorgonzola and walnuts

**SPAGHETTI AL POMODORO** 🌿🌿 12.50  
Spaghetti with homemade tomato sauce & basil  
add burrata di Puglia + 2.50

**BAULETTI RIPIENI ALL'ASTICE** 22.90  
Bauletti shaped pasta filled with lobster and cooked with yellow cherry tomatoes on our traditional seafood ragú

**PASSATELLI ASCIUTTI ALLA NORCINA** 18.80  
Traditional homemade passatelli, a short pasta made of parmesan, eggs and breadcrumbs cut short, with truffle cream, sausage, and champignon mushrooms

**RAVIOLONI RICOTTA DI BUFALA E SPINACI** 🌿 14.90  
Ravioli filled with buffalo ricotta and baby leaf spinach served in fresh tomato sauce, basil & EVO oil

## SECONDI

**CARRE' DI AGNELLO AL FORNO CON PATATE ARROSTO** 28.90  
Roast rack of lamb cooked with white wine, rosemary, EVO oil with a side of roasted potatoes & mixed leaf salad

**POLLO IN POTACCHIO** 17.90  
Traditional marinated and roasted boneless chicken thighs slow cooked with red wine, tomato and taggiasca olives served with homemade bread

**COSTOLETTE DI AGNELLO FRITTE** 22.90  
A typical dish from Le Marche region, deep fried crumbed lamb cutlets served with salad and lemon

**FILETTO DI SPIGOLA AL FORNO** 22.90  
Sea bass fillet oven backed with peppers, courgettes & served with sautéed greens

## CONTORNI

**ERBE STRASCINATE** 🌿🌿 4.90  
Sautéed greens, garlic, chili, pepper & EVO oil

**PATATE ARROSTO** 🌿🌿 6.50  
Roast potatoes, rosemary & EVO oil

**PATATINE FRITTE** 🌿🌿 4.90  
Chips

**INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO** 🌿 6.90  
Rocket salad with shaved parmesan, balsamic dressing & EVO oil

**INSALATA MISTA** 🌿 5.90  
Mixed salad, onions, black olives, fresh tomatoes, balsamic dressing, parmesan & EVO oil