

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 & OLIVE ASCOLANE 7.90

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

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

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 & EVO oil