





STUZZICHINI

FOCACCIA AL ROSMARINO  	5.90	CREMINI ALL'ANICE & OLIVE ASCOLANE	7.90
Rosemary focaccia with EVO oil		Mixture of deep-fried green olives, stuffed with mixed ground meat & deep-fried anise custard cream. Typical of Le Marche region (8 pieces)	
OLIVE MARINATE ALLA BOSCAIOLA  	4.90		
Marinated large pitted olives with mushrooms, peppers and herbs			

ANTIPASTI

TAGLIERE DI SALUMI	18.90	BURRATA & POMODORINI 	12.50
Selection of Italian cured meats & selection of Italian cheeses, with homemade marmalade & focaccia. (MIN. FOR 2)		Burrata di Puglia, with mixed red and yellow cherry tomatoes. Topped with fresh basil, Modena balsamic dressing & EVO oil.	
ANTIPASTO RUSTICO 	18.90	ZUCCHINE FRITTE IN PASTELLA  	7.90
Selection of chilled chargrilled vegetables & selection of Italian cheeses, with homemade marmalade & focaccia. (MIN. FOR 2)		Fried courgettes in light beer batter	
CALAMARI FRITTI	10.90	VELLUTATA DI ZUCCA CON CROSTINI  	9.90
Crispy fried squid rings, served with lemon		Velvety pumpkin and chickpeas soup, served with croutons & EVO oil.	

PRIMI

TAGLIATELLE AL RAGÚ MARCHIGIANO	17.90
Tagliatelle homemade with traditional Marchigian style ragù, a combination of mixed ground goose, pork & beef	
GNOCCHI ALLA ZUCCA	16.90
Fresh butternut squash gnocchi on a creamy gorgonzola sauce, topped with crunchy smoked pancetta & nuts	
BAULETTI RIPIENI ALL'ASTICE	22.90
Bauletti shaped pasta, filled with lobster and cooked with yellow cherry tomatoes on a traditional seafood ragù	
PASSATELLI ASCIUTTI ALLA NORCINA	18.90
Traditional homemade Passatelli made of parmesan, eggs and breadcrumbs, cut short, with black truffle cream, Italian sausage and champignon mushrooms	
RAVIOLONI RICOTTA DI BUFALA E SPINACI 	14.90
Large ravioli filled with Buffalo ricotta and baby leaf spinach, served in fresh tomato sauce, with basil & EVO oil	

SECONDI

CARRÉ DI AGNELLO AL FORNO CON PATATE ARROSTO	28.90
Roast rack of lamb, served with roast potatoes & mixed leafy salad and EVO oil	
POLLO IN POTACCHIO	17.90
Roasted boneless chicken thighs, marinated in tomato sauce and red wine, cooked with Taggiasca olives, wild fennel, thyme & pepper, served with bread. Traditional dish of 'Le Marche'.	
COSTOLETTE DI AGNELLO FRITTE	22.90
Deep-fried breaded lamb cutlets, served with mixed leafy salad & lemon. Traditional dish of 'Le Marche'.	
FILETTO DI SPIGOLA AL FORNO	22.90
Sea bass fillet oven baked, seasoned with black pepper, EVO oil, and served with chilled chargrilled vegetables & sautéed Italian dandelions	

CONTORNI

ERBE STRASCINATE  	4.90	INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO 	6.90
Sautéed Italian dandelions with garlic, chilli, pepper & EVO oil		Rocket salad with shaved parmesan. Topped with Modena balsamic dressing & EVO oil	
PATATE ARROSTO  	6.50	INSALATA MISTA  	5.90
Roast potatoes with rosemary and EVO oil		Mixed salad, onions, black olives, fresh tomatoes, Modena balsamic dressing & EVO oil	
PATATINE FRITTE  	4.90		
Thick-cut chips			