

Something to share...

## PLATTER

### PESARO PLATTER - €18,00

Selection of Italian artisanal cured hams, sausages, salami and artisanal cheeses.  
Served with Piadina Romagnola.

### CHEESE PLATTER - €14,00

Selection of soft, mild and sharp artisanal cheeses complimented with homemade jams, honey and seasonal fruits. (V)

### BRUSCHETTONE

(Fresh local Ciabatta bread)

### MEDITERRANEO - €9,00

Fresh tomatoes, onion, basil and extra virgin olive oil. (V)

### RUSTICO - €9,50

Mozzarella, sundried tomatoes, black olives and rosemary. (V)

### ROSSICCIA - €10,00

Tomato sauce, mozzarella, Italian pork sausages and hard boiled eggs.

### Di MARE - €11,00

Tomato sauce, garlic, fresh seasonal fish, mussels, clams, baby calamari and cherry tomatoes.

Gluten Free bread with €1,50 supplement



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## ANTIPASTI

### VEGAN MEDAGLIONI - €9,00

Home-made beetroot and lentil medallions served on a Misticanza salad dressed with mustard. (V)

### OLIVE ASCOLANE - €10,00

Breaded and fried green olives stuffed with minced meat and grated Parmesan cheese.

### TONNO DI CONIGLIO - €10,00

Slow cooked rabbit, marinated in herbs and pepper, served with fresh tomatoes, local capers and black olives.  
Served with Greek yogurt and wild fennel vinaigrette.

### TARTARA DI CARNE - €11,00

Beef tartar served with capers, wild thyme, radishes and yogurt.

### IMPEPATA DI COZZE - €9,50

Mussels in a white wine and black pepper sauce, served with bruschetta and fresh lemon.

## PASTA

### PENNE PICCHIO PACCHIO - €10,00

Italian classic pasta dish with tomato sauce, garlic, chilly, Italian pork sausages, touch of cream and parsley.

### SPAGHETTI CARBONARA - €10,00

Italian classic pasta dish with guanciale, pecorino cheese, egg yolk and black pepper.

### RISOTTO SINFONIA DI FUNGHI - €11,00

Carnaroli rice with Porcini, Champignons and Oyster mushrooms and stirred in butter and grated Parmigiano Reggiano. (V)

### CANNELLONI PESARESI - €10,00

Fresh Pasta prepared by our kitchen stuffed with ricotta cheese and spinach.  
Served with tomato sauce and béchamel. (V)

### PASSATELLI CECI E VONGOLE - €11,00

Fresh Pasta prepared by our kitchen served with fresh clams, chickpeas, white wine, garlic and rosemary.

### TAGLIATELLE DEL PESCATORE - €12,00

Fresh Pasta served with fresh seasonal fish, tomato paste, white wine, garlic, fresh herbs.

Main Course Supplement 2,50 euro -  
Gluten Free and Whole Pasta also available with €1,50 supplement

## MAIN COURSE

### FILETTO DI MANZO - €25,00

Char-grilled prime beef fillet (250gr) marinated with sea salt and rosemary, served with home-made mushroom sauce and pepper fondue.

### AGNELLO SCOTTADITO - €25,00

Rack of Lamb chops in Pecorino cheese and local wild fennel crust, char-grilled and partly roasted. Served with a Pear chutney.

### GUANCE DI MAIALE - €18,00

Slow sous vide cooked pork cheeks served with fresh baby spinach, caramelized onions and Sangiovese wine reduction.

### GALLETTO ALLA DIAVOLA - €18,00

Slow sous vide cooked chicken with chilly, paprika and cayenne pepper.  
Served with crispy potato skins.

### FRITTURA DI PESCE - €19,00

Fried calamari, shrimps, whitebait and fresh fish fillet of the day.  
Served with home-made mayonnaise.

ON THE SIDE\_ Roasted Potatoes and Seasonal Vegetables.

## DESSERT

### COCCOLAMISU' - €6,00

Home-made Tiramisu' with coffee, nutella and coconut shavings.

### CANNOLI SICILIANI - €5,00

Selection of typical Sicilian Cannoli filled with ricotta cheese, ricotta and chocolate chips cream, pistachio cream, lemon cream.

### CHEESE PLATTER - €14,00

Selection of Italian soft, mild and sharp artisanal cheeses complimented with homemade jams, honey and seasonal fruits.

### ICE-CREAM - €4,00

Lemon, Vanilla, Chocolate, and Strawberry



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