

PLATTER

PESARO PLATTER - €19,00

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

CHEESE PLATTER - €16,00

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

BRUSCHETTONE

(Fresh local Ciabatta bread)

MEDITERRANEO - €10,00

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

RUSTICO - €11,00

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

ROSSICCIA - €12,00

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

Di MARE - €13,00

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

Gluten Free bread with €1,50 supplement

ANTIPASTI

VEGAN MEDAGLIONI - €10,00

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

OLIVE ASCOLANE - €12,00

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

TONNO DI CONIGLIO - €11,00

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 - €12,00

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

IMPEPATA DI COZZE - €10,00

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

PASTA

PENNE PICCHIO PACCHIO - €11,00

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

SPAGHETTI CARBONARA - €11,00

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 - €11,00

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

PASSATELLI BOSCAIOLA - €12,00

Fresh Pasta prepared by our kitchen served with Speck (smoked ham), spinach, mushroom and touch of cream.

TAGLIATELLE DEL PESCATORE - €13,00

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

MINESTRE E BRODI

MINISTRA DI CECI E MALTAGLIATI - €11,00

Fresh Pasta prepared by our kitchen served with chickpeas, tomato paste and rosemary. (V)

CAPPELLETTI IN BRODO DI CAPPONE - €13,00

Fresh Pasta prepared by our kitchen stuffed with minced meat and grated nutmeg. Served in a home-made Capon broth.

PASSATELLI IN BRODO DI PESCE - €12,00

Fresh Pasta prepared by our kitchen served in a home-made local seasonal fish broth.

Main Course Supplement 2,50 euro -



Password: scotta17



SCAN FOR
DRINKS & WINE LIST

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 - €26,00

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 - €19,00

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

GALLETTO ALLA DIAVOLA - €19,00

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

FRITTURA DI PESCE - €20,00

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

NUTELLAMISU' - €6,00

Home-made Tiramisu' with coffee, nutella, mascarpone and Savoiardi.

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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