



APPETISERS

Classic platter of cold cuts and cheeses, with selection of local regional products “Az. Luzi S. Angelo in Vado Pu ” ham, capocollo, salami, bacon cut and dry sausage, pecorino “Az. Cau e Spada” accompanied with Honey, marmalade and Urbino’s sfogliata (1-3-7) € 18,00

Soft Egg, Courgette cream, and toasted seeds thins (8-3-11)	€ 10,00
Veal carpaccio marinated 48 hours, dried tomatoes Pesto with almonds (1-3-8)	€ 15,00
Flan and ice cream made with Casciotta of Urbino local cheese, served with Aubergine chips and its sauce, basil olive oil (1-3-7)	€ 12,00
Mix of fried regional appetizers: Ascoli Olives (stuffed with meat), egg cream, mozzarella cheese*, Jalapeno chillis* (1-3-7-12)	€ 12,00
Home made “Ascoli Olives” - 6 pieces (1-3-7)	€ 9,00

FIRST COURSE

“Passatelli” local Marche pasta with porcini* crispy pork cheek Luzi (1-3-7)	€ 15,00
Emmer tagliatelle pasta “Az. Prometeo” with fondue of Casciotta of Urbino local cheese, courgette marjoram and confit tomatoes (1-7)	€ 14,00
Penne pasta “Mancini” with basil pesto and stracciatella (1-7-8)	€ 12,00
Potatoe Gnocchi with Aubergine, Saltet ricotta and fresh tomatoes sauce (1-3-7)	€ 13,00

FIRST COURSE “TRADITION”

Tagliatelle pasta “Pastificio Camerino” with traditional red meat sauce (1-3-7-9-12)	€ 12,00
“Passatello” traditional Marche pasta served in its broth (1-3-7-9)	€ 12,00



MAIN COURSES

Boneless rabbit* “urbinate” stuffed with sausage and courgette cream* (7)	€ 18,00
Beef “Tagliata” fillet with rosemary and dust of olive oil	€ 20,00
Buffalo mozzarella caprese with cured ham Luzi, rice thins and basil geleè (1,7)	€ 14,00
Grilled seasonal vegetables with stracciatella and chives (7)	€ 14,00
Piglet fillet served with chips and cream of Aubergine (1-7)	€ 18,00

SIDE DISHES

Mixed or green salad/ Cooked seasonal vegetables/	€ 5,00
Oven baked potatoes with rosemary and garlic/ Fried potatoes *(1)	

DESSERT

Mint and Lime panna cotta (3-7-8)	€ 7,00
Raspeberry sorbet with dust of fondant chocoalat (7-8)	€ 7,00
Decomposed millefeuille with cream , peach and caramel (1-3-7)	€ 7,00
Cream of Chocoalat with apricot milk and pralines of almonds (1-3-7-8)	€ 7,00
Meringue Semifreddo with “Amarene” biscuits (almond based) (3-7)	€ 7,00

* frozen produce

Cover charge euro 2,50 per person

ALLERGEN LIST: 1 CEREALS WITH GLUTEN 2 CRUSTACEANS 3 EGGS 4 FISH 5 PEANUTS 6 SOY 7 MILK AND DAIRY PRODUCTS 8 NUTS 9 CELERY 10 MUSTARD 11 SESAME SEEDS 12 SULPHUR DIOXIDE 13 LUPINI BEANS 14 MOLLUSCS