

STARTERS

● **Radicchio cake with bread waffles, basil pesto, toasted walnuts and drops of gorgonzola** ① ③ ⑦ ⑧

[11,00€]

Seared squid* stuffed with meat and broccoli laid on tomato coulis ④ ⑭

[14,00€]

English Roast Beef with mustard, parmesan flakes sprinkled with sweet and sour sauce ⑦ ⑩

[14,00€]

● **Couscous with spiced and sauteed vegetables, seasoned with a soy dressing** ① ⑥ ⑨ ⑧

[11,00€]

Salad of grilled courgettes flavored with raw Angus bites and creamy caper sauce ⑥

[14,00€]

● **Cold cheesecake of arugula and marinated citrus salmon, topped with honeydew and lime sauce** ① ④ ⑥ ⑦

[13,00€]

OUR CLASSICS

● **Caprese “tomato and buffalo mozzarella”** ⑦

[10,00€]

● **Raw ham and parmesan bites with honey** ① ⑦

[10,00€]

● **Cooked ham and taleggio cheese with honey** ① ⑦

[10,00€]

Cover charge, per person [2,00 €] Room service [7,00 €]

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● dishes available for hotel services half board or extra dinner (max 3 courses). For the same services, all other dishes may be available at an additional cost equal to 50% of their value (if replaced; the full price if added to the 3 courses).

ALLERGENS

- | | |
|-----------------------|-------------------|
| ① CEREALS WITH GLUTEN | ⑧ SHELL FRUITS |
| ② CRUSTACEANS | ⑨ CELERY |
| ③ EGGS | ⑩ MUSTARD |
| ④ FISH | ⑪ SESAME'S SEED |
| ⑤ PEANUTS | ⑫ SULFURE DIOXIDE |
| ⑥ SOYA BEANS | ⑬ LUPINI |
| ⑦ MILK AND DERIVATES | ⑭ CLAMS |

The reference to substances or products that cause allergy or intolerances are available by contacting the service staff.

FIRST DISHES

- Tagliatelle (egg noodles) with homemade sausage, dried tomatoes, marjoram, pecorino flakes and balsamic reduction ① ⑤ ⑦

[13,00€]

- Risottino alla Norma with salted ricotta zest ⑦

[13,00€ - 2 portions minimum]

- Saffron dumplings with shrimps*, courgettes, ciauscolo chips and mandarin powder ① ④ ⑦ ⑭

[14,00€]

- Carrot cream soup with diamonds of ginger-flavored polenta, covered with sesame seeds ① ⑤ ⑪

[11,00€]

- Spaghetti creamed with anchovies, capers, rocket, lemon juice and toasted breadcrumbs ① ④ ⑦

[13,00€]

- Ricotta and spinach ravioli with rabbit ragout with fennel, caramelized cherry tomatoes and black olive powder ① ③ ⑦

[13,00€]

OUR CLASSICS

- Spaghetti with tomato sauce and basil ①

[9,00€]

- Tortellini (stuffed pasta) alla boscaiola ① ⑦

[10,00€]

- Dumplings or tagliatelle (egg noodles) with ragout ①

[10,00€]

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SECOND DISHES

- **Pork tournedos in speck crust, with caramelized pears, onions and almonds** ① ⑧

[15,00€]

- Crispy octopus* on a bowl of parsley potatoes, sprinkled with a soy and mustard dressing** ① ④ ⑥ ⑩

[16,00€]

- **Chickpea burger with rice cakes, grilled aubergines, and white yogurt**

① ⑦

[13,00€]

- Irish Angus fillet with whiskey mushrooms*, wasabi sauce and bacon bread chips** ① ⑥ ⑪

[20,00€]

- Sliced Irish rump, on a cream of cascotta d'Urbino (local cheese) with cognac and Taggiasca olives** ① ⑦

[20,00€]

- **Fresh salmon steak flavored with rosemary and anise with tuna sauce**

① ④ ⑤ ⑦

[15,00€]

I NOSTRI CLASSICI

- **Grilled chicken breast**

[12,00€]

- **Pork escalope with lemon**

[12,00€]

Our red meats can be also served au naturel or coarse salt and rosemary.

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SIDE DISHES

- **Roasted rosemary potatoes** ①
[4,00€]
- **Cooked sauteed vegetables***
[4,00€]
- **Mixed salad**
[4,00€]
- **Tomatoes salad**
[4,00€]
- **Caponata of peppers**
[4,00€]

SALADS

FISH

Green salad, radicchio, green beans*,
salmon, poppy seeds, mais, tomato,
white yogurt ④ ⑦
[8,00€]

MEAT

Green salad, radicchio, turkey tidbits,
arugula, walnuts, casciotta cheese ⑦ ⑧
[8,00€]

VEGETABLES

Green salad, radicchio, tomato,
carrots, arugula, cabbage
[8,00€]

Some of our raw materials can be exposed to a rapid temperature reduction process during their preparation, in order to guarantee quality and safety.

The fish destined to be eaten raw or almost raw has been subjected to preventive reclamation treatment in compliance with the provisions of the EC regulation 853/04, Annex III, section VII, chapter 3, letter D, point 3.

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TRADITIONALS

FORNARINA White pizza with oil and rosemary ①
[3,00€]

MARINARA Tomato, oil, parsley, garlic, oil ①
[4,00€]

GOURMET

CALIFORNIA White Base, Spreadable Form, Marinated Salmon, Rocket, Lime, Soy Sauce with Gin Tonic Shortino inside ① ④ ⑥ ⑦ ⑫
[15,00€]

MARCHIGIANA Tomato, Mascarpone, Ciauscolo Spuma, Casciotta flakes, Walnuts, with Honey inside ① ⑦ ⑫
[14,00€]

EMILIANA White Base, Stracciatella, Mortadella, Pistachio Grains, Black Pepper with Shortino reduction Balsamic Vinegar inside ① ⑤ ⑦ ⑫
[14,00€]

CLASSICS

MARGHERITA Tomato, Mozzarella, Basil ① ⑦
[5,50€]

NAPOLI Tomato, Mozzarella di bufala, capers, anchovies, oregano ① ④ ⑦
[7,50€]

BURRATINA Tomato, Mozzarella, Burrata, Basil ① ⑦
[7,50€]

BOSCAIOLA Tomato, Mozzarella, Champignon Mushrooms, Sausage ① ⑦ ⑫
[7,50€]

QUATTRO STAGIONI Tomato, Mozzarella, Mushrooms, Artichokes, Olives, Cooked Ham ① ⑦ ⑫
[8,00€]

CONTADINA Tomato, Mozzarella, Spinach*, Bacon, Sausage ① ⑦
[8,00€]

DANGER Tomato, Mozzarella, Spicy Salami, Pepperoni, Nduja, Mustard ① ⑦ ⑩ ⑫
[8,50€]

ROMAGNOLA Tomato, Mozzarella, spreadable cheese, Raw ham, Arugula ① ⑦
[8,00€]

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In half board rate, pizza is considered like 2 courses.

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WHITE PIZZA

ROMANA Mozzarella, sliced tomato, bacon, onion ① ⑦
[7,00€]

ORTOLANA Mozzarella, mushrooms, courgettes, olives, artichokes, aubergines, breadcrumbs ① ⑦
[8,00€]

TRENTINA Mozzarella, Speck, Radicchio, Gorgonzola cheese ① ⑦
[8,00€]

QUATTRO FORMAGGI Mozzarella, Scamorza, Taleggio, Casciotta, Grana, spreadable cheese ① ⑦
[8,00€]

TONNO E CIPOLLA Mozzarella, Tuna Fish, Onion, Origan ① ④ ⑦
[7,50€]

BUFALINA Mozzarella di Bufala, Basil Pesto, sliced Tomato ① ⑦
[7,50€]

DEL PORET Mozzarella, Boiled potatoes, Sausage, Rosemary ① ⑦
[7,50€]

MARI E MONTI Mozzarella, Spreadable cheese, Lime Shrimp*, Aubergines, Soy ① ④ ⑦ ⑭
[9,00€]

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CALZONE

SOLITO Tomato, Mozzarella, Cooked ham, Olives, Artichokes ① ⑦ ⑫
[7,50€]

PICCANTE Tomato, Mozzarella, Ventricina, Tabasco, Mustard, Nduja ① ⑦ ⑫
[7,50€]

VEGETARIANO Tomato, Mozzarella, Aubergines, Zucchini, Peppers, Mushrooms, Radicchio ① ⑦
[7,50€]

In addition to the 5 takeaway reservations, you will have a 10% customer discount to spend inside the Osteria al Tre Restaurant

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WHITE WINES

Bianchello del Metauro D.O.C.

“Vigna delle terrazze”

[23,00€]

Verdicchio dei castelli di Jesi D.O.C.

“Le vaglie”

[28,00€]

Pecorino D.O.C.G.

[20,00€]

Passerina I.G.T.

[18,00€]

Gewürztraminer D.O.C.

[22,00€]

SPARKLING WINES

Prosecco spumante brut D.O.C.G.

“Valdobbiadene”

[25,00€]

Prosecco doc treviso “Maccari”

[18,00€]

RED WINES

Rosso Conero “Adino”

[25,00€]

Colli Pesaresi Sangiovese D.O.C.

“Goccione”

[30,00€]

Lacrima di Morro d’Alba D.O.C.

[20,00€]

Colli Maceratesi D.O.C.

[22,00€]

Rosso Piceno D.O.C.

“Maschio da Monte”

[40,00€]

Vino Nobile di Montepulciano,

Salcheto, DOCG

[35,00€]

Morellino di Scansano

“Poggio Brigante” DOCG

[23,00€]

Carbernet Sauvignon

“Palazzo del Principe” DOC

[23,00€]

BAR

Natural water 1 lt.

[2,00€]

Sparkling Water 1 lt.

[2,00€]

Espresso

[1,50€]

House Wine 1 lt.

[10,00 €]

House Wine ½ lt.

[6,00 €]

House Wine ¼ lt.

[4,00 €]

Average draft beer

[5,50 €]

Small draft average beer

[3,50 €]

Sodas (fanta and sprite)

[2,50€]

Amarcord lager Beer 0,33 lt

[5,50 €]

Augustiner Weiss Beer

[6,50 €]

Templier belgium Beer 0,33 lt.

[6,50 €]

Zuppa Inglese ① ③ ⑦
[5,00€]

Panna cotta aromatizzata alla vaniglia
Con scelta di varie salse: cioccolato, fragola,
caramello, albicocca ① ④ ⑦
[5,00€]

Soufflé all'ananas e cioccolato bianco
① ③ ⑦
[5,00€]

**Bavarese al mandarino con salsa
al cacao** ① ③ ⑦
[5,00€]

**Mousse al cioccolato bianco con
crumble e salsa al caramellato** ① ⑦
[5,00€]

Torta della Nonna ① ③ ⑦
[5,00€]

Amari
[4,00 €]

Brandy
[5,00 €]

Whisky
[6,00 €]

Whisky reserve
[7,00 €]

Cognac
[6,00 €]

Grappa
[4,00 €]

Aged Grappa
[5,00 €]

Limoncello Cream
[3,50 €]

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