

2  
MENU  
-  
2  
ELEMENTS  
-  
2  
HEARTS  
  
OF  
MY  
COOKING

**TRADITION<sup>3</sup>**



ERRICO RECANATI



## **SMOKE**

CODFISH THROAT WITH COALS  
JARRED GREEN TOMATO BROTH  
BUTTER AND LARD

PRAWNS, "SCOTTONA" MEAT WITH COALS AND "CONDITELLA" SAUCE  
BARBECUED LETTUCE, BITTER ALMOND AND TROUT EGGS

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS  
TONGUE CLAMS AND TOASTED PINE NUTS

GUINEA FOWL FAR AWAY COOKED, APRICOTS AND ITS CHUTNEY

THE MORETTA BECOMES A GRANITE  
ANANAS SOUP COOKED UNDER ASH, ALMOST CRUNCHY YOGURT ICE CREAM

130€

PRICE IS BEVERAGES EXCLUDED  
THE MENU IS RECOMMENDED FOR THE ENTIRE TABLE

## **FLAMES**

OYSTER, ROASTED TOMATOES AND TOMATO WATER

BUTTER AND LARD

GRILLED URCHIN IN CONSISTENCY  
LIKE A ROYALE OF AUBERGINES  
THE LITTLE HEAD WAS LOST IN PORTONOVO BAY

THE CARBONARA?

SKEWER OF "SPILLO" SQUID, CHICORY AND FOIE GRAS

THE RAY  
THE DUCK FROM LORETO TO BEIJING

THE HEART  
THE BRUSH  
GRILLED TARTE TATIN WITH APRICOTS AND ICE CREAM

150€

PRICE IS BEVERAGES EXCLUDED  
THE MENU IS RECOMMENDED FOR THE ENTIRE TABLE

WE SUGGEST YOU TO COMBINE OUR SELECTION OF WINES  
3 CHALICES 45 €  
4 CHALICES 60 €

## APPETIZERS

COURGETTE PIZZA WITH SCAPECE AND DUCK  
28€

BARBECUED LETTUCE AND BITTER ALMOND  
28€

LANGOUSTINE, MEAT ROE, MANGO AND SOUR BUTTER  
30€

**11 FOIE GRAS MOMENTS**  
48€

## PASTA

POTATO GNOCCO COOKED UNDER THE ASHES,  
VENISON, SOUR BUTTER AND WILD CHICORY  
30€

STRAWBERRIES RICE IN CONSISTENCY  
30€, MIN. 2 PEOPLE

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS  
35€

WILD GAME TORTELLO, RASPBERRY VINEGAR, RAPESEED AND TENERA ASCOLANA  
30€

## SPIT & EMBERS

LAMB OFFAL, SWEETBREADS AND ONION  
35€

STOCKFISH WILD HERBS, BUTTER AND RASPBERRIES  
35€

GUINEA FOWL FAR AWAY COOKED, ROOTS AND SALVIA EXTRACT  
33€

THE OYSTER IS FROM THE EMBERS AIRS  
12€ EACH ONE

PIGLET AROMATIC SALAD AND CICCIOLI  
32€

PARTRIDGE AND ITS GIARDINIERA (MARINATED VEGETABLES)  
35€

PIGEON OF THE TRADITION  
35€

ETRUSCAN BEEF (OUR MEAT SELECTION)  
60€

## **DESSERTS**

18€

### **TO MY GRANDFATHER**

IN COMBINATION, WE SUGGEST:  
VINO COTTO 12€

### **RASPBERRY 360°**

IN COMBINATION, WE SUGGEST:  
MOSCATO D'ASTI, SARACCO 12€

### **SWEETLY STRAWBERRY**

PEDRO XIMENEZ 12€

### **GRILLED TARTE TATIN WITH APRICOTS AND ICE CREAM**

IN COMBINATION, WE SUGGEST:  
MAXIMO, UMANI RONCHI 12€

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### **SEASON SORBET**

16€

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### **THE CHEESE OF THE MONTH SELECTION**

5€ EACH ONE