

DESSERTS

18€

GIANDUJA CREAM AND CARAMEL

IN COMBINATION, WE SUGGEST:
PEDRO XIMENEZ, ALVEAR 12€

THINKING TO A MONT BLANC

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

TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:
VINO COTTO 12€

GRILLED TARTE TATIN WITH PINK APPLE AND ICE CREAM

IN COMBINATION, WE SUGGEST:
VERDICCHIO DI MATELICA PASSITO, COLLESTEFANO 12€

RASPBERRY 360°

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

SEASON SORBET

16€

THE CHEESE OF THE MONTH SELECTION

_____€ EACH ONE

2
MENU
-
2
ELEMENTS
-
2
HEARTS

OF
MY
COOKING

TRADITION³


ERRICO RECANATI



SMOKE

OSTRICH, PICKLEKINS AND BURNED NUTS
BUTTER AND LARD

LANGOUSTINE, MEAT ROE, MANGO AND SOUR BUTTER
RABBIT IN PORCHETTA, ALL IN A WAFFLE

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS

PARTRIDGE AND ITS GIARDINIERA (MARINATED VEGETABLES)

LICK THE MARCHE

ANANAS SOUP COOKED UNDER ASH, ALMOST CRUNCHY YOGURT ICE CREAM

130€

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

FLAMES

ROASTED TOMATO, PRAWNS, "CONDITELLA" SAUCE AND BURNED MEAT WITH COALS

BUTTER AND LARD
CHOPPED CRACKLINGS AND HERBS

MANDARIN PEEL, VERMOUTH, PORCINI MUSHROOMS AND HARE
THE HEAD (OF CALF) HAS BEEN LOST IN THE PORTONOVO BAY

RAVIOLI OF TURNIP COOKED UNDER ASHES, TAIL AND OYSTERS

TONGUE, PEACHES, CLAMS AND TOASTED PINE NUTS
SKEWER OF SWEETBREAD, CUTTLFISH EGG AND SEA URCHIN
PIGEON AND LACQUERED EEL

CAULIFLOWER

GRILLED TARTE TATIN WITH PINK APPLE 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

DUCK, PERSIMMON AND MUSTARD SEED
28€

MANDARIN PEEL, VERMOUTH, PORCINI MUSHROOMS AND HARE
30€

GRILLED ARTICHOKE AND ANCHOVIES IN CONSISTENCY
26€

10 FOIE GRAS MOMENTS
48€

PASTA

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

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

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS
34€

RISOTTO, ROOTS, FIELD HERBS AND HARE
30€, MIN. 2 PEOPLE

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€

WAGYU JAPAN A5 IN 3 CONSISTENCES
70€