

2  
MENU  
-  
2  
ELEMENTS  
-  
2  
HEARTS  
  
OF  
MY  
COOKING

TRADITION<sup>3</sup>



ERRICO RECANATI



## **SMOKE**

BUTTER AND LARD

OYSTERS, PEACHES AND MUSTARD GIVE THE ARIES OF THE EMBERS

HAZELNUT FLOUR, DEER AND MISO  
MUSHROOM, DUCK AND BERGAMOT BUTTER  
SWEETBREADS, QUINCE AND KEFIR MILK

THICK PHEASANT, LIQUID LEEK RAVIOLI AND MOCK SOUP

PARTRIDGE AND GIARDINIERA (MARINATED VEGETABLES)

HOT DOG

ANANAS SOUP COOKED UNDER ASH, ALMOST CRUNCHY YOGURT ICE CREAM

95€

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

## **FLAMES**

BUTTER AND LARD

NORWAY LOBSTER, MEAT BOTTARGA, MANGO AND SOUR BUTTER  
FRIED CHICKEN, PUFFED TAPIOCA AND MIZUNA  
THE HEAD (OF CALF) HAS BEEN LOST IN THE PORTONOVO BAY

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS

MONTEMONACO'S POTATO GNOCCO COOKED UNDER THE ASH,  
SALMÌ HARE AND WILD CHICORY

GRILLED MUSHROOM, LIVER, OYSTER AND DRIED SPLEEN

PIGEON, EEL AND MALLOW FLOWERS

CAULIFLOWER

SWEET CARBONARA

120€

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

FOR EVERY MENU

WE SUGGEST YOU TO COMBINE OUR SELECTION OF WINES

3 CHALICES 35€ - 4 CHALICES 45€

## **APPETIZERS**

BEAT OF DUCK, CHERRY AND CICERCHIA  
24€

GRILLED ARTICHOKE AND ANCHOVIES  
22€

CAPOCOLLO TRAVELLING TOKYO-LORETO  
22€

GRILLED LETTUCE, ALMONDS AND TROUT CAVIAR  
20€

**10** MOMENTS FOR FOIE GRAS  
35€

## **PASTA**

25€

MONTEMONACO'S POTATO GNOCCHO COOKED UNDER THE ASH,  
SALMÌ HARE AND WILD CHICORY

VINCISGRASSO

THICK PHEASANT, LIQUID LEEK RAVIOLI AND MOCK SOUP

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS  
28€

## **SPIT & EMBERS**

LAMB "SOPRAVVISSANA" OFFAL, SWEETBREADS AND ONION  
25€

GUINEA FOWL ROOTS AND SALVIA EXTRACT  
25€

PIGLET AROMATIC SALAD AND CICCIOLI  
25€

STOCKFISH WILD HERBS, BUTTER AND RASPBERRIES  
28€

PARTRIDGE GIARDINIERA (MARINATED VEGETABLES)  
30€

PIGEON OF THE TRADITION  
30€

THE OYSTER IS FROM THE EMBERS AIRS  
10€ EACH ONE

## DESSERTS

14€

### TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:  
VERMUT, SANTA BARBARA 18€

### GRILLED BANANA SPLIT, DARK CHOCOLATE AND RHUM

IN COMBINATION, WE SUGGEST:  
LACRIMA DI MORRO D'ALBA, VICARI 11€

### TURN THE CREAM, EIGHTIES

IN COMBINATION, WE SUGGEST:  
MONZABILLAC, CHÂTEAU LE THIBAUT 13€

### RICOTTA (SHEEP CHEESE), VISCIOLE (CHERRIES) AND HONEY

IN COMBINATION, WE SUGGEST:  
VISCIOLE WINE 10€

### AUTUMN

IN COMBINATION, WE SUGGEST:  
VERDICCHIO PASSITO *DOLCE CATE*, TENUTA DELL' UGOLINO 15€

### SEASON SORBETS

7€

### THE SELECTION OF OUR CHEESE

4€ EACH ONE