

2
MENU
-
2
ELEMENTS
-
2
HEARTS

OF
MY
COOKING

TRADITION³



ERRICO RECANATI



SMOKE

BUTTER AND LARD

OYSTERS, PEACHES AND MUSTARD GIVE THE ARIES OF THE EMBERS

HAZELNUT FLOUR, DEER AND MISO
I WANTED TO MAKE A TOMATO SANDWICH
APRICOTS IN CONSISTENCY, ANIMELLE AND KEFIR MILK

“IN POTACCHIO” CHICKEN RAVIOLO, RASPBERRY VINEGAR PEARLS
AND CRISPY ONION

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 AND ITS OYSTERS
THE HEAD (OF CALF) HAS BEEN LOST IN THE PORTONOVO BAY

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS

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

GRILLED MUSHROOM, LIVER, OYSTER AND DRIED SPLEEN

PIGEON, EEL AND MALLOW FLOWERS

KIDNEY WITH COFFEE, SOUR CREAM AND FIGS

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€

NORWAY LOBSTER, MEAT ROE, MANGO AND SOUR BUTTER
22€

CAPOCOLLO TRAVELLING TOKYO-LORETO
22€

GRILLED LETTUCE, ALMONDS AND TROUT CAVIAR
20€

10 MOMENTS FOR FOIE GRAS
35€

PASTA

25€

“IN POTACCHIO” CHICKEN RAVIOLO, RASPBERRY VINEGAR PEARLS AND CRISPY ONION
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 CICCIOI
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€

PEANUTS, GIANDUIA AND PASSION FRUIT

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

ORTORTO

IN COMBINATION, WE SUGGEST:
ILEGAL MEZCAL 13€

SMOKED BABÀ BETWEEN STRAWBERRIES AND LEMON

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

SEASON SORBETS

7€

THE SELECTION OF OUR CHEESE

4€ EACH ONE