

2
MENU
-
2
ELEMENTS
-
2
HEARTS

OF
MY
COOKING

TRADITION³



ERRICO RECANATI



SMOKE

OSTRICH, TOMATOES IN CONSISTENCE AND MUSTARD
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

125€

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

RABBIT KIDNEY AND CRUSHED ONION FROM PEDASO
BELL PEPPER BECOMES RASPBERRY
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
TOMATO

145€

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, SCAPECE AND COURGETTES

24€

LETTUCE, BITTER ALMONDS AND TROUT CAVIAR

23€

WATERMELON, BURNT HAZELNUTS, HARE AND CAPER BROTH

30€

10 FOIE GRAS MOMENTS

45€

PASTA

TAGLIATELLA ROSSA AND HARE IN COSISTENCE

28€

WILD GAME TORTELLO, RASPBERRY VINEGAR, RAPESEED AND TENERA ASCOLANA

30€

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS

32€

FIGS, HAM AND VIALONE NANO

30€, MIN. 2 PEOPLE

SPIT & EMBERS

LAMB OFFAL, SWEETBREADS AND ONION

30€

STOCKFISH WILD HERBS, BUTTER AND RASPBERRIES

35€

GUINEA FOWL FAR AWAY COOKED, ROOTS AND SALVIA EXTRACT

30€

THE OYSTER IS FROM THE EMBERS AIRS

10€ EACH ONE

PIGLET AROMATIC SALAD AND CICCIOLI

30€

PARTRIDGE AND ITS GIARDINIERA (MARINATED VEGETABLES)

34€

PIGEON OF THE TRADITION

32€

WAGYU JAPAN A5 IN 3 CONSISTENCES

60€

DESSERTS

16€

LEMON CAKE

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

VISCIOLE (WILD CHERRIES), CREAM AND SMOKE

IN COMBINATION, WE SUGGEST:
VINO E VISCIOLE 12€

TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:
VINO COTTO 12€

GRILLED TARTE TATIN WITH APRICOT, DOUBLE ICE CREAM AND CEDRINA

IN COMBINATION, WE SUGGEST:
BUKKURAM SOLE D'AGOSTO, DE BARTOLI 23€

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SEASON SORBET

14€

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THE CHEESE OF THE MONTH SELECTION

_____€ EACH ONE