

2
MENU
-
2
ELEMENTS
-
2
HEARTS

OF
MY
COOKING

TRADITION³



ERRICO RECANATI



SMOKE

OYSTERS, PEACH AND MUSTARD
BUTTER AND LARD

HAZELNUT TACOS, HAY BAKED DEER AND MISO
LIKE A ROYALE CHICKEN AND PORTONOVO ALGAE

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS

GRILLED GERMAN DUCK

PEDASO CRUSHED ONION BURIED WITH ITS ICE CREAM

ANANAS SOUP COOKED UNDER ASH, ALMOST CRUNCHY YOGURT ICE CREAM

100€

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

FLAMES

NORWAY LOBSTER, MEAT BOTTARGA, MANGO AND SOUR BUTTER
BUTTER AND LARD

ROASTED TOMATO, PRAWNS, "CONDITELLA" SAUCE AND BURNED MEAT WITH COALS
THE HEAD (OF CALF) HAS BEEN LOST IN THE PORTONOVO BAY

RISOTTO, ROOTS, FIELD HERBS AND HARE

MONKFISH LIVER LACQUERED IN PERSIMMON CARAMEL, DEHYDRATED LAMB SPLEE
AND SOUR SAUCE

MONKFISH TAIL, AROMATIC HERBS, PORK NET AND "VICENTINA"

PIGEON, AND CARAMELIZED EEL

KIDNEYS AND FIGS

TAGLIOLINO WITH MUSHROOM AND PERSIMMON BROTH

GRILLED TARTE TATIN WITH PINK APPLE FROM SIBILLINI MOUNTAINS,
DOUBLE ICE CREAM AND CEDRINA

125€

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

WE SUGGEST YOU TO COMBINE OUR SELECTION OF WINES
3 CHALICES 35 €
4 CHALICES 45 €

APPETIZERS

LETTUCE, BITTER ALMONDS AND TROUT CAVIAR
20€

ARTICHOKE AT EMBERS AND ANCHOVIES IN CONSISTENCY
22€

DEER CARPACCIO IN BURNT ONION CRUST, HERBS,
HONEY AND LITTLE MUSTARD ICE CREAM
26€

10 FOIE GRAS MOMENTS
40€

PASTA

"POTACCHIO" CHICKEN CANNELLONE, BURNT ONION AND RED PRAWN
25€

WILD GAME TORTELLO, RASPBERRY VINEGAR, RAPESEED AND TENERA ASCOLANA
29€

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS
29€

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

SPIT & EMBERS

GUINEA FOWL FAR AWAY COOKED, ROOTS AND SALVIA EXTRACT
27€

PIGLET AROMATIC SALAD AND CICCIOI
27€

VARVARA'S LAMB OFFAL, SWEETBREADS AND ONION
28€

STOCKFISH WILD HERBS, BUTTER AND RASPBERRIES
30€

PIGEON OF THE TRADITION
30€

THE OYSTER IS FROM THE EMBERS AIRS
10€ EACH ONE

DESSERTS

16€

TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:
MONTILLA MORILES PEDRO XIMENEZ SOLERA, ALVEAR 15€

BANANA AT EMBERS ICE CREAM AND TENDER GIANDUIA (CHOCOLATE)

IN COMBINATION, WE SUGGEST:
MOSCATO D'ASTI, SARACCO 10€

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

IN COMBINATION, WE SUGGEST:
VISCIOLE (CHERRIES) WINE 12€

SWEET "CARBONARA"

IN COMBINATION, WE SUGGEST:
BUKKURAM SOLE D' AGOSTO, MARCO DE BARTOLI 18€

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SEASON SORBET

14€

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OUR CHEESE SELECTION

5€ EACH ONE