

2  
MENU  
-  
2  
ELEMENTS  
-  
2  
HEARTS  
  
OF  
MY  
COOKING

**TRADITION<sup>3</sup>**



ERRICO RECANATI



## **SMOKE**

OSTRICH, APPLE AND BURNED NUTS  
BUTTER AND LARD

BARBECUED LETTUCE, BITTER ALMOND AND TROUT EGGS  
RABBIT IN PORCHETTA, ALL IN A WAFFLE

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS  
TONGUE CLAMS AND TOASTED PINE NUTS

GUINEA FOWL BARBECUED HUNCHBACK CARDOON

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

ASPARAGUS<sup>3</sup>  
EGG IS GOLD  
CARROT AND MUSSELS FROM THE BAY

RISOTTO, FIELD HERBS, ROOTS AND HARE  
CUTTLEFISH SKEWER

THE SWEETBREAD BECOMES A FISH

PIGEON AND LACQUERED EEL

THE HEART

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 BATTUTA, MUSTARD SEEDS AND LOTUS FLOWERS  
28€

LANGOUSTINE, MEAT ROE, MANGO AND SOUR BUTTER  
28€

GRILLED ARTICHOKE AND ANCHOVIES IN CONSISTENCY  
26€

**11 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€

BLACK PANTANO (OUR MEAT SELECTION)  
60€

## **DESSERTS**

18€

### **TO MY GRANDFATHER**

IN COMBINATION, WE SUGGEST:  
VINO COTTO 12€

### **RASPBERRY 360°**

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

### **PASSION AND CARMEL**

PEDRO XIMENEZ 12€

### **GRILLED TARTE TATIN WITH PINK APPLE AND ICE CREAM**

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

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### **SEASON SORBET**

16€

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### **THE CHEESE OF THE MONTH SELECTION**

5€ EACH ONE