

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

PARTRIDGE AND ITS GIARDINIERA (MARINATED VEGETABLES)

PEDASO CRUSHED ONION BURIED WITH ITS ICE CREAM

ANANAS SOUP COOKED UNDER ASH, ALMOST CRUNCHY YOGURT ICE CREAM

110€

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 PUMPKIN, DEHYDRATED LAMB SPLEE
AND SOUR SAUCE

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

GRILLED GERMAN DUCK

KIDNEYS AND FIGS

TAGLIOLINO WITH MUSHROOM AND PERSIMMON BROTH

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

130€

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
22€

ARTICHOKE AT EMBERS AND ANCHOVIES IN CONSISTENCY
24€

DEER CARPACCIO IN BURNT ONION CRUST, HERBS,
HONEY AND LITTLE MUSTARD ICE CREAM
28€

10 FOIE GRAS MOMENTS
45€

PASTA

"POTACCHIO" CHICKEN CANNELLONE, BURNT ONION AND RED PRAWN
26€

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

PASTA CHEESE AND THE 7 PEPPERS COOKED ON THE EMBERS
32€

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

SPIT & EMBERS

GUINEA FOWL FAR AWAY COOKED, ROOTS AND SALVIA EXTRACT
30€

PIGLET AROMATIC SALAD AND CICCIOI
30€

VARVARA'S LAMB OFFAL, SWEETBREADS AND ONION
30€

STOCKFISH WILD HERBS, BUTTER AND RASPBERRIES
34€

PIGEON OF THE TRADITION
30€

THE OYSTER IS FROM THE EMBERS AIRS
10€ EACH ONE

DESSERTS

16€

TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:
DON ZOILO PEDRO XIMENEZ 12 Y.O., WILLIAMS & HUMBERT 15€

BANANA AT EMBERS ICE CREAM AND TENDER GIANDUIA (CHOCOLATE)

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

GOAT'S MILK, SALTED PEANUTS AND COOKED WINE

IN COMBINATION, WE SUGGEST:
VINO COTTO, TIBERI 12€

I WAS THINKING OF A MONT BLANC

IN COMBINATION, WE SUGGEST:
VERDICCHIO DI MATELICA PASSITO, COLLESTEFANO 15€

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SEASON SORBET

14€

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OUR CHEESE SELECTION

5€ EACH ONE