

2  
MENU  
-  
2  
ELEMENTS  
-  
2  
HEARTS  
  
OF  
MY  
COOKING

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



ERRICO RECANATI



## **SMOKE**

OSTRICH, PICKLEKINS AND BURNED NUTS  
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

MANDARIN PEEL, VERMOUTH, PORCINI MUSHROOMS AND HARE  
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, CUTTLEFISH EGG AND SEA URCHIN  
PIGEON AND LACQUERED EEL

BELL PEPPER BECOMES RASPBERRY

GRILLED TARTE TATIN WITH PINK APPLE AND ICE CREAM

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, PERSIMMON AND MUSTARD SEED  
25€

MANDARIN PEEL, VERMOUTH, PORCINI MUSHROOMS AND HARE  
30€

GRILLED ARTICHOKE AND ANCHOVIES IN CONSISTENCY  
24€

**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€

### GIANDUJA CREAM AND CAMEL

IN COMBINATION, WE SUGGEST:  
PEDRO XIMENEZ, ALVEAR 12€

### THINKING TO A MONT BLANC

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

### TO MY GRANDFATHER

IN COMBINATION, WE SUGGEST:  
VINO COTTO 12€

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

IN COMBINATION, WE SUGGEST:  
VERDICCHIO DI MATELICA PASSITO, COLLESTEFANO 12€

### RASPBERRY 360°

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

-

### SEASON SORBET

14€

-

### THE CHEESE OF THE MONTH SELECTION

\_\_\_\_\_€ EACH ONE