

menu

To Start

Toasted pan brioche with chicken liver pâté and sweet onion	14
Potato salad with giardiniera	12
Braised artichokes in white wine, bread cream and black garlic	14
Puntarelle salad, grapefruit and anchovies	13
Flaky piadina flatbread, skewer of veal livers and bay leaves	15
Bollito meat sandwich, mustard and green sauce	15
Selection of <i>Montefeltro</i> cheeses	18

To Continue

Risotto with squaquerone cheese, red wine braised meat and gremolada	16
Pumpkin ravioli with walnut and rosemary ragù	14
Manfrigoli pasta with shellfish and cannellini beans	15
Squid ink tagliioni con cuttlefish genovese, chard and candied lemon	16

To Finish

Grilled Mora Romagnola pork with cardoons	24
Stuffed guinea fowl, lentils, radicchio and shallot	20
Pigeon pie (<i>Only by reservation, recommended for 2 people</i>)	34

To Accompany

Radicchio salad	8
Mashed potatoes and roast gravy	8

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Tasting Menu

A journey through the flavors of Romagna and the Valmarecchia,
from Montefeltro to the sea.

10 course shared tasting menu, €55 p.p.

(*for the whole table*; Not available on Saturday evenings)

Desserts Menu

To Finish

Lemon meringue from Olio <i>DelleSelve</i>	8
Steamed chocolate, pears in wine and mascarpone	8
Canèles with sour cream and bitter orange	8
Montebianco profiteroles	9
Assorted dry biscuits	5

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Cheeses

Bloomy-rind cheese “Matico” by <i>Cau e Spada</i>	8
Blue cheese “Nel blu dipinto di blu”, aged with figs and rum by Bottega delle <i>Carni Celli</i>	9

Allergens

Menu

	Allergens
Toasted pan brioche with chicken liver pâté and sweet onion	(milk, eggs, gluten, sulphites)
Potato salad with giardiniera	(eggs, sulphites)
Braised artichokes in white wine, bread cream and black garlic	(gluten, milk)
Puntarelle salad, grapefruit and anchovies	(fish, milk, eggs)
Flaky piadina flatbread, skewer of veal livers and bay leaves	(gluten)
Bollito meat sandwich, mustard and green sauce	(gluten, eggs, mustard)
Selection of Montefeltro cheeses	(gluten, milk)
Risotto with squaquerone cheese, red wine braised meat and gremolada	(milk, celery)
Pumpkin ravioli with walnut and rosemary ragù	(milk, gluten, eggs, nuts)
Manfrigoli pasta with shellfish and cannellini beans	(fish, crustaceans, molluscs, gluten, eggs)
Squid ink tagliioni con cuttlefish genovese, chard and candied lemon	(fish, molluscs, crustaceans, eggs, gluten, milk)
Grilled Mora Romagnola pork with cardoons	(milk)
Stuffed guinea fowl, lentils, radicchio and shallot	(milk, gluten)
Pigeon pie	(gluten, milk, eggs)
Radicchio salad	(sulphites)
Mashed potatoes and roast gravy	(milk)
Desserts	
Lemon meringue from Olio DelleSelve	(milk, eggs)
Steamed chocolate, pears in wine and mascarpone	(milk, eggs)
Canèles with sour cream and bitter orange	(eggs, milk, gluten)
Montebianco profiteroles	(milk, gluten, eggs)
Assorted dry biscuits	(gluten, milk, eggs)
Bloomy-rind cheese “Matico” by Cau e Spada	(milk)
Blue cheese “Nel blu dipinto di blu”, aged with figs and rum by Bottega delle Carni Celli	(milk)