



WE ARE A CONTEMPORARY BISTROT, ROOTED
IN TRADITION.

OUR CUISINE IS ALIVE: IT FOLLOWS THE SEASONS, LISTENS TO THE LAND, AND IS GUIDED BY INSPIRATION.

EACH DISH IS BORN FROM THE DIALOGUE
BETWEEN RAW INGREDIENTS AND THOUGHT,
BETWEEN THE TIME OF YEAR AND THE VISION
OF CHEF ROBERTO.

WHETHER IT'S A VEGETABLE, HAND-ROLLED PASTA OR A CUT OF MEAT GRILLED OVER OPEN FLAME, WE ALWAYS SEEK TO TELL A STORY, A STORY THAT CHANGES EVERY DAY!



FROM THE COUNTER

SUITABLE FOR APERITIF OR AS A STARTER

A SELECTION OF NATURAL CHARCUTERIE AND FARMSTEAD
CHEESES FROM LOCAL AND NATIONAL PRODUCERS

25.00

TINY TASTING 20.00

ONLY CHARCUTERIE OR ONLY CHEESES 18.00

GOAT CHEESES SELECTION BY RITA'S FARM
"LA CAPRA FENICE"

16.00

KNIFE-CUT BLACK PORK CURED HAM
BY "COSTANTINI SLOW"

BLACK PORK LOIN
BY "FATTORIA SCIBÉ"

16.00 each

TINY TASTING 9.00 each

"CASCINA PIZZAVACCA"
PICKLED VEGETABLES

5.00

"FIADONI ABRUZZESI"
FILLED WITH CHEESE AND LEMON

6.00

(ACCORDING TO AVAILABILITY)

OUR CHEESE AND EGG BALL, TOMATO SAUCE AND BASIL

16.00

(ACCORDING TO AVAILABILITY)



FROM THE COOKERY

*(TO RESPECT THE KITCHEN'S TIMING AND THE QUALITY OF OUR
INGREDIENTS, WE KINDLY ASK YOU **TO CHOOSE A MAXIMUM OF TWO**
DIFFERENT DISHES PER COURSE.*

ROSA IS HERE TO HELP YOU FIND THE PERFECT COMBINATION!)

ANCIENT GRAIN BRUSCHETTA, STRACCIATELLA CHEESE, ROASTED
APRICOTS, PICKLED ZUCCHINI AND SEEDS

10.00

RICE SUPPLÌ, DOUBLE VENTRICINA, MOZZARELLA AND TOMATO PASTE

12.00

COLD TOMATO SOUP "SCENTS OF SUMMER"

14.00

TUNA SAUCE AND GRILLED PICKLED RED CAPISCUM

14.00

CRISPY FILLED PIZZA: WILD GARLIC, TOMATOES, ADRIATIC
ANCHOVIES, PECORINO CHEESE AND LETTUCE

14.00

CANNOLO MASTRO FILLED WITH BEEF RAW TARTARE, PINE
NUTS, WILD HERBS, CAPERS AND MOSTO COTTO

16.00

RISOTTO: THREE TOMATOES AND TWO LEMONS

18.00

OUR TORTELLI FILLED WITH LAMB RAGOUT, GOAT
SEASONED CHEESE, WILD GARLIC AND CHICORY

18.00

OUR "SUMMER" SPAGHETTI, ZUCCHINI AND THEIR FLOWERS

18.00



FROM THE GRILL

FIRE AND MEAT. NOTHING ELSE.

BEHIND EVERY CUT WE SERVE, THERE'S A SEARCH
THAT BORDERS ON OBSESSION.
WE CHOOSE ONLY ORGANIC FARMS, SUSTAINABLE
AND RESPECTFUL OF THE NATURAL CYCLE OF LIFE,
LIKE THE "FATTORIE BIOLOGICHE SCIBÈ" IN THE
MARCHE REGION, WHERE TIME AND LAND STILL SET
THE RULES. ANIMALS ARE RAISED IN SEMI-WILD
CONDITIONS, NOURISHED NATURALLY,
GROWN WITHOUT FORCE. THIS IS MEAT WITH
FLAVOR, TEXTURE, TRUTH. THEN COMES THE GRILL: IT
RESPECTS, ENHANCES, NEVER HIDES.
THE REST IS SILENCE. OR MAYBE, PURE PLEASURE

MARCHIGIANA BEEF RIB STEAK

PRICE BASED ON WEIGHT

8.00 PER 100GR

LAMB

WE USE DIFFERENT CUTS, WORKING WITH THE WHOLE
ANIMAL, RESPECTING ITS INTEGRITY AND THE NATURAL CYCLE

28.00

SLOWLY GRILLED OVER OPEN FLAME TO ENHANCE ITS
SUCCULENCE AND DEEP FLAVOR. THE SIDE DISHES THAT
ACCOMPANY OUR MEATS CHANGE DAILY, BASED ON WHAT
WE FIND AT THE FARMERS' MARKET. WE TURN THOSE
INGREDIENTS INTO SIMPLE YET CREATIVE PREPARATIONS,
ALWAYS IN HARMONY WITH THE MEAT AND THE SEASON.



DESSERT

SMOKED YOGURT GELATO, SALTED
CARAMEL, SPICY ALMONDS AND
SORREL WILD HERB

9.00

APRICOT TARTE TATIN,
MARJORAM, MALDON SALT AND
LAVENDER GELATO

9.00

"TWO-CHOCOLATE"

9.00



COVER CHARGE (SERVICE OF NATURAL LIEVITATING BREAD AND LOCAL EVO OIL)	3.00
EXTRA OIL AND BREAD	3.00
WATER	2.00