

A close-up, high-angle photograph of a large quantity of cooked snails. The snails are piled together, filling the entire frame. Their shells are a mix of light beige and brown tones, with some showing distinct spiral patterns. The snail meat is a pale, translucent white, and some shells are open, revealing the soft interior. The overall appearance is that of a fresh seafood dish, likely a traditional Italian snail recipe. The lighting is bright, highlighting the textures of the shells and the moist surface of the meat.

Emilia

ANTIPASTI

Oysters	euros	3,00 each
14		
Mixed antipasti,		24,00
 cold cuttlefish salad, sea cicada, paccasassi (sea fennel)		
 warm spiny murex (local shell), razor clams, scallop		
1, 2, 3, 5, 9, 12, 14		
Moscioli marinara 	<i>If Portonovo mussels are not available, we use the mussels from the fish farming in the open sea in front of Mount Conero.</i>	12,00
14		
Moscioli au gratin 		12,00
1, 14		
Cuttlefish salad <i>with celery, carrots and borlotti beans</i>		11,00
9, 12, 14		
Coquilles Saint Jacques au gratin		4,00 each
7, 12, 14		



Moscioli are the mussels collected in the marine area of Portonovo, between Pietralacroce (Ancona) and Sassi Neri (Sirolo). They have been under the protection of Slow Food Foundation since 2004 (Slow Food Presidium).

Every morning the wild mussels of Portonovo arrive on our kitchen tables directly from the Fishermen Cooperative just next to us: we wash and check them then we take their byssus off (the byssus is a bundle of natural filaments secreted by the mussels through which they attach to a surface). After the washing, they are gently cooked in a steam oven where the valves open, giving off all their intense good sea smell and flavour.

Then the mussels are examined for a second time in order to eliminate any remaining byssus, selected and divided for the various preparations such as marinara, gratin or minced to become the famous *'Nonna Emilia's moscioli sauce'* that we serve with spaghetti.

And on every next day, we will do that again... if the sea allow us to!

FIRST COURSE


Spghettini Mancini with Moscioli 	euros	15,00
<i>Spaghetti with Moscioli is prepared following Nonna Emilia's recipe.</i>		
1, 14		
Spghettini Mancini with sardines and cherry tomatoes		14,00
1, 14		
Calamarata with clams and puréed grass peas 		14,00
1, 14		
Risotto marinara (min. 2 person)		14,00
2, 14		
Tagliatelle with seafood		14,00 each
<i>Pasta is made for us in a local artisanal laboratory.</i>		
1, 2, 3, 14		
Small gnocchi with calamari, shrimp and scampi		14,00
<i>Pasta is made for us in a local artisanal laboratory.</i>		
1, 2, 3, 14		
 <i>Gluten free spaghetti on request.</i>		

For those who don't like fish

Prosciutto e melone	euros	12,00
Caprese salad		10,00
7		
Ravioli filled with ricotta and spinach, butter and sage sauce		12,00
<i>Pasta is made for us in a local artisanal laboratory.</i>		
1, 3, 7		
Spaghetti with tomato sauce and basil		10,00
1, 7		
Grilled steak		14,00
Chicken breaded culet with potato chips		12,00
1, 5		

SECOND COURSE

Mixed grilled fish <i>sole from the Adriatic Sea, squid skewer, langoustine, red mullet and monkfish</i> 	euros	25,00
1, 12, 14		
Skewered calamari 		18,00
1, 14		
Sardines Scottadito (grilled) 		14,00
1		
Grilled monkfish (400-1,000 g) 	price per 100 g	5,50
1		
Fish Guazzetto (tomato fish stew)		24,00
1, 2, 14		
Mixed boiled fish		24,00
<i>sole from the Adriatic Sea, gilthead bream fillet, king prawn, langoustine with paccasassi (rock samphire or sea fennel, local marine herb) and homemade mayonnaise served aside</i>		
2, 3, 5		
Baked gilthead bream		18,00
<i>with potatoes, zucchini and tomatoes</i>		
7		
Baked brill or seabass <i>with potatoes, zucchini and tomatoes (900-1,500 g)</i>	price per 100 g	5,00
7		
Mixed fried fish of the Adriatic Sea		20,00
1, 2, 12, 14		
Fried calamari		16,00
1, 12, 14		
Fish and chips <i>fried crumbed monkfish and potato chips</i>		15,00
1, 5		


 *Following the tradition of Riviera del Conero, we prepare grilled fish with a light breading seasoned with parsley, oil and salt.*


SIDE ORDER


Mixed salad	euros	4,00
Homemade potato chips		4,00
5		
Mixed grilled vegetables (zucchini, aubergines, peppers) and tomatoes gratin		5,00
1		


FRUIT


Fresh fruit in season	euros	4,00
Pineapple		5,00
Cover charge	euros	4,00


 In order to make your lunch break easier, it is possible to book a parking place at private parking when you book our table for lunch. **The parking place will be at your disposal only for lunchtime and depending on availability.**

 We kindly invite you to **bring home food and/or wine** you cannot finish during your meal, using our specially made **doggy bag**. Please, take away!

 Some of our dishes can be eaten by people having **gluten intolerance**.

 Our **vegetarian clients** are kindly requested to warn the staff, in order for the chef to meet their needs.

 **Our dishes are prepared with fresh fish, therefore fish kinds and costs may vary according to the availability and quotation on the market. If fresh products are not available we may use frozen ones.**

 The Presidia are Slow Food projects aimed to protect quality productions in small areas following traditional practices, www.presidislowfood.it
The producers of the Presidia: the **Wild Mussels of Portonovo** are caught by Coop. Pescatori Portonovo (AN); the **Grass Peas** and the **Fig Salami** are produced by Cooperativa La Bona Usanza of Serra De' Conti (AN).

ALLERGENS
Information about substances or products which may cause allergies or intolerances are marked with the numbers under the name of each dish, please see the key:

- (1) Cereals containing gluten and their derived products
- (2) Shellfish, shellfish based products and their derived products
- (3) Eggs and egg based products
- (4) Fish and fish based products
- (5) Peanuts and peanut based products
- (6) Soya and soya based products;
- (7) Milk and dairy products (lactose included)
- (8) Nuts
- (9) Celery and celery based products
- (10) Mustard and mustard based products
- (11) Sesame seeds and sesame seed based products
- (12) Sulphur dioxide and sulphites
- (13) Lupin beans and lupin based products
- (14) Molluscs and mollusc based product.



Emilia

DESSERTS

Molten chocolate cake <i>(cooking time 12/15 minutes)</i> 1, 3, 7, 8	euros	6,50
Zuppa inglese <i>traditional Italian trifle</i> 1, 3, 7		5,00
Pannacotta <i>with wood berry, caramel or chocolate sauce</i> 7		5,00
Pannacotta <i>with dried fig salami (🍌)</i> <i>and traditional sapa sauce (grape must reduction)</i> 7, 8		6,50
Tiramisù 1, 3, 7		5,00
Crème caramel 3, 7		5,00
Chocolate salami 1, 3, 7		4,00
Crostata <i>(italian jam tart)</i> and/or Biscuits 1, 3, 7, 8		4,00
<i>Lemon/Coffee sorbet</i> 🌾 <i>with gin, vodka, Varnelli</i> 7		3,00 4,00
Local pecorino cheese <i>with dried fig salami (🍌)</i> <i>and traditional sapa sauce (grape must reduction)</i> 7, 8		7,00

All desserts are prepared with natural ingredients and they are completely housemade.

DESSERT WINES

Vì de visciola, Vignamato	euros by the glass	5,00
Passito di Verdicchio <i>Antares</i> , Vignamato		5,00
Moscato di Pantelleria		5,00
Moscato Naturale d'Asti, Palás		4,00
	bottle	18,00

FRUIT

Fresh fruit in season	euros	4,00
Pineapple		5,00

COFFEE LIST

Espresso	euros	1,50
Barley coffee		1,50
Ginseng coffee		1,50
Caffè corretto <i>coffee with a little liquor</i>		2,00
Cappuccino		2,00
Tea		2,00



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DISTILLATES

LOCAL BITTER LIQUER

KM O

Anisetta classica, Rosati
Anice secco, Varnelli
Tónico dell'erborista, Varnelli
Amaro Sibilla, Varnelli
Amaro del Pescatore, Baldoni
Anisetta, Meletti

euros by the glass 3,50

BITTER LIQUER

euros by the glass 3,50

LOCAL GRAPPA

KM O

Verdicchio *Podium*, Garofoli
Lacrime, Lucchetti
Rosso Conero *Dorico*, aged, Moroder

euros by the glass 3,50

GRAPPA

903 barrique, Maschio
Prime Uve Bianche, Maschio
Prime Uve Nere, Maschio
Acquavite di ciliegie, Pojer e Sandri
Moscato, Poli

3,50

5,00

euros by the glass 3,50

5,00

RHUM

Ron Centenario 23 years, Guatemala, Zacapa
Ron Diplomatico, Venezuela
Ron Avana Club, Barrel Proof, Cuba
Ron Plantation, Giamaica
Rum Agricole scuro, William Hinton, Madeira

euros by the glass 8,00

5,00

5,00

5,00

5,00

WHISKY

Jameson 12 years, Irish
Oban 14 years, Highland Single Malt
Laphroaig 10 years, Islay Single Malt
Lagavulin 16 years, Islay Single Malt
Caol Ila 12 years, Islay Single Malt
Jack Daniel 7, Bourbon
Tokinoka Japanese blended whisky

euros by the glass 5,00

6,00

5,00

8,00

6,00

5,00

6,00

BRANDY

Brandy 12 years, Garofoli (local brandy)
Cardenal Mendoza

KM O

euros by the glass 5,00

COGNAC

Merlet, VSOP

euros by the glass 5,00