




A close-up, high-angle photograph of a large quantity of cooked snails. The 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 pieces are garnished with small green herbs. The overall appearance is that of a fresh seafood dish, likely a traditional Italian preparation.

Emilia

ANTIPASTI

Oysters (origin: France) 14	euros each	3,00
Mixed antipasti,  cuttlefish salad, octopus and potatoes, sea cicada, paccasassi, sardines  warm spiny murex (local shell), razor clams, scallop, cuttlefish with peas 1, 2, 4, 5, 9, 12, 14		26,00
Boiled mantis shrimp 2		18,00
Cuttlefish salad <i>with celery, carrots and borlotti beans</i> 9, 14		12,00
Coquilles Saint Jacques au gratin 1, 14	each	4,00
Ham and melon		12,00
Caprese salad 7		10,00

FIRST COURSE

Spaghettoni Mancini with Conero mussels <i>Spaghettoni with mussels is prepared following Nonna Emilia's recipe.</i> 1, 14	euros	15,00
Spaghettoni Mancini with sardines and cherry tomatoes 1, 4		14,00
Calamarata with clams and puréed grass peas  1, 14		14,00
Tagliatelle with seafood <i>Pasta is made for us in a local artisanal laboratory.</i> 1, 2, 3, 12, 14		15,00
Small gnocchi with calamari, shrimp and scampi <i>Pasta is made for us in a local artisanal laboratory.</i> 1, 2, 3, 12, 14		15,00
Ravioli filled with ricotta and spinach, butter and sage sauce <i>Pasta is made for us in a local artisanal laboratory.</i> 1, 3, 7		12,00
Spaghettoni with tomato sauce and basil 1		10,00

Gluten free spaghetti on request.



In order to facilitate your lunch break, it is possible to reserve a parking spot **in the PRIVATE PARKING at a discounted rate when booking your table. This offer is valid only for the duration of lunch and subject to availability.**



PLEASE INFORM US IN ADVANCE IF YOU ARE BRINGING YOUR DOG when making your reservation. Without prior notice, if other dogs are already present, we cannot guarantee access. Thank you for your cooperation.



If you are unable to finish your meal, we encourage you to take it home with our special DOGGY BAG.

SECOND COURSE

Mixed grilled fish  euros 28,00
sole from the Adriatic Sea, squid skewer, langoustine, red mullet and monkfish
 1, 4, 12, 14

Skewered calamari  4 pieces 20,00
 1, 14

Sardines Scottadito (grilled)  15,00
 1, 4

Grilled monkfish (400-1,000 g)  price per 100 gr. 6,00
 1, 4

Mixed boiled fish 28,00
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
 2, 3, 4, 5, 12

Baked gilthead bream 20,00
with potatoes, zucchini and tomatoes
 4,7

Baked brill or seabass price per 100 gr. 5,00
with potatoes, zucchini and tomatoes (900-1,500 g)
 4, 7

Mixed fried fish of the Adriatic Sea 22,00
 1, 2, 4, 5, 12, 14

Fried calamari 18,00
 1, 5, 12, 14

Fish and chips *fried crumbed monkfish and potato chips* 16,00
 1, 3, 4, 5, 12

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

Grilled beef fillet 18,00

Chicken breaded culet with potato chips 13,00
 1, 3, 5

SIDE ORDER


Mixed salad euros 5,00

Homemade potato chips 5,00
 5

Mixed grilled vegetables (*zucchini, aubergines, peppers*) and tomatoes gratin 6,00
 1

Cover charge euros 4,00

 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 **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 molluscs based product.

A close-up photograph of a metal whisk with cream being whipped. The cream is thick and white, forming large, soft peaks. The whisk's wires are visible, some coated in cream. The background is a soft, out-of-focus light beige color.

Emilia

DESSERTS

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

DESSERT WINES

Vino e visciole, Lucesole	euros by the glass	5,00
Passito di Verdicchio <i>Antares</i> , Vignamato		5,00
Moscato di Pantelleria		5,00
Moscato Naturale d'Asti		4,00
	bottle	20,00

FRUIT

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

COFFEE LIST

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



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The **Fig Salami** is produced by Cooperativa La Bona Usanza of Serra De' Conti (AN).

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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 4,00

BITTER LIQUER

euros by the glass 4,00

LOCAL GRAPPA

KM O

Verdicchio *Podium*, Garofoli
Lacrima, Lucchetti
Rosso Conero *Dorico*, invecchiata, Moroder

euros by the glass 4,00

4,00

5,00

GRAPPA

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

euros by the glass 4,00

4,00

4,00

5,00

5,00

RHUM

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

euros by the glass 9,00

5,00

5,00

5,00

5,00

WHISKY

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

euros by the glass 5,00

6,00

5,00

8,00

6,00

5,00

6,00

BRANDY

Brandy 12 anni, Garofoli (local brandy)
Cardenal Mendoza

KM O

euros by the glass 5,00

COGNAC

Merlet, VSOP

euros by the glass 5,00