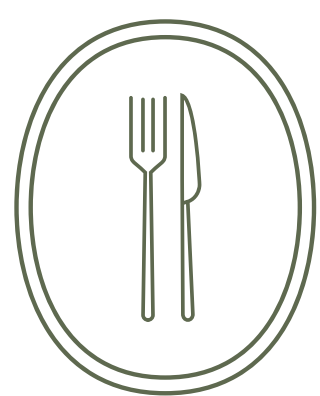




Good food
is like a symphony
of flavors that can only
be fully appreciated in
the company of good
friends, transforming
every meal into an
unforgettable experience.

ENJOY!



chef's meat tasting menu

60€/COUPLE

...To Start



Selection of local cured meats and cheeses, served with our homemade grilled crescya flatbread and sautéed wild herbs.

BBQ-style marinated Italian Picanha served with rocket, almonds and acacia honey emulsion.

...Followed By

World Meat Selection

To find out where the meat comes from, please ask our waiting staff

Seasonal Side Dishes

starters

JOY’S   20€

Selection of local cured meats and cheeses, homemade grilled crescìa, trio of sautéed greens, pan-fried potatoes and traditional Marche fried specialties

PIEMONTESE BEEF TARTARE      14€

Hand-cut Piedmontese beef tartare with green herb sauce, citrus mayonnaise, caper crumble, caramelized onion, burratina cheese and crispy zucchini

CHEF'S TRIO     12€

- ◆ Crispy chicken lollipops coated with cornflakes and puffed rice, served with orange mayonnaise
- ◆ ‘Fake’ Magnum with friarielli and Grana Padano cream
- ◆ Eggplant bonbon on tomato coulis, basil pesto, and mozzarella

AMERICAN ANGUS CARPACCIO   14€

House-marinated American Angus beef carpaccio, served with rocket, shaved summer black truffle, creamy Grana Padano cheese, and toasted almond flakes

DUO OF MARINATED SPECIALTIES:
A JOURNEY OF FLAVOURS   20€

LIGHTLY SMOKED MARINATED PICANHA, served with mixed baby greens, crispy sweet pepper, chimichurri sauce, and stracciatella cheese.
ANGUS CHUCK CARPACCIO: with rocket, shaved black truffle, and creamy Grana Padano cheese

COD NUGGETS     12€

Crunchy cornflake-crusted cod nuggets on a cherry tomato velouté, served with rocket and caramelized onions

PARMESAN-STYLE TUNA TARTARE     15€

Yellowfin tuna tartare served with creamy datterino tomatoes, eggplant caponata, basil pearls, and fresh burrata

CHEF'S SEAFOOD TASTING TRIO 16€



MEDITERRANEAN CUTTLEFISH    13€

Tender cuttlefish salad served on a silky eggplant cream, with tomato concassé, Taggiasca olive dust, almond flakes, yogurt dressing, basil pearls, and prawns

first courses

STROZZAPRETI 

Strozzapreti pasta with clams, prawns, zucchini flowers and saffron gel

14€

TONNARELLO 

Handcrafted pasta with Sichuan pepper cacio e pepe, pink shrimp tartare, beetroot and toasted pistachios.

15€

PACCHERI 

Mancini paccheri pasta with local king prawns, red mullet fillets and crispy artichokes

14€

HANDMADE TORTELLI 

Ricotta and lemon-filled tortelli with king prawns, roasted zucchini, prawn velouté, pistachio crumble and tempura onion

15€

FETTUCCINA 

Mancini fettuccina with Portonovo mussel ragù in Amatriciana style

14€

HANDMADE GNOCCHI WITH GRANDMA'S MEAT RAGÙ



11€

HANDMADE CAPPELLACCI 

Meat-filled pasta with spinach cream, Taleggio cheese, walnuts and speck powder

12€

PAPPARDELLE 

Pappardelle with slow-cooked rabbit ragù, infused with wild fennel and served with a rich Parmesan fondue

12€

 Vegetarian and vegan options available.

main courses

MIXED GRILLED MEAT PLATTER 17€

Skewers, sausage, ribs, veal ribs, capocollo and Abruzzo-style lamb skewers

ANGUS BEEF FILLET    20€

Served with spinach cream, Taleggio cheese, crispy sweet pepper and toasted hazelnuts

PICANHA   18€

BBQ-style marinated Picanha with wild rocket, almond flakes and acacia honey emulsion

CUBEROLL SKEWER    20€

Served with eggplant velouté, confit cherry tomatoes, Parmesan fondue, and toasted pine nuts

TUNA TATAKI      20€

Yellowfin tuna tataki in a crispy kataifi crust, served on a silky zucchini purée, with lime-infused fiocchi di latte, toasted hazelnuts, and beetroot

CARAMELIZED OCTOPUS    18€

On a potato and Taggiasca olive crush, served with gazpacho, creamy burratina, Topinambur chips, and confit datterino tomatoes

SEAFOOD SELECTION      21€

Whit aromatic herb breadcrumbs, featuring sole, scallop, sea snails, lightly seared anchovies, squid skewer, king prawn, and meagre fillet

MIXED FRIED SEAFOOD      18€

Fried squid, prawns and seasonal vegetables

side dishes

SIDE OF THE DAY 5€

fried specialties

FRENCH FRIES  5€

ASCOLANA OLIVES    6€

FRIED CUSTARD BITES    5€

FRIED MOZZARELLA BITES    5€

HOMEMADE POTATO CHIPS   6€
Lime, pepper, Cuvée seasoning and Pecorino cheese fondue

TEMPURA VEGETABLES  6€
Friarielli peppers, bell peppers, sage and Tropea onions

MIXED FRIED     12€
Fries, Ascolana olives, fried custard bites, mozzarella bites and tempura vegetables

white pizza

ROSEMARY 	5€
Rosemary	
VERGARA  	8,50€
Mozzarella, roasted potatoes and sausage	
4 FORMAGGI  	8,50€
Mozzarella, smoked scamorza, Gorgonzola and Grana Padano shavings	
TARTUFATA  	10€
Mozzarella, mushrooms, sausage and truffle cream	
MARGHERITA SBAGLIATA  	9€
Mozzarella, datterino tomato cream and basil pesto	
LA GOLOSA   	11€
Zucchini cream, smoked scamorza, Amatrice guanciale, cherry tomatoes and basil	
ROSITA  	10€
Zucchini cream, mozzarella, eggplant, cherry tomatoes and red onion	
ORY   	12€
Mozzarella, mortadella, pistachio cream, burrata and pistachio crumbs	
FRIARIELLI PIÙ   	11€
Mozzarella, sausage, friarielli greens and Apulian stracciatella cheese	
AMELIA   	12€
Mozzarella, mixed leaves, marinated salmon, stracciatella cheese and almonds	

red pizza

MARINARA	 	7€
Tomato sauce, garlic and oregano		
MARGHERITA	 	8€
Tomato sauce, mozzarella and basil		
CAPRICCIOSA	 	9€
Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and black olives		
SMERALDO	 	10€
Tomato sauce, mozzarella, mixed leaves, Parma ham and Grana Padano shavings		
LA SIGNORA	 	10€
Tomato sauce, sausage, black olives, Buffalo Mozzarella DOP and oregano.		
JODIE	 	10€
Tomato sauce, mozzarella, spicy salami, sausage and smoked provola cheese		
PARMIGIANA	 	10€
Tomato sauce, mozzarella, fried eggplant, sausage and Grana Padano shavings		
ROMANA	 	10€
Tomato sauce, Amatrice guanciale, Pecorino fondue, black pepper and onion crunch		
LIGURE	 	12€
Tomato sauce, mozzarella, basil pesto, Parma ham and burrata		
BUFALINA	 	11€
Tomato sauce, Buffalo Mozzarella DOP, cherry tomatoes and basil		
NAPOLI 2.0	 	12€
Tomato sauce, Apulian stracciatella cheese, Cantabrian anchovies, capers and basil		

contemporary Pízza

Each pizza is a carefully crafted creation, designed to express the highest standards of quality, craftsmanship, and seasonality.

To preserve its intended harmony of flavours, no modifications are available.

BUFALINA SPECIAL   12€

Buffalo Mozzarella DOP, confit cherry tomatoes, yellow datterino tomatoes and basil pesto

IBERICA   15€

Iberian ham, goat cheese mousse and sweet-and-sour pepper drops

NUOVOLA DI MARE   14€

Whipped salt cod, caramelized red onion and Taggiasca olive crumble with basil

FABRIANO 2.0   13€

Fabriano salami, Pecorino cream, sun-dried tomatoes and chili fillets

GLUTEN-FREE PIZZA 12€

Additional toppings: 1,50€ each

Campania D.O.P. buffalo mozzarella or Cantabrian anchovies: +2€

Lactose-free mozzarella: +2€

burgers and sandwiches

ROCKFELLER



Homemade burger bun filled with porchetta-style suckling pig, basil-infused grilled eggplant, smoked provola cheese, and crispy leek

12€

BLACK FIN



Homemade squid ink bun filled with tuna tataki, Cantabrian anchovy mayonnaise, mint-infused grilled zucchini, creamy stracciatella, and crispy tempura sage

15€

BEEF BURGER



Homemade burger bun with a 220g beef patty, crispy bacon, lettuce, tomato, caramelized onions, signature sauces, and served with French fries

12€

BLACK FUSION



Homemade squid ink bun filled with cod amatriciana, fresh rocket, caramelized onions, cherry tomato velouté enriched with cacio e pepe, and crispy guanciale

15€

Additional toppings: 0,50€ each

dessert

IL TIRAMISÙ    6€

Build your own! Then share your photo!

COCONUT BAVARIAN     6,50€

Dark chocolate glaze, coconut streusel, mango brunoise
scented with lime and orange tuile

YOGURT MOUSSE   6€

With fresh fruit, cocoa crumble and raspberry purée

CHEESECAKE      6€

Choice of red berries, pistachio, Nutella or salted caramel

TORTINO     7€

Warm chocolate fondant with a molten center, served with
raspberry purée, pistachio semifreddo, and orange zest

CATALANA   6€

Crème Catalana with caramelized sugar scented with star
anise and cinnamon

COCOA DELIGHT     7€

Soft dark chocolate cake, moka coffee cream, cocoa
crumble, caramel sauce and raspberries

NUTELLA PIZZA    10€

allergens



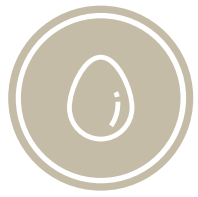
1 – GLUTEN

(Wheat, rye, barley, oats, spelt, kamut, and their hybridised strains and derived products)



2 – CRUSTACEANS AND DERIVATIVES

(Including both marine and freshwater species: shrimp, scampi, lobster, crab, hermit crab, and similar)



3 – EGGS

(Eggs and products containing eggs, such as mayonnaise, emulsifiers, and egg pasta)



4 – FISH AND DERIVATIVES

(Food products containing fish, even in small quantities)



5 – PEANUTS AND DERIVATIVES

(Creams, sauces, and seasonings that may contain peanuts, even in small amounts)



6 – SOYBEANS AND DERIVATIVES

(Products such as soy milk, tofu, soy noodles, and similar)



7 – MILK AND DAIRY PRODUCTS

(Any product containing milk, including yogurt, biscuits, cakes, ice cream, and various creams)



8 – TREE NUTS AND DERIVATIVES

(Almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, and similar nuts)



9 – CELERY AND DERIVATIVES

(Including celery used in soups, sauces, stocks, and vegetable concentrates)



10 – MUSTARD AND DERIVATIVES

(Often found in sauces, dressings, and mustard products)



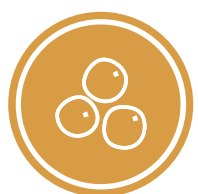
11 – SESAME SEEDS AND DERIVATIVES

(Whole sesame seeds used in bread and flours containing sesame, even in small percentages)



12 – SULPHUR DIOXIDE AND SULPHITES

(Present in concentrations above 10 mg/kg or 10 mg/l, expressed as SO₂. Commonly used as preservatives and found in preserved fish products, pickled foods, foods in oil or brine, jams, vinegar, dried mushrooms, soft drinks, and fruit juices)



13 – LUPIN AND DERIVATIVES

(Found in some vegan products such as roasts, sausages, flours, and similar foods)



14 – MOLLUSCS AND DERIVATIVES

(Scallops, razor clams, mussels, oysters, limpets, clams, tellins, and similar molluscs)

*Subject to availability of fresh ingredients, frozen products may be used.