



# MENU



## THE APERITIF

SELECTION OF ARTISAN SALAMI	16
CHEESE SELECTION	16
SOURDOUGH FOCACCIA	4.5
EVO OIL AND MALDON SALT	
DARK VEGETABLE CAPONATA	5
RATTE POTATOES, BUTTER AND ROSEMARY	5
VEAL WITH TUNA SAUCE AS IT SHOULD BE	14
WITH ITS TUNA SAUCE (NO EGGS, NO LACTOSE)	
FRIED RICE	14
SAFFRON AND PARMIGIANO REGGIANO RED COWS 24 MONTHS	

## GROWS PUFF PASTE

CLASSIC	12
RAW 24 MONTHS, SQUACQUERONE, VALERIAN, BALSAMIC VINEGAR	
SUMMER	10
ARTISANAL BRESAOLA, ROCKET AND 40-MONTH RED COW PARMESAN CHEESE	
MORTAZZA	9
MORTADELLA "BETTELLA", ROBIOLA WITH PARMESAN, ROCKET AND PISTACHIO	
SICILIAN	9
CAPONATA AND MOZZARELLA FIOR DI LATTE	
SALMON	12
SMOKED SALMON, AVOCADO MAYO AND ROCKET	

CRESCIA SFOGLIATA IS A MARCHE SPECIALTY TYPICAL OF THE CITY OF URBINO. A MIXTURE OF FLOUR, WATER, LARD AND SALT



CLEMENTINA

NEIGHBORHOOD FOOD AND WINE



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