

## CLASSIC

Raw red shrimp, mandarin and pineapple sage flowers

Sole, bergamot and lettuce  
*homage to Piergiorgio Parini*

Rimini fest  
*squid skewer and icy citronette*

Raw Amberjack “a la puttanesca”  
*tomatoes, basil, anchovies, capers and rocket salad*

Potatoes puree, roasted prawns and black truffle

Marinara marrowbone  
*codfish tripe and celery seeds*

Pasta and tomato à la Hilde  
in an infusion of fig leaves

Smoked spaghetti, clams and grilled cherry tomatoes

Sea or Game

Pre-dessert

Dessert

€ 230

*drinks not included*

## EASY CLASSIC

6 courses chosen by Mauro

€ 200

*drinks not included*

## Game and Lab 2022

*by reservation only*

€ 230

*drinks not included*

*Our tasting menus, due to their preparation complexity, are designed to be enjoyed possibly by the whole table*

## À LA CARTE

*minimum three courses per person*

### STARTERS

Raw red shrimp, mandarin and pineapple sage flowers € 60

Sole, bergamot and lettuce  
*homage to Piergiorgio Parini* € 60

Rimini fest  
*squid skewer and icy citronette* € 60

Marinara marrowbone  
*codfish tripe and celery seeds* € 60

Potatoes puree, roasted prawns and black truffle € 60

Roasted baby cuttlefish, Cannara onions, caper leaves and borage € 60

### PIETRO MASSI'S PASTA

Smoked spaghetti, clams and grilled cherry tomatoes € 55

Paccheri “mare da bora”  
*seaweeds, oysters and whitefish caviar* € 55

Mezze maniche, pistachios, rosemary and bottarga € 55

Pasta and tomato à la Hilde  
in an infusion of fig leaves € 55

Home made ravioli  
filled with game “finanziera” and hazelnut € 55

### FISH

Grilled sea bass, white wine sauce, fruit and morel mushrooms € 65

Turbot, burned sauce, squid, onions and peppers € 65

Anconetana fish soup (*by reservation only*) € 75

### MEAT

Cherry tea glazed goose, foie gras, red fruits and pineapple € 65

Lamb head  
*eye, tongue, cheek and brain* € 65

Wood pigeon a la marchigiana € 65

### DESSERTS

Millefoglie, chantilly cream, verdicchio parfait and Cantiano black cherries € 30

Cassata  
*made by ricotta mousse, goat milk ice cream, caramel and candied orange* € 30

Passion fruit soup, yogurt ice cream, pink pepper and candied banana € 30

Senigallia - Brest  
*pat a choux, vanilla chantilly, dried olives and cherries* € 30

Vacherin  
*strawberries merengue, mascarpone, pistachios and aromatic herbs* € 30

Chocolate soufflé and Lagavulin ice cream  
*(preparation time 30 minutes)* € 30

The memory of taste and our Adriatic identity

*The perception of land and sea deeply marks our culture. Our so-called “Sea and Mountain Cuisine” is not the invention of an imaginative chef, but a fil rouge that links the coastal dweller to memories of a time when he was both farmer and fisherman.*

*It is only with this picture in mind, to which we are daily spectators, that we are able to explore the unexplored.*

*The recovery of this memory is of great importance in the appreciation of new flavours, because it is also this memory that makes the dish “memorable” and not just a simple “experience”.*

*Through these insights, our goal is the rediscovery of forgotten foods and tales, distant cultures and experiences, which tell the stories of men and excite the palate.*

# La Game

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Hare tartare, sea urchins and ginger oil

Fillets of pheasant, oyster,  
aromatic herbs oil and toasted seeds

Potatoes puree, roasted duckling and black truffle

Mallard royale

*breast of mallard stuffed with foie gras and black truffle*

Wood pigeon breast with turnip mousse, liquorice,  
frozen cherries and burnt rosemary oil

Home made ravioli

filled with game “finanziera” and hazelnut

Tagliatelle, sea snail ragout and roe deer

Wood pigeon a la marchigiana

Pre-dessert

Dessert

*by reservation only*

# Lab 2022

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Cold sea urchins, tangerine, safflower

Raw cuttlefish, green tomato,  
pollen, dried black olives

Red shrimp, orange peel, ginger,  
shrimp brains and cinnamon

Oyster salad, rocket pesto, arugula, lemon, borage

Snails, fried bell pepper, oregano, herbs

Smoked eel, apricot, bay leaf, horseradish

Pasta and tomato à la Hilde  
in an infusion of fig leaves

Seared pigeon, tobacco,  
black cardamom and dried grapefruit

Pre-dessert

Dessert

*by reservation only*