



The main concept behind our cooking is our **organic garden** and the excellent quality of the **products, sourced strictly locally**. What inspires our dishes is the beauty of seasonal ingredients and the availability in our garden.

We are an organic Agriturismo and we take pride on a strong connection with our land. We favor techniques that do not overcome the quality of our ingredients but rather empower their peculiar characteristics.

Enjoy! Lara & Matteo

STARTERS.....8.00

- Courgette flower stuffed with anchovy and buffalo mozzarella
- Rabbit with red bell pepper cream and pickled onions
- Cold cucumber and mint soup with fresh almond
- Green bean salad with goat cheese and 'mimosa' egg

DEGUSTAZIONE DI ANTIPASTI*.....16.50

(*The Degustazione is a selection of all our appetizers on the menu and it is portioned for one person only. Please order a minimum of two portions)

PRIMI PIATTI

*Our homemade fresh pasta is made with organic eggs and organic flour.

- Spaghetti with basil pesto, potatoes and green beans.....11
- Fresh egg pasta Maltagliati with wild boar ragu.....12
- Ravioli stuffed with ricotta cheese with fresh tomato and dry aged ricotta12
- Linguine with summer truffle and butter.....15

SECONDI PIATTI

○ Marchigiana veal tartare with truffle and parmesan cream.....	19
○ Baked Goose with roast potatoes (traditional dish).....	18
○ Roasted lamb with aubergine and courgettes sause.....	17
○ Courgettes Parmigiana with Buffalo stracciatella cheese.....	14
○ Cheese from Le Marche region.....	12
○ Cured meats from Le Marche region.....	11
<i>Garden's Sides.....</i>	<i>4.5</i>
<i>Homemade Sourdough bread and Cover Charge.....</i>	<i>2</i>

Our dishes are created based on seasonal products and on the availability we and other local farms can produce. Therefore our menu is subject to changes following our simple principle of delivering freshness and quality.

Please lower volumes and ringtones from your electronic devices, so that every customer can have an enjoyable and relaxing experience.

If you like to make an experience of our traditional cuisine, we organize cooking class with a menu from Marche region

*Our menu contains various allergens (gluten, lactose, nuts, eggs, etc.).
Please do not hesitate to ask our friendly staff for more detailed information about allergens, possible allergic reactions or food intolerances.*



PIZZA

Whole grain and type 1 flour from local mill, souardough, time and love ...here is our pizza.

- *Margherita with Buffalo mozzarella,basil.....12*
- *Mozzarella,sausage,potatoes,lemon peel and parsley.....11*
- *Tomatoes, stracciatella cheese, anchovies.....13*
- *Mozzarella ,courgettes flowers,courgettes and caciotta cheese.....11*
- *Crescia with mix salad,cherry tomatoes, seeds and fruits.....11*
- *Crescia with mortadella , robiola cheese and Bronte pistachio.....13*
- *Margherita9*

LE MATERIE PRIME...

- *Vitellone Bianco Marchigiano : Cooperativa Abbadia di Fiastra, Alta macelleria Andrea Macerata*
- *Ortaggi Agra Mater Colmurano*
- *Agnello pecora e capretto : Azienda Carlini Caccamo, Az Lai Gualdo*
- *Animali di bassa corte : Azienda Carlini Caccamo*
- *Salumi : Az. Carlini Caccamo – Monterotti Sarnano*
- *Formaggi e Latticini : pecorino del presidio Slow food Caseificio Piandelmedico Jesi – Caseificio Il Faro Porto San Elpidio - Cau&Spada Pesaro*
- *Farine : La Viola Torre san Patrizio- Molino Mariani Barbara Molino Agostini bio*
- *Legumi e cereali : Azienda Bio La Viola Torre San Patrizio*
- *Tartufo e funghi : Blue Mountains truffle - Gagliole (mc)*
- *Uova biologiche : azienda agricola San Martino –Monte San Martino*
- *Caffe' : torrefazione Effe caffe' Mogliano*
- *Torrefazione Perfero Fermo*
- *Confetture e sott'oli : Agra Mater Colmurano*