

1961
PORTONOVO
~LMOLO~
MARE ALL'INFINITO





tasting menu

Only available for the whole table
minimum 2 persons

MOLO 1961

55 € per person

Tasting of starters

Mazara red prawns,
Cuttlefish salad,
Tuna...colada,
Drunken octopus,
Mackerel.



La Carbonara del Molo

Handmade squid ink chitarrine
with carbonara sauce "Molo secret recipe",
cuttlefish, smoked marlin
and fried crispy leeks.



Adriatic Fish-fry

Crispy fried calamari,
crustaceans,
small fishes and vegetables.

MARE ALL'INFINITO

70 € per person

Oyster to start



Tasting of starters

Mazara red prawns,
Cuttlefish salad,
Tuna...colada,
Drunken octopus,
Mackerel.



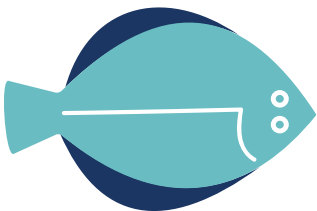
Fusillone alla Busara

Fusillone from *Pastificio Pietro Massi*
with Busara sauce made of shrimp
and prawns. Shellfish bisque, cherry
tomatoes, and breadcrumbs confetti.



Rombo Wild

Turbot in a crust of aromatic herbs
with marinated anchovy cream,
lettuce extract and sweet potatoes.



Menus include water, bread and cover charge. Wine and drinks not included.

RAW

OYSTER

Speciale Gillardeau

Inimitable taste,
great balance between
sweetness and salinity,
tenderness and crispness.

7 € cad.

OYSTER

Cadoret Tsaritsa

Rounded shell,
crispy pulp, iodize
flavour and fruity scents.

6 € cad.

OYSTER

Cadoret Fine Binic Selvaggia

It's a special oyster,
very fleshy, low iodine
with slight sweet notes.

4 € cad.

OYSTERS SELECTION

Try them all!

15 €

MOLO
CHOICE

CAVIAR HOUSE & PRUNIER

CAVIAR

BELUGA › farmed for 20 years.

Its flavor has iodized notes
with a long finish,
leaving space for hints
of butter and dried fruit.

140 € › 30 gr

OSCIETRA › farmed for 11 years.

The flavor is soft yet intense,
characterized by a buttery
aftertaste and hints of dried fruit.

90 € › 30 gr

MOLO
BEST

LA VIA DEL CRUDO

Raw Red shrimp from
Mazara, local prawn,
cod carpaccio, tuna sashimi,
daily catch, and a giant
prawn.

33 €

*Make your raw
experience unique.
don't miss our
oyster selection:*

LA VIA DEL CRUDO + OYSTER SELECTION

45 € *special price!*

SALUMERIA DI MARE

Amberjack fish ham,
tuna bresaola, ground fish loin,
seabass 'nduja.

24 €

hors d'oeuvres

TASTING OF STARTERS

Mazara red prawns,
cuttlefish salad, tuna... colada,
drunken octopus, mackerel.

26 €

*Top choice!
To discover every flavor.*

CHE SARDELLA!

Fried Adriatic sardines,
served with home made
wild fennel mayonnaise.

16 €

*Once you try it,
you never want it to end:
the unavoidable starter!*

MOLO
BEST



MOSCIOLI SELVATICI DI PORTONOVO ~ COZZE DEL CONERO

The Mosciolo from Portonovo, a Slow Food Presidio, which reproduces spontaneously only in the waters of Conero, will not be harvested this year to allow for its repopulation. The restaurateurs of the Bay support the Portonovo Fishermen's Cooperative in safeguarding this precious resource by offering their guests the Conero Mussel, farmed exclusively in the waters three miles from the Two Sisters rocks.

POLPO UBRIACO

Octopus cooked at low
temperature in a reduction
of Rosso Conero wine, spring
onion foam, and seasonal herbs.

20 €

TUNA... COLADA

Tuna tataki with guacamole,
piña colada sauce, brunoise
of mango, and sweet
and sour red onion.

18 €

INSALATA DI "SEPA"

Cuttlefish cooked at low
temperature, prawn bisque,
celery pesto, and steamed carrots.

17 €

SGOMBRO RIVIERA

Mackerel gratin with grapefruit,
scapeece-style zucchini salad,
basil pesto, and drops of burrata.

16 €

PEPITE DI PORTONOVO*

Fried Conero mussels
in batter with citrus vinaigrette,
datterino tomato salad,
and tzatziki cream with paccasassi.

16 €

COZZA DEL CONERO*

Conero Mussels served naturally,
strictly opened at the moment,
with a heart of diced lemon.

15 €

la pasta

— TORTELLO AL MARE

Handmade tortello stuffed with shrimp, Parmesan Reggiano fondue, and raw shrimp tartare.

22 €

— MALTAGLIATI ALL' ANCONETANA

Handmade maltagliato with a white cod sauce cooked in the traditional Ancona recipe and aromatic herbs.

18 €

— DAL POGGIO A PORTONOVO*

Handmade square spaghetti with a mix of Conero Mussels, guanciale, and fennel.

17 €

— VERDE 'NOVO

Handmade tagliatella with seasonal vegetables.

15 €



— FUSILLONE ALLA BUSARA

Fusillone from *Pietro Massi* past factory with Busara sauce made of shrimp and prawns. Shellfish bisque, cherry tomatoes, and breadcrumbs confetti.

20 €

MOLO
BEST

— LA CARBONARA DEL MOLO

Handmade squid ink chitarrine with carbonara sauce “Molo secret recipe”, cuttlefish, smoked marlin and fried crispy leeks.

16 €

MOLO
BEST

Seafood carbonara of Portonovo Bay to try at least once in life, you'll never get rid of it... can be addictive!

The fresh pasta is produced for us by the Artisanal Pasta Factory Marinelli.



fish

ROMBO WILD

Turbot in a crust of aromatic herbs with marinated anchovy cream, lettuce extract and sweet potatoes.

28 €

SPIGOLA FUSION

Bass with Mediterranean breading, kimchi cream, lettuce bundle with ricotta and raisins.

26 €

ADRIATIC FISH-FRY

Crispy fried calamari, crustaceans, small fishes and vegetables..

24 €

I-TUNA



Tuna tagliata, served with bittersweet red onions, yogurt, mustard and honey sauce.

23 €

BACCALÀ MEDITERRANEO

Cod with crispy breading of olives and wild fennel, gratin tomato cream and roasted potato broth.

26 €

When simple rhymes with Good... it's worth being curious!

MOLO
BEST

CATCH OF THE DAY

Catch of the day baked with potatoas, cherry tomatoes and olives. According to market availability.

9/12 € / hg



side dishes

MOLO
BEST

PACCASASSI

with chicory salad, tuna
and Cantabrico anchovies.

13 €

OVEND COOKED VEGETABLES

8 €

ROAST POTATOES

6 €

HOME MADE FRIED CHIPS

6 €

MIXED SALAD

5 €



THE LAND > PACCASASSI

This is the wild fennel
typically found in the Riviera
del Conero area, where it grows
naturally among the rocks
and stones.

This is the origin of its local name,
which means rock breaker.

fish-free dishes

HORS D'OEUVRES

TARTARE RUBIA GALLEGA

Hand-chopped tartare with marinated
egg yolk, glazed shallots, caper flowers,
red onion gel, and honey mustard.

18 €

VITELLO TONNATO

Cubes of veal with tuna sauce and paccasassi.

16 €

MO' CONERO

Mortadella, paccasassi, burrata,
and warm piada.

14 €

LA PASTA

MOLO
BEST

ANATRA SUL MOLO

Tagliatelle from *Marinelli Artisan Pasta
Factory* with white duck
ragù and aromatic herbs.

18 €

LA CARBONARA DOC

Square spaghetti from *Marinelli Artisan
Pasta Factory* with crispy bacon
from Conero, egg, DOP pecorino
cheese, pepper.

14 €

SECOND COURSE

RUBIA GALLEGA STEAK 20 €

Beef sliced steak with Cervia salt
served with roasted potatoes.



CHICKEN CUTLET WITH HANDMADE CHIPS 16 €

Dessert is like the last swim of the summer: The souvenir that warm up your heart...

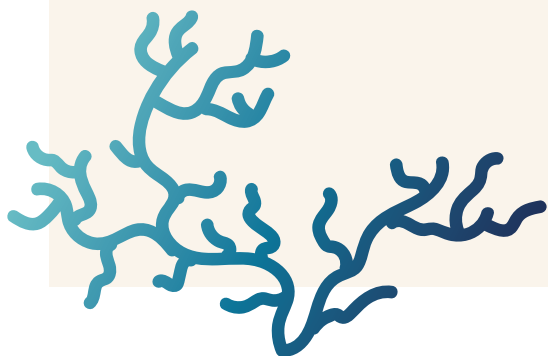
There's only one moment as
sweet as a sunset:
the dessert:

il dessert...

The perfect end to make
sublime the flavor's
experience you had within
the creation of our kitchen
staff.

Ask for the dessert menu
and let yourself be tempted
by the surprising and shades
of sweetness.

Do you love perfect
combination?
For any single dessert
the proper drink chosen
by our sommelier Giacomo,
that will make your taste
even more exciting.



BREAD AND COVER CHARGE 3.50 € / SIDEA NATURALLY FILTERED WATER 2.50 € / MINERAL WATER 2.50 €



Most of our dishes
are also available
in a Gluten Free version.
For further details, please
ask the restaurant staff.



All types of allergen are used in our kitchens; for
full list please frame the qrcode.
In the absence of fresh product, top quality fish
preserved at -18° will be served.



* To ensure the quality of our dishes, we exclusively use fresh Conero Mussels.
In case of bad weather or unavailability of fresh product, dishes containing Mussels will not be served.

WE LOVE
TO CUDDLE YOU LIKE
THE SEA DOES,
ONE WAVE AT A TIME:



The magic of the Bay, painting the sky...
Our crew, welcoming with open hearts...
The dishes, a journey through waves of flavors...
Let yourself be enveloped.
Here, the sea is to be savored and lived.



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bprassociati.it

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