

1961
PORTONOVO

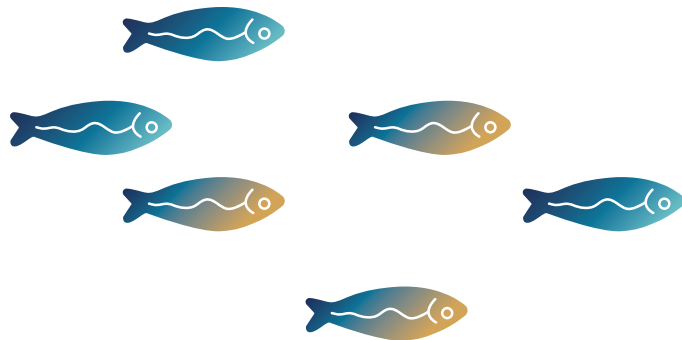
~LMOLO~

MARE ALL'INFINITO



Dessert

dessert



SELECTION OF CHEESES

by **FerdyWild**

A family-run business in Val Brembana, keeper of traditional cheesemaking. Its cheeses, made with raw milk from Original Bruna Alpina cows and Orobic goats, express the authentic flavor of the mountains.

18 €

ANICE COOL

Castignano Anise semifreddo, Coffee foam and crumbled waffle.

9 €

MOLO
BEST



ORTO & CHEESE

Gorgonzola mousse, celery granita and candied celery.

8 €

recommended pairings
L'Amaro dell'Erborista Varnelli
with ice and mint

12 €

DOLCE INSALATA

Fresh strawberry salad with karcade, half balls of white chocolate with ginger and basil crunchy almonds.

8 €

recommended pairings
Americano del Molo cocktail

15 €

LINGOTTO MOLO

Heart of mascarpone covered in dark chocolate and chocolate rice.

8 €

recommended pairings
glass *Bitter Fusetti*
with *Tonka bean*

13 €

FRESCA ESTATE

Selection of seasonal fruit sorbets by the spoon.

8 €



COFFEE

An emotion of flavours and aromas.
Two special blends of the classic Espresso Company Italian family member Di Giampaolo, which has been created since 1987 with passion and wisdom the history of coffee in Ancona.

MOLO
BEST

MISCELA SHAMAL A PORTONOVO

An aromatic wave of intense, persistent flavours, with delightful initial notes of forest fruits and citrus that end with an almond-like softness.

2.20 €

It goes beyond the simple coffee... absolutely to try.

MISCELA MAESTRALE

White flower flavours and lightly toasted notes.

2 €

DESSERT WINES AND LIQUEURS

PACCAGIN

bottle 47 € glass 6 €

PACCATONIC

drink 13 €

Our craft Gin. The only one made with "paccasassi" (sea fennel) that grow on the Conero cliffs and characterise this spirit with its iodised, balsamic, fresh and elegant taste, harmoniously combined with 6 other botanicals and spices like rosemary and Adriatic salt crystals.



Glass and bottles



Chateau Liot Sauternes '20	40 €	9 €
Umani Ronchi • Maximo '21	35 €	7 €
Toblino • Gold Traminer	30 €	6 €
Kopke • Porto Fine Ruby	30 €	6 €
Cascina Fonda Moscato D'Asti Docg Canelli	22 €	-
Moon Import • Whisky No Age	-	18 €
Nikka (Japan) • Whisky Yoichi Smoked	-	10 €
Nikka (Japan) • Whisky From The Barrel	-	9 €
Caol Ila • Whisky Single Malt 12Y	-	8 €
Moon Import • Rhum Fiji '06 18Y	-	12 €
Moon Import • Rhum "Remember" Barbados	-	8 €
J. Bally • Rhum Martinique 12Y Agricole	-	9 €
Santa Teresa • Rhum Venezuela Solera	-	8 €
Damoiseau • Rhum Guadalupe Agricole V.O.	-	7 €
Chateau de Castex • Bas Armagnac Noir '06	-	8 €
Chateau du Breuil • Calvados	-	7 €
Segnana F.Ili Lunelli • Solera di Solera Barrique	-	7 €
Garofoli • Grappa di Agontano Barrique	-	6 €



AQUA VITE DEI MOSCIOLI

Il Molo > Acqua Vite di Verdicchio

- 5 €



*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.*

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SHOP ONLINE

ilMoloPortonovo

