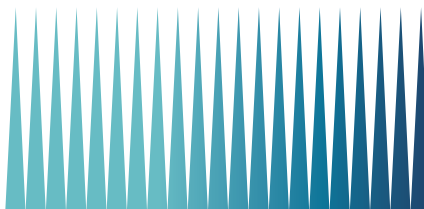




1961
PORTONOVO
ILMOLO
MARE ALL'INFINITO



*We will always
be your refuge:
an oasis of good things
and infinite landscapes.*



to the glass

FROM THE TERRITORY

AQUA DEI MOSCIOLI
Verdicchio

 6 €  75 cl 20 €

ROSAMARE
Moscato Rosato secco

 6 €  75 cl 22 €





— Pecorino / Passerina
 6 €

AROUND ITALY

— Gewürztraminer, Sauvignon, Nazionali
 7 €

TOP SELECTION CORAVIN

BUBBLES

Giulio Ferrari '12  35 €

Riserva Lunelli '16  23 €

Louis Roederer
Blanc de Blanc '15  25 €

RED

Ceretto Barolo Brunate '19  30 €

Vin Noé Gueule D'Amour
Pinot Nero '21  18 €

BUBBLES

— Champagne Neptune Nature
Paul Dangin & Fils

*exclusively for
Il Molo*

CHAMPAGNE
NEPTUNE

 12 €  75 cl 50 €  1,5 l
magnum 90 €

— Ferrari Perlè

 10 €  75 cl 40 €

— Ferrari, Maximum Brut Blanc de Blancs

 8 €  75 cl 30 €

— **LH2 EXTRA BRUT
M. CLASSICO**
Umani Ronchi

Dégorgement Speciale per Il Molo

 7 €  75 cl 25 €

MOLO
SELECTION



WHITE

Ganevat Chardonnay
Barraque '19  25 €

Valentini Trebbiano
D'Abruzzo '20  22 €

aperimolo

*We welcome you into the setting of our bay
With new emotions and old loves.
Pearls of flavors are immersed in waves of spirit
to make your experience a unique moment!*

Lunch service under the umbrella 1 € / person. Service for aperiMolo 2 € / person.
Bottle of wine with fish tapas supplement 2.50€/person.

SALUMERIA DI MARE

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

24 €

MOLO
NEW

CHE SARDELLA!

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

16 €

MOLO
BEST

OYSTERS SELECTION

- › Speciale Gillardeau
- › Cadoret Tsaritsa
- › Cadoret Fine Binic Selvaggia

15 €

BARCETTA DI FRITTO

Crispy fried calamari
and prawns.

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 €

*Make your Aperimolo
Sparkling! Combine
it with the glass of
Neptune Champagne
at a special price.*

 glass · 10 €

CHAMPAGNE

NEPTUNE



SCAMPO Natural raw pron.

9 € cad.

WILD MOSCIOLI FROM PORTONOVO ~ CONERO MUSSELS

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.



cocktails

PRE DINNER

- **NEGRONI** 9 €
Vermouth Rosso, Bitter Campari e Gin.
- **L'AMERICANO DEL MOLO** 9 €
Vermouth rosso, Bitter Campari,
Ginger Beer, essence of Absinthe.
- **SPRITZ FERRARI** 9 €
Q bitter bianco, lemon elixir,
soda, Ferrari Maximum Brut.
- **SPRITZ APEROL** 8 €
- **SPRITZ CAMPARI** 8 €

ANYTIME

- **MARGARITA** 9 €
Tequila, Triple Sec, Lime.
- **ROSEMARY
MOLO SMASH** 9 €
PaccaGin, rosemary, lemon
and sugar syrup.
- **MOJITO** 9 €
Rum, lime, mint, brown sugar.
- **PACCA MULE** 8 €
PaccaGin, Ginger Beer, Lime.
- **MOSCOW MULE** 8 €
Vodka, Ginger Beer, Lime.

MOLO
BEST

MOLO
BEST

SOFT DRINKS

- **FORMENTERA** 7 €
Pineapple, orange, pink grapefruit,
lime and strawberry.
- **RIO DE JANEIRO** 7 €
Pink grapefruit, lime, lemon, orange,
passion fruit, gingerbeer.



gin corner

create your Gin Tonic

1 \ Choose the tonic

— ALPEX INDIAN DRY

*Strong bitter taste
with intense aroma.*

— ALPEX ITALIAN TASTE

*With natural rosemary
extracts and
citrus notes.*

— TASSONI SUPERFINE TONIC

*Delicately bitter
with a persistent carbonation.*

— TENDER TONIC

*A dry tonic
Modern and dry...
All from the Marche!*

MOLO
SELECTION

2 \ Pair it with the premium gin you prefer

— GIN MARE CAPRI 15 €

Lemons and bergamotto from the Sorrento give it a new character and a profoundly mediterranean vision.

— GIN N°3 14 €

Perfect mix of Italian jumper, Spanish oranges and grapefruits, distilled according to tradition.

— PACCAGIN 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.*



— ROKU GIN 12 €

Elegant, clean and fragrant Japanese gin. Distilled with classic botanicals: jumper, lemon and coriander, enriched with cherry wood, green tea, yuzu and Sichuan pepper.

— GIN ROULETTE from 12 € to 15 €

Every day has its own spirits:
Let the barman recommend the gin of the day!

— gin zero alcohol

ZERO FLÛERE 11 €

Botanicals distilled separately in stream
By skipping the fermentation process,
no alcohol is produced.



RAW

OSTRICA

Speciale Gillardeau

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

7 € cad.

OSTRICA

Cadoret Tsaritsa

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

6 € cad.

OSTRICA

Cadoret Fine Binic Selvaggia

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

4 € cad.

MOLO
CHOICE

OYSTERS SELECTION

Try them all!

15 €

SCAMPO

Natural raw pron.

9 € cad.

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.*

MOLO
BEST

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!*

perfect with: 🍷 Margarita · 9 €

MOLO
BEST



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.

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 €

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 €

PACCASASSI

with chicory salad, tuna
and Cantabrico anchovies.

13 €

MOLO
BEST



la pasta

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 €

LA CARBONARA DEL MOLO

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

16 €

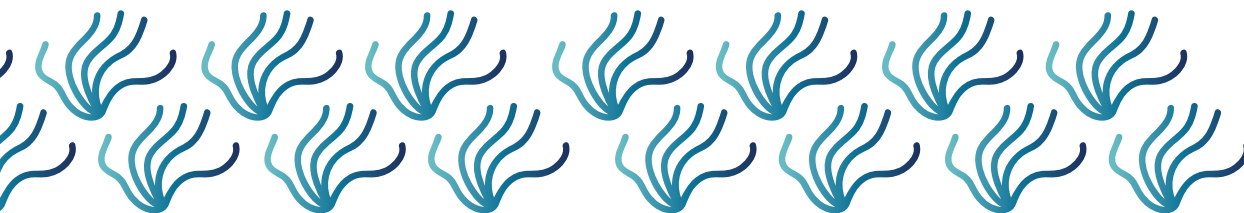
*Seafood carbonara
of Portonovo Bay
to try at least once in life,
you'll never get rid of it...
can be addictive!*

perfect with:

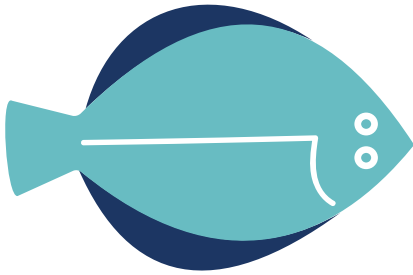
Trento Doc
Maximum Brut Blanc de Blancs
Ferrari

 glass · 7.50 €  bottle · 30 €

MOLO
BEST



fish



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 €

MOLO
BEST

I-TUNA

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

23 €




*When simple
Rhymes with good...
When it's worth it
Be curious*

perfect with:

RosaMare · Moscato Rosato secco

Il Molo

 glass · 6 €



molo salad

— MOLO POKÈ 15 €

Rice, steamed shrimp, mango cubes, cherry tomatoes, paccasassi, teriyaki sauce, spicy paccasassi mayonnaise, cream cheese.

— GRECA 13 €

Green salad, fresh tomato, cucumber, onion, feta and black olives.

piadine flat bread

— MO' CONERO 8 €

Mortadella, wild fennel, cream of burrata from the Marche.

 *perfect with:*
Mosciolina Gose 33 cl · 6 €

— RIVIERA 7 €

Raw jam, mozzarella.

— VEGETARIANA 7 €

Tomato, mozzarella, salad.



panini sandwiches

— MEDITERRANEO 9 €

Mediterranean swordfish, cream of burrata from the Marche, tomatoes, capers.

— SALMONE 9 €

Salmon, cream cheese, lettuce.

— PACCUSCOLO 8 €

Ciauscolo with wild fennel and mozzarella.

 *perfect with:*
Mosciolina Pils 33 cl · 6 €

— MAXI TOAST 6 €

Cooked ham, cheese.

appetizer

— HOME MADE FRIED CHIPS 6 €

— PATATAS NANA *served with pepper and lime.*

140 gr · 6 €



Italian craft beers

ON TAP

BREWFIST
LA BASSA - LAGER
40 cl 7 € 20 cl 4.50 €

MOSCIOLINA GOSE
33 cl 6.50 €
Experimental craft beer
with Verdicchio must,
cervia salt and citrus fruits.
Elegant, tasty for a unique
and territorial drink.

BREWFIST LA MOSCA
Blanche
33 cl 6.50 €



IL MOLO BEERS



75 cl 13 € 33 cl 6 €

A blonde walking around the Bay
wink at the prince of Portonovo,
Mosciolo... And it's love at first
sight! An intense and hoppy
pils with a fresh and agile drink,
To be enjoyed with Moscioli (wild
mussels) and seafood appetizers.
Also perfect alone.



75 cl 13 € 33 cl 6 €

Our Gose also in bottle!
Experimental craft beer
with Verdicchio must,
Cervia salt and citrus fruit.
Elegant, tasty, fruity, with
fresh acidity, to be enjoyed
with Moscioli (wild mussels),
crudités and seafood.



TERMINAL
PALE ALE › 50 cl • 8 €



Brewfist

Light, lean and fragrant. Thin body and light
bitterness, but great freshness and citrus
character thanks to the Citra hops.

SPACEMAN
WEST COAST IPA › 50 cl • 8 €



Brewfist

Alcoholic, dry fragrant and bitter,
It expresses all the explosive citrus
and fruity notes of American hops.

UNDERGROUND
EXTRA SPECIAL BITTER › 33 cl • 7 €



Birrificio Godog

A bitter red beer with great character and
elegance. Amber in color, it creates a meeting
point between malt and ripe fruit on the nose.

MAYO
SAISON › 33 cl • 6 €



Birrificio 61100

With saison yeast and sorghum, versatile
and light, Delicate in its aromas and slightly
hoppy. Gluten free.

KISA
WHITE IPA › 33 cl • 6 €
Birrificio 61100
Wheat, hoppy.
Marked notes of pink grapefruit and cedar.



FALSE FLAT
BERLINER WEISS › 33 cl • 6 €



Brewfist

Made of wheat with the addition of
raspeberries and basil, it smells of rose,
Berries and lemon. Light and harsh.

FREIBURGER
PILS NON-ALCOHOLIC › 33 cl • 5 €



Ganter

Non-alcoholic, low-fermentation,
a real alternative for those who
want to drink lightly and carefree.

NON-ALCOHOLIC

Beers with fish tapas supplement € 2.50 / person.

coffee bar

COFFEE & TREATS

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.*

MOLO
BEST

- Shaken Coffee · 4 €
- Espresso, Deca · 2 €
- Marocchino · 2.50 €
- Cappuccino, Latte Macchiato · 2.50 €
- Cappuccino with soy milk · 2.80 €
- Small Ginseng, Small Barley · 2 €
- Large Ginseng, Large Barley · 2.50 €
- Correction · 0.50 €
- Brioche · 1.80 €
- Pizza, Sandwich
or Savoury brioche · 2 €

wellness drink

- SMOOTHIE
Seasonal fresh fruit · 7 €

DRINKS

- Water 0.50 lt · 2 €
- Water 1 lt · 2.50 €
- Organic Fruit Juice · 4 €
- Orange Juice · 4.50 €
- Cedrata and Tonic · 4 €
- Coca Cola, Fanta, Sprite,
Lemonsoda, Tè · 4 €
- Ginger Beer, Chinotto, Cedrata
Tassoni, Eldberry Tassoni · 4 €

BITTERS

- Liquers, Bitter · 4 / 4.50 €
- Grappa, Spirits · 4.50 / 6.50 €
- Premium Spirits · 7.50 / 12 €

sorbets and fresh fruit

- COFFEE CREAM
WITH FRESH CREAM · 5 €
- SORBET
COFFEE OR LEMON · 4 €
- FRUIT SALAD
o FRESH FRUIT · 7 €

*according to availability

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.



*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.*



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

* 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.

info@ilmolo.it · ilmolo.it

SHOP ONLINE

ilMoloPortonovo

