




1961
PORTONOVO

~LMOLO~

MARE ALL'INFINITO



English



In the wonderful, long-awaited 1960s, Grandmother Adria and Grandfather Ilario decided to begin everything you see around you today: a restaurant in constant motion, brought to life by a vibrant and fresh spirit of hospitality. By the late 1970s, the beach club was created and came under the family's care, with Father Fabrizio and Mother Rita joining to lend a hand. And so began a beautiful family story, ever evolving: three generations united, with Giacomo and his wife Giada now passionately at the helm.

A family story since 1961.

The Conero Reserve, an ancient, wild land rich in history, provides the perfect setting for a seaside experience of total relaxation — both on the beach and in the restaurant — devoted to fine food and drink, from dawn to sunset. Within these walls and along the shore, you can breathe in a warm, convivial atmosphere, carried by the intense scent of the sea air. Here, you can let go, allowing your gaze to drift across the waves toward Il Molo in Portonovo Bay, beyond the horizon. Experience a deep sense of harmony, where you are always welcomed with heart, and where the horizon meets the mountains and the sea stretches into infinity...

tasting menu

To be ordered by all guests at the table.

MOLO 1961

55 € per person

Starter Tasting

Barça-style tuna; marinated croaker sashimi with celery cream, mixed field greens, citrus fruits, and frozen ricotta; “Le... Sante” (scallops); and Drunken Octopus.



Lo Gnocco Stocco

Artisanal gnocchi with white salt cod ragù, inspired by the traditional Ancona-style stockfish recipe and enhanced with aromatic herbs.



Calamaro sul Conero

Gratinated squid served with a chicory salad, paccasassi (local sea fennel), and lemon citronette. 20 €

MARE ALL'INFINITO

70 € per person

Ostrega

Papillon oysters with leek cream, parsley-infused potatoes, and herb-seasoned toasted bread.



Ombra di Mare

Croaker sashimi with celery water, mixed field greens, citrus fruits, and frozen ricotta.



Le... Sante

Seared scallops on carrot cream, with seaweed and parsley.



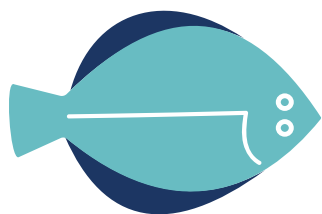
Tortello al Mare

Artisanal tortello filled with prawns, served with Parmigiano Reggiano fondue and raw prawn tartare.



Rombo Cunzatu

Turbot in a Sicilian-style crust, served on a pane cunzatu (seasoned bread) cream with vegetable caponata.



Menus include water, bread, and cover charge. Wines and other beverages are not included.
Tasting menu dishes with an individual price may also be ordered à la carte.

raw

OYSTER

Gillardeau Special

A unique balance of sweetness and salinity, with a delicate yet crisp texture.

7 € each

OYSTER

Mater Sardinia

A Sardinian specialty with a firm texture and intense flavor, balancing Mediterranean brininess with subtle sweetness and a nutty finish.

6 € each

OYSTER

Papillon de Jacques – Farfallina

A distinctive concave oyster with sweet, crisp flesh, balanced salinity, and mineral notes. Its name (“little butterfly”) refers to its small size.

4 € each

SALUMERIA DI MARE

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

24 €

MOLO
CHOICE

OYSTER SELECTION

Try them all.

15 €

CAVIAR HOUSE & PRUNIER

BELUGA IMPERIAL

› 30-year maturation.

The rarest and most prized, from *Huso huso* sturgeon. Large pearl-grey eggs with a delicate, elegant flavor. Minimum *malossol* salting preserves its purity.

90 € › 20 g

SIBERIAN BELUGA

› 15-year maturation.

Large, buttery eggs with a rich yet refined flavor. Minimum *malossol* salting enhances purity.

60 € › 20 g

BELUGA GOLDEN STERLET

› minimum 8-year maturation.

Rare golden caviar from sterlet sturgeon. Small, velvety eggs with a rich, harmonious flavor and elegant marine notes.

50 € › 20 g

SIBERIAN CLASSIC

› 8-year maturation.

Siberian sturgeon caviar with a balanced, elegant flavor. Refined and versatile eggs, processed with minimum *malossol* salting.

40 € › 20 g

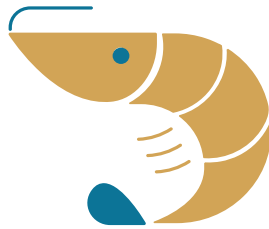
Build Your Own Raw Seafood Journey

NUDO E CRUDO

Mazara red prawn, local tiger prawn, langoustine, tuna sashimi, and a daily catch surprise from our sea.

33 €

MOLO
BEST



NUDO E CRUDO + OYSTER SELECTION

45 € ** special price! **

OSTREGA

Papillon oysters with leek cream, parsley potatoes, and herb-seasoned toasted bread.

20 €



OMBRA DI MARE

Croaker sashimi with celery water, mixed field greens, citrus, and frozen ricotta.

18 €

LA VIA DEL CRUDO

OYSTER SELECTION + NUDO E CRUDO
+ A TASTING OF OSTREGA AND OMBRA DI MARE

Create your own raw seafood experience through an unforgettable tasting journey.

60 € ** special price! **



hors d'oeuvres



STARTER TASTING

- › Raw Mazara red prawn with tomato umami
- › Marinated croaker sashimi with celery cream, mixed greens, citrus, and frozen ricotta
- › Tonno in Barça
- › Le... Sante
- › Polpo ubriaco

28 €

Top choice to discover every flavor.

CHE SARDELLA!

Fried Adriatic sardines in egg batter with paccasassi (sea fennel) mayonnaise.

18 €

An essential appetizer you'll wish would never end.

**MOLO
BEST**

LE... SANTE

Seared scallops on carrot cream, seaweed and parsley emulsion, with toasted corn crumble.

22 €

POLPO UBRIACO

Slow-cooked octopus with Rosso Conero wine reduction, potato foam, and seasonal herbs.

20 €

TONNO IN BARÇA

Tuna belly tataki with datterini tomato salad, celery, sweet-and-sour onion with its gel, and carasau bread.

18 €

PEPITE DI PORTONOVO

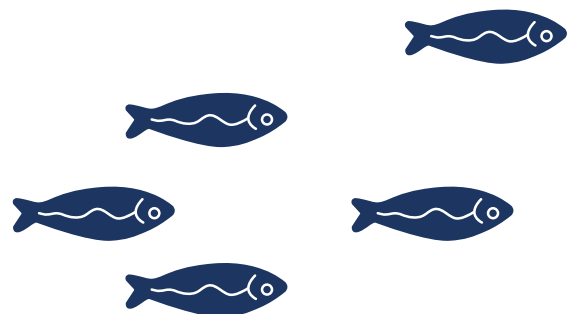
Lightly fried Conero mussels in batter, with citrus vinaigrette, datterini tomato salad, and paccasassi (sea fennel) tzatziki.

16 €

MOSCIOLO DI PORTONOVO*

Wild local mussels, opened to order, served with diced lemon pulp.

16 €



pasta



Our fresh pasta is handcrafted for us by Pastificio Artigianale Marinelli.

TORTELLO AL MARE

Artisanal tortello filled with prawns, served with Parmigiano Reggiano fondue and raw prawn tartare.

22 €

LO GNOCCHO STOCCO

Artisanal gnocchi with white salt cod ragù, inspired by the traditional Ancona-style stockfish recipe, with aromatic herbs.

18 €

DAL POGGIO A PORTONOVO*

Artisanal square-cut spaghettoni with sautéed *Portonovo moscioli* (wild mussels), guanciale, and wild fennel.

17 €

VERDE 'NOVO

Artisanal tagliatelle with seasonal vegetables.

15 €

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BEST

FUSILLONE ALLA BUSARA

Fusillone from *Pastificio Pietro Massi*, “alla Busara” style, with scampi and local tiger prawns, shellfish bisque, cherry tomatoes, and toasted breadcrumbs.

20 €

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BEST

LA CARBONARA DEL MOLO

Artisanal squid ink *chitarra* with our signature “Molo” carbonara sauce, cuttlefish, smoked marlin, and leek chips.

16 €

Portonovo Bay's seafood carbonara — try it once and you won't look back.



IL TERRITORIO > MOSCIOLI SELVATICI DI PORTONOVO*

These mussels grow and reproduce naturally only in the waters of Mount Conero, making them truly unique. Today, as in the 1950s, they are harvested from May to September by small fishing boats supported by divers. In 2004, Slow Food recognized this rare specialty as a Presidium, protecting and promoting its heritage. When unavailable, we offer Conero mussels, farmed exclusively in the waters three miles off the “Due Sorelle” rocks. .

fish

ROMBO CUNZATU

Turbot in a Sicilian-style crust, served on pane cunzatu (seasoned bread) cream with vegetable caponata.

28 €

OMBRINA CAUDA

Croaker fillet on a celery reduction, served with bagna cauda and seared potatoes.

26 €

ADRIATIC FRITTO MISTO

Crispy fried calamari, shellfish, small local paranza fish, and julienned vegetables

24 €

I-TUNA

Tuna tataki with Maldon salt, sweet-and-sour onion, yogurt sauce, mustard, and honey.

23 €

MOLO
BEST

BACCALÀ MEDITERRANEO

Salt cod loin with a crunchy olive and wild fennel crust, roasted tomato cream, potato broth, and field greens.

26 €

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

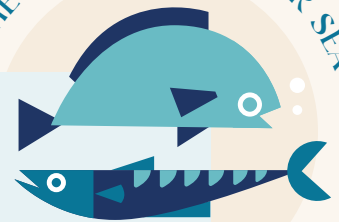
THE TREASURES OF OUR SEA



CATCH OF THE DAY

Fresh catch of the day, oven-baked with potatoes, cherry tomatoes, and olives
Subject to market availability.

9/12 € per 100 g



side dishes

MOLO
BEST

PACCASASSI

Sea fennel with chicory salad, tuna, and *Cantabrian* anchovies.

14 €

FRICCHIÒ ALL'ANCONETANA

Traditional Ancona-style sautéed vegetables.

8 €

ROASTED POTATOES

6 €

HOME MADE FRIED CHIPS

6 €

MIXED SALAD

5 €



THE LAND > PACCASASSI

Wild fennel typical of the Conero Riviera, growing naturally among rocks and stones—hence its name, meaning “rock breaker”.

fish-free dishes

HORS D'OEUVRES

TARTARE DI FASSONA PIEMONTESE

Hand-cut Piedmontese Fassona beef tartare with marinated egg yolk, glazed shallot, caper berries, red onion gel, and honey mustard.

18 €

VITELLO TONNATO

Slow-cooked veal with tuna sauce and *paccasassi* (sea fennel).

16 €

MO' CONERO

Mortadella, *paccasassi* (sea fennel), burrata, and warm piadina.

14 €

PASTA

MOLO
BEST

ANATRA SUL MOLO

Artisanal tagliatelle from *Pastificio Marinelli* with white duck ragù and aromatic herbs.

18 €

LA CARBONARA DOC

Artisanal square-cut *spaghettoni* from *Pastificio Marinelli* with crispy Conero guanciale, egg, Pecorino DOP, and black pepper.

15 €

SECOND COURSES

TAGLIATA DI FASSONA PIEMONTESE 20 €

Sliced Piedmontese Fassona beef with Maldon salt and rosemary, served with roasted potatoes.

CHICKEN CUTLET WITH POTATO CHIPS 16 €

*Dessert is like the last swim
of summer: a lingering memory
that warms your heart.*

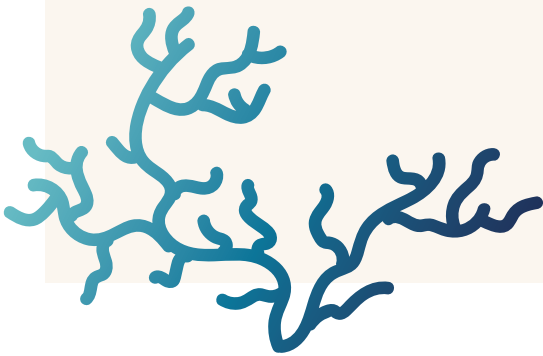
There is only one moment
as sweet as a sunset:

dessert.

The perfect ending to
elevate the flavors of your
experience in our kitchen.

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

Do you love
the perfect pairing?
For each dessert,
our sommelier Giacomo
will recommend the ideal
drink to enhance every flavor
and make your experience
even more memorable.



BREAD & COVER CHARGE 3.50 € / SIDEA STILL WATER 2.50 € / SIDEA SPARKLING WATER 2.50 € / MINERAL WATER 2.50 €



*Most of our dishes are also available in a gluten-free version.
For further information, please ask our staff.*



*All allergens are handled in our kitchen.
For the full list, please scan the QR code.
In the absence of fresh products, top-quality
fish previously frozen at -18°C may be served.*



***** To ensure the quality of our dishes, we use only wild Portonovo mussels.
When they are unavailable due to bad weather or outside the fishing season, we serve Conero mussels.



*WE LOVE TO EMBRACE
YOU AS THE SEA DOES,
ONE WAVE AT A TIME.*

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



1961
PORTONOVO

ALMOLO

MARE ALL'INFINITO

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SHOP ONLINE

ilMoloPortonovo

