



1961  
PORTONOVO

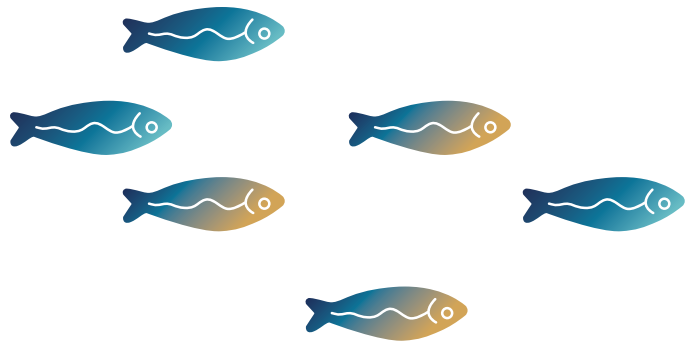
# L'AMOLO

MARE ALL'INFINITO



## DESSERT

# dessert



## CHEESE SELECTION

by *FerdyWild*

From a family-run farm in Val Brembana, guardians of traditional cheesemaking. Produced with raw milk from “Original Brown” cows and Orobic goats, these cheeses express the authentic flavors of the mountains.

18 €

## ANICE COOL

Anise semifreddo from Castignano, coffee foam, and wafer crumble.

9 €

MOLO  
BEST



## ONDA MOLO

Mascarpone foam with a crunchy surprise.

8 €

Recommended pairing:  
a glass of *Ratafia Champenois Solera 90-19*

18 €

## DOLCE INSALATA

Fresh strawberries or nectarines infused with hibiscus (karkadè), white chocolate spheres with ginger and basil, and almond brittle\*.

8 €

Recommended pairing:  
*Americano del Molo*

15 €

## TERRA DI MARE

White chocolate ganache, black olive “soil,” and salted almond crunch.

8 €

Recommended pairing:  
*Amaro dell’Erborista Varnelli*, served with ice and mint

12 €

## FRESCA ESTATE

Seasonal fruit sorbets, served by the spoon.

8 €

\* Subject to availability  
– we use only fresh seasonal fruit.



## 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 "paccassasi" (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



— Henri Giraud • Ratafià Solera 90-19	12 €
— Chateau Liot • Sauternes '20	40 € 9 €
— Umani Ronchi • Maximo '21	35 € 7 €
— 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

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