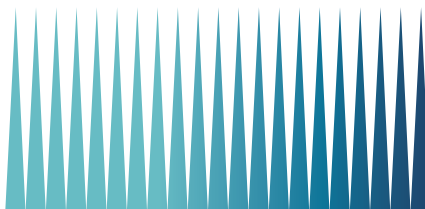


1961
PORTONOVO
ILMOLO
MARE ALL'INFINITO



*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 €

BUBBLES

Champagne Neptune Nature
Paul Dangin & Fils

*exclusively for
Il Molo*

12 € 75 cl 50 € 1,5 l magnum 90 €



CHAMPAGNE
NEPTUNE

Ferrari Perlè

9 € 75 cl 40 €

Ferrari, Maximum Brut Blanc de Blancs

7.50 € 75 cl 30 €

**LH2 EXTRA BRUT
M. CLASSICO**

Umani Ronchi

Dégorgement Speciale per Il Molo

6.50 € 75 cl 25 €





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!*

SALUMERIA DI MARE

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

22 €

MOLO
NEW

OYSTER SELECTION

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

15 €

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



glass · 10 €

CHAMPAGNE
NEPTUNE



SCAMPO

Natural raw prawn.

9 € pcs.



CHE SARDELLA!

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

16 €

MOLO
BEST

PEPITE DI PORTONOVO

Wild Portonovo mussels fried with batter, cherry tomatoes salad, carrots mayonnaise, marinated lemon jelly, olive and local wild fennel sauce.

16 €



BARCETTA DI FRITTO

Crispy fried calamari and prawns.

15 €

APERIMOSCIOLO

Portonovo wild mussels with scent of lemon.

10 €

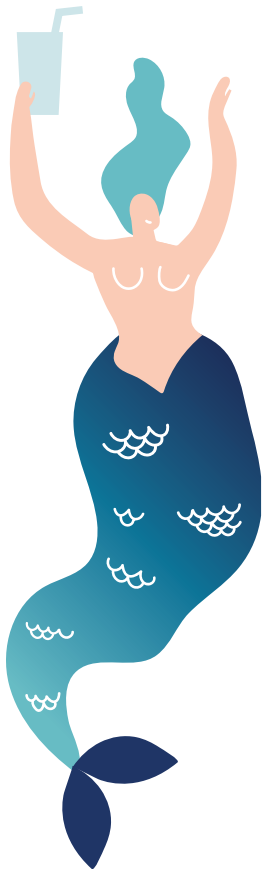


Lunch service under the umbrella 1 € / person. Service for aperimolo 2 € / person.
Bottle of wine with fish tapas supplement 2.50€/person.

cocktails

PRE DINNER

- **NEGRONI** 9 €
Vermouth Rosso, Bitter Campari, Gin.
- **L'AMERICANO DEL MOLO** 9 €
Vermuth rosso, Bitter Campari,
Gingerbeer, 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.
- **MOLO WHITE LADY** 9 €
Triple Sec, PaccaGin, Lemon.
- **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.



hors d'oeuvres

OYSTER

Speciale Gillardeau

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

6 € pcs.

OYSTER

Cadoret Tsaritsa

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

5 € pcs.

OYSTER

Cadoret Fine Binic Selvaggia

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

4 € pcs.

SCAMPO

Natural raw pron.

9 € pcs.

RAW



LA VIA DEL CRUDO

Mazara red shrimps,
local prawns, codfish carpaccio,
tuna sashimi, fish of the day
and giant prawns.

+

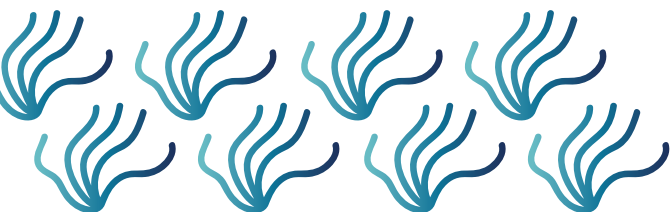
Oyster's selection
Cadoret and Gillardeau.

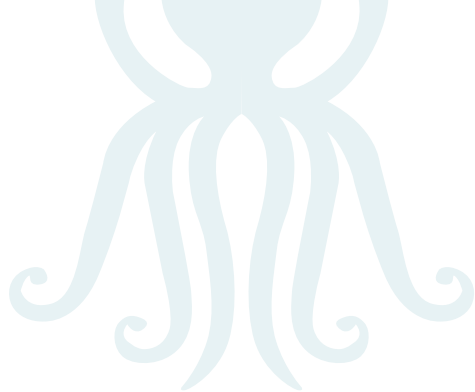
48 €

SALUMERIA DI MARE

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

22 €





TASTING OF STARTERS

Mazara red shrimps,
tuna tataki, drunk octopus,
PaccaGin scallop, puff pastry
with whipped codfish.

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

TONNO IN... BARÇA

Catalana Tuna tataki:
red onion jelly, cherry
tomatoes salad, celery,
onions in bittersweet, served
with Sardinian Carasau bread.

18 €

PEPITE DI PORTONOVO



Wild Portonovo mussels fried
with batter, cherry tomatoes salad,
carrots mayonnaise, marinated
lemon jelly, olive and local
wild fennel sauce.

16 €

MOSCILO AL NATURALE



Portonovo wild mussels
with scent of lemon.

14 €

PACCASASSI SEA FENNEL

with chicory salad, tuna
and Cantabrico anchovies.

12 €

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.

la pasta

ONDA DI MARE

Whole wheat risotto with lemon, raw fish, shellfish, crustaceans, Katshuobushi petals and Matcha tea.

22 €

DAL POGGIO A PORTONOVO...

Handmade spaghetti with local wild mussels (moscioli), pork cheek and wild fennel (lightly spicy).

16 €



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 €



THE LAND > MOSCIOLI SELVATICI DI PORTONOVO

They are only born and reproduce spontaneously in the waters of Conero and this makes them truly special. Today, just as in the Fifties, these molluscs are caught using small fishing boats with the assistance of divers. In 2004 Slow Food added this rare speciality to its Protected list, to safeguard it and enhance its value.

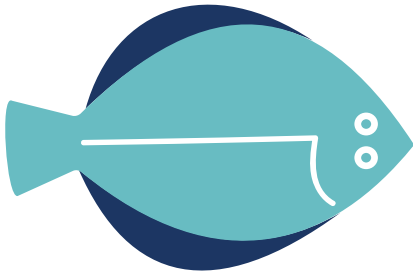
fish



SPIGOLA NELL'ORTO D'ORIENTE

Steamed glazed seabass served
with Japanese dashi broth
and steamed vegetables.

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.


22 €

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

perfect with:

RosaMare · Moscato Rosato secco

Il Molo

 glass · 6 €



Presidia Slow Food



molo salad



— INSALATA

DI MARE 15 €

Octopus, cuttlefish, prawns, seasonal vegetables and vinaigrette.

— ESTIVA 13 €

Spelled, prawns, black olives, dried tomato, corn and basil sauce.

— GRECA 12 €

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



piadine flat bread

— MO' CONERO 8 €

Mortadella, wild fennel, burrata from the Marche.

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

— RIVIERA 7 €

Raw jam, mozzarella.

— VEGETARIANA 7 €

Tomato, mozzarella, salad.

panini sandwiches

— SALMONE 9 €

Salmon, salted mascarpone cream, mixed salad.

— MEDITERRANEO 9 €

Tomato, mozzarella, capers, anchovies.

— 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.*

50 gr · 4 € | 250 gr · 7 €



Italian craft beers

ON TAP

BREWFIST
LA BASSA - LAGER
40 cl 6.50 € 20 cl 4 €

MOSCIOLINA GOSE
33 cl 6 €
Experimental craft beer
with Verdicchio must,
cervia salt and citrus fruits.
Elegant, tasty for a unique
and territorial drink.

BREWFIST TERMINAL
Pale Ale
40 cl 6.50 € 20 cl 4 €



IL MOLO BEERS IN BOTTLES



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.

WILD WAD

KOMBU OYSTER STOUT, 33 cl · 8 €

Brewery 61100

From the legendary style of stout to oysters:
With such an exceptional ingredients,
An amazing beer could only be created.



MAYO

SAISON, 33 cl · 6 €

Brewery 61100

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



KISA

WHITE IPA, 33 cl · 6 €

Brewery 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.



LEMON PARTY

BLANCHE, 33 cl · 6 €

Godog Brewery

Inspired by belgian wheat.
Light and well carbonated body combined
with the heady aroma of citrus fruits.



MARACAIBU

APA, 33 cl · 6 €

Godog Brewery

Strong citrus flavor dominated by
grapefruit. Fresh and thirst-quenching
with a decidedly bitter finish.



SPACEMAN

WEST COAST IPA, 50 cl · 8 €

Brewfist

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



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

- Caffé shakerato · 4 €
- Espresso, Deca, Small Barley · 2 €
- Coffee Maroccan · 2.50 €
- Cappuccino, Latte Macchiato,
Large Barley · 2.50 €
- Small Ginseng · 2 €
- Big Ginseng · 2.50 €
- Correction · 0.50 €
- Brioche · 1.50 €
- Pizza / Sandwich · 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 €
- Cedrata and Tonic · 4 €
- Coca Cola, Fanta, Sprite,
Lemonsoda, Tè · 4 €
- Ginger Beer, Chinotto,
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 €
- FRESH FRUIT · 7 €

*according to availability

dessert

MOLO
BEST

ORTO AROMATICO

Green anise parfait, crispy celery root and vervain with a celery extract and black garlic drops.

8 €

RECOMMENDED PAIRINGS

with
*L'Amaro dell'Erborista
Varnelli with ice and mint*

12 €

PROFUMO DI CONERO

Pineapple and lavender semifreddo, dry pineapple slice, camomile drops and fresh pollen.

8 €



RADICAL SWEET

Rhubarb and strawberry served with a vanilla, pink pepper and bergamotto scoop icecream.

8 €

with a glass
*Gold Traminer
Toblino*

12 €

CACIO & VISCIOLE

Sheep ricotta mousse, sour cherries, gluten free crumble and fragrant herbs.

8 €

with a glass
*Visciola del Pozzo Buono
Vicari*

12 €

RISOCOCCO

Coconut milk rice and lemongrass served with fruit juices and salted almonds.

8 €

with a glass
Ferrari Demi Sec

14 €

NOTE A~MARE

Gianduiotto of Araguani chocolate, bitter sauce and orange segments.

8 €

with
*Bitter Fusetti
alla fava Tonka*

13 €

FRESCA ESTATE

Selection of seasonal fruit sorbets.

8 €



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.*

*When Moscioli Selvatici di Portonovo are not available due to
bad weather or out of the fishing season, we use Conero mussels.*



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