



# TASTING MENU

ONLY AVAILABLE FOR THE WHOLE TABLE

## infinite seafood

### Mystery Oyster



### S...campiglio

Langoustine au naturel with Cervia Salt crystals, aromatic alpine herb smoking and Mount Conero "Paccasasso" (sea fennel).



### Poker of hors d'oeuvres



### Marenostrum

Regina dei Sibillini spaghetti creamed with parsley chlorophyll, served with raw red prawns, langoustine, sea bass and yellow fin tuna, sea urchins and Portonovo wild mussels.



### I-Tuna

Tuna slices with crispy onion and ginger mayonnaise.



### Dolce Molo

Fresh, soft lemon "buoys" in a sea of iced sour cherry.

70 €

## molo 1961

### Mussel Cappuccino

Mussel pulp, croutons, creamed potatoes, milk foam and coffee powder.



### Trio of Hors d'Oeuvres



### Wild Portonovo mussels au naturel



### La Carbonara del Molo

Squid ink spaghetti alla chitarra, "Secret Molo Recipe" carbonara sauce, squid, smoked Marlin, leek chips.



### Barchetta di fritto dell'Adriatico

Adriatic mixed fish fry.



### Nuvola di Mascarpone

Mascarpone mousse with Varnelli and crunchy almonds.

50 €

Menus include water, bread and cover charge. Wine and drinks not included.



# hors d'oeuvres

## raw

### RAINBOW OYSTERS

#### *oyster trinity*

- › With escarole water and kefir
- › With Paccagin gelatin and candied lemon zest
- › With grapefruit cream and Campari pearls.

15 €

### Raw selection

Raw oyster, scampi with oil and lemon, tuna with seasonal fruit, amberjack ceviche with passion fruit and mixed salad, sea bass sashimi and Aqua dei Moscioli gelatin.

25 €

*perfect with*

### BLUE SUNSET

*Chef Angela Giordano*

Red prawns, purple cabbage julienne and its juice, lemon drops, grapefruit and mint sauce.

18 €

### OYSTERS

3.50 € cad.



## DIVE INTO THE PIER

- › Reserve Black Tail Salmon with salted mascarpone
- › Whipped Codfish
- › Mackerel over potato cream, endive and Campari pearls
- › Homemade marinated anchovies on purple potatoes and croutons
- › Seafood variation with raw amberjack, mussels, seared squid, mantis shrimp with candied paccasassi, passion fruit and Brussels sprouts.

24 €

## PUTTANESCA SCALLOPS

Scallops with roasted tomato sauce, tomato concasse, chili pepper and crunchy tuile.

16 €

## MUSSEL CAPPUCCINO

*Chef Gabriela Damico*

Mussel pulp, croutons, creamed potatoes, milk foam and coffee powder.

15 €



## COD PASSION

- › Cod mousse
- › Gazpacho and cod oil cooked
- › Magnum of fried cod with homemade rainbow pickled vegetables.

16 €

# seafood

## che sardella!

Fried Adriatic Sardines with an egg coating and wild fennel mayonnaise.

15 €



## MOSCIOLI A MODO NOSTRO

Wild Portonovo Mussels au naturel, always opened just before serving, with a heart of lemon cubes.

13 €



## MOSCIOLI GRATIN

Wild Portonovo Mussels with a crispy breadcrumbs.

13 €



## WILD PORTONOVO MUSSELS

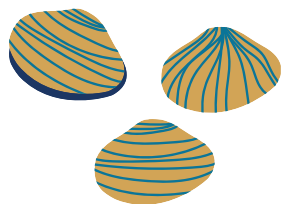
They are only born and reproduce spontaneously in the waters of Conero and this makes them truly special.

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.

*the land*

# la pasta



## CANNELLONI ON THE CONERO SHORES

Egg pasta cannelloni, prawn filling and cream cheese, roasted tomato and parsley sauce with langoustine tartare.

20 €

## GNOCCHI BETWEEN THE BAY AND THE GARDEN

Homemade gnocchi with clams, Cetara anchovy sauce and courgette flowers.

16 €

## SPAGHETTO MOSCIOLO MIO



*Regina dei Sibillini* Spaghetti with mussels from Portonovo and fresh tomato sauce.

14 €



## cacio & moscioli

*Regina dei Sibillini* linguina with wild Portonovo Mussels on a bed of melted pecorino with parmesan wafers.

16 €



## la carbonara del molo

Squid ink spaghetti alla chitarra, “Secret Molo Recipe” carbonara sauce, squid, smoked Marlin, leek chips.

16 €



# il pesce



## IL BRODETTO DEL MOLO

Mixed fish soup made according to the Ancona Maritime traditions.

25 €



## i-tuna

Tuna slices with crispy onion and ginger mayonnaise.

22 €

## WILD CALAMARI

Tender seared calamari on a bed of mixed salad, passion fruit and mint.

18 €



## TOP MOLO TODAY

*Ask our Staff what our trusted fishermen have landed today!*

### THE SPECIAL ONE

Caught in our Bay  
8.00 - 9.00 € / hg

### GRILLED LANGOUSTINES

8 - 10 € / hg

## MARE ALLA GRIGLIA

Langoustine, Adriatic sole, squid, sea bream or sea bass fillet, canestrello (comb shell), wild mussels and sardines, all with a golden grilled topping and side dish of roasted tomato.

25 €

## FRITTURA DELL'ADRIATICO

Crispy fried squid, seafood and assorted small fish.

22 €

## GUANCIA E CODA

Monkfish wrapped in Conero guancia, aromatic herbs, roasted potatoes and Pacca-mayo.

20 €



## DAL MARE ALL'ORTO IN UN "BALENO"

*Chef Simone Baleani*

Roast sea bass fillet on a bed of delicate sweet pepper cream and crispy valerian.

20 €

# side dishes

## MEDITERRANEAN CAPRESE

Tomato, mozzarella, Cantabrico anchovies, olives and capers.

14 €

## paccasassi SEA FENNEL

with chicory salad, tuna and Cantabrico anchovies.

12 €



## VEGETABLE CAPONATA

6 €

## ROAST POTATOES

6 €

## FRENCH FRIES

5 €

## MIXED SALAD

5 €



## 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.

To be honest, we really love it. We recommend you give it a try!

*the land*

# fish-free dishes

## *hors d'oeuvres*

### **BEEF TARTARE**

Fassona tartare with yolk, honey mustard, fried capers, Cervia salt served with mixed salad.

14 €



### **MO' CONERO**

Mortadella, wild fennel, burrata marchigiana accompanied by a warm flatbread.

12 €

### **PROSCIUTTO AND MELON**

13 €

## *la pasta*

### **la carbonara doc**

*Regina dei Sibillini* spaghetti, crispy Conero pork cheek, egg, DOP pecorino, pepper.

13 €

### **CONERO GREEN**

A vegetarian first course which listens to nature and its seasonality... made with the chef's fantasy!

14 €

### **TAGLIATELLINA WITH MEAT SAUCE**

12 €

## *second course*

### **CHICKEN CUTLET WITH FRENCH FRIES**

14 €

### **GRILLED ENTRECÔTE**

Beef served with roasted tomato.

14 €

● ..... ●  
**BREAD AND COVER CHARGE 3.50 €**  
**SIDEA NATURALLY FILTERED WATER 2.50 €**  
**MINERAL WATER 2.50 €**  
● ..... ●



*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 a full list and/or greater details please ask the restaurant staff.*

*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.*