

dessert

DOLCE MOLO

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

8 €



MAD HEART WITH TIRAMISU

Mascarpone mousse covered in white
chocolate with ladyfingers and espresso.

8 €

CANNOLI FROM SICILY IN THE MARCHE *make it yourself*

Ricotta cream and Urbino Casciotta cheese,
candied citron, Bronte pistachios and chocolate chips.

7.50 €

EXOTIC MAGNUM

Double stick: mango & passion fruit,
dark chocolate & cream.

7 €

COCCOLA CAFFÈ

Your *Miscela Shamal a Portonovo*
coffee served with sweet treats.

6 €

pacca cotta

Lemon and basil Panna cotta
with pepper crumble and PaccaGin Gel.

6 €



recommended pairings

with a glass
Porto Fine Tawny

Kopke
12 €

with
Milano Manila:
Rum Don Papa, Bitter Campari,
Vermouth rosso Martelletti,
Bitter al cioccolato, elixir di caffè.
15 €

with a glass
Maximo Umani Ronchi
12 €

with
Bitter Fusetti Limited edition
“Chef in camicia” alla fava di Tonka
12 €

with
L' Amaro dell'Erborista
Varnelli with ice and mint
10 €

with
PaccaGin 10 €
PaccaTonic 15 €

coffee



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 €

MISCELA MAESTRALE

White flower flavours
and lightly toasted notes.

2 €

sorbets and fresh fruit

**COFFEE CREAM
WITH FRESH CREAM** 5 €

**SORBET
COFFEE OR LEMON** 4 €

**STRAWBERRIES*
AND CREAM** 6 €

**STRAWBERRIES*
OR PINEAPPLE** 5 €

*according to availability

dessert wines and liqueurs



paccagin

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.

**PACCAGIN
PACCATONIC**

bottle 47 € · glass 6 €

drink 13 €

glass and bottles



Chateau Liot Sauternes '15	35 €	7 €
Umani Ronchi • Maximo '18	32 €	6 €
Toblino • Gold Traminer	30 €	5 €
Kopke • Porto Fine Tawny	30 €	5 €

Santa Barbara Mossatel Moscato Naturale	18 €	-
Cascina Fonda Moscato D'Asti Docg Canelli	20 €	-

Nikka (Japan) • Whisky Yoichi Smoked	-	8 €
Nikka (Japan) • Whisky From The Barrel	-	7 €
Caol Ila • Whisky Single Malt 12Y	-	7 €

Santa Teresa • Rhum Venezuela Solera	-	8 €
J. Bally • Rhum Martinique 12Y Agricole	-	7 €
Damoiseau • Rhum Guadalupe Agricole V.O.	-	7 €
Don Papa • Rum Baroko Philippines	-	7 €

Samalens • Bas Armagnac	-	6 €
Chateau du Breuil • Calvados	-	6 €

Garofoli • Grappa di Agontano	-	6 €
Barrique Montepulciano	-	6 €

IL MOLO • AQUA VITE DEI MOSCIOLI - 5 €

Acqua Vite di Verdicchio



Segnana F.lli Lunelli - Solera di Solera Barrique	6 €
Segnana F.lli Lunelli - Grappa di Gewurtztraminer	5 €
Segnana F.lli Lunelli - Grappa di Pinot Nero	5 €