



TAVERN MENU



Cover, bread and oil

we will welcome you with bread made with ancient grains from Roccamadre Community Agricultural Cooperative company and taste with a selection of Italian oils from the best cultivars.

3,00

APPETIZERS

A . Mare

25,00

Selection, a choice of kitchen, of 4 dishes from our Sea
ALLERGENS: 1, 2, 4, 7 9, 12, 14

Steamed cuttlefish salad with sautéed peach

10,00

Vegetables used are from the Rasoterra farm in Pedaso
ALLERGENS: 4, 14

"Pan Cotto", fermented fish and Mountain Yogurt

10,00

ALLERGENS: 1, 4, 7, 9

Seafood panzanella

10,00

Vegetables used are from the Rasoterra farm in Pedaso
ALLERGENS: 1, 4, 7

Mussels with aromatic herbs

10,00

ALLERGENS: 4, 12, 14

Bread Butter & Anchovies (1 pz.)

3,00

Lightly toasted bread sourdough flour, evolutionary mixture from Aleppo
"Community agricultural cooperative Roccamadre", butter,
"Euromar" San Benedetto anchovies
ALLERGENS: 1, 4, 7, 11

our supplier



ROCCA
MADRE

MERCATO ITTICO
DI
CIVITANOVA MARCHE

FIRST COURSES

Macaroni, butter, mackerel and seafood 'Nduja 14,00

ALLERGENS: 1, 4, 7

Spaghettone with clam sauce 14,00

ALLERGENS: 1, 4, 9, 14

Fried tagliatella, with sauce roasted tomato 14,00

Aleppo mix tagliatelle from the rASOterra company, sautéed with seasonal vegetables, fried and placed on a bed of roasted tomatoes

ALLERGENI: 1, 3, 7

our supplier

ROCCA
MADRE

M
MANCINI
PASTIFICIO
AGRICOLO

MERCATO ITTICO
DI
CIVITANOVA MARCHE

MAIN COURSES

Roasted bonito 18,00
ALLERGENS: 1, 4

Grilled cuttlefish, bread cream and fresh vegetables 18,00
ALLERGENS: 1, 4, 14

Mixed fried fish 16,00
Fried fish with calamari,
Adriatic prawns and fish
(subject to availability)
ALLERGENS: 1, 2, 4, 12, 14

SIDES

Seasonal cooked vegetables 6,50

Salad with mixed vegetables 5,00
Seasonal

our supplier



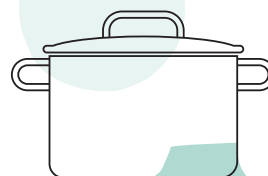
MERCATO ITTICO
DI
CIVITANOVA MARCHE

CONTROVENTO BY BITES

Tasting route
of our menù
Chef's choice

43,00

(choice of menù
is to be understood
for the whole table)



DESSERT

Small tasting Crystall's pastry shop	8,00
Lemon Curd, Yoghurt and Limoncello sponge cake ALLERGENS: 1, 3, 7	6,00
Tartelletta con Crema pasticcera al pepe e pesca scioppate all'alloro ALLERGENS: 1, 3, 7	6,00
The Evolution of Profiteroles ALLERGENS: 1, 3, 7	6,00
Coffee sorbet Sorbet with 100% arabica coffee Ethiopian variety from the Perfero roastery, made by the Basium ice cream shop	3,50
Cheese tasting	14,00



COFFEE

Espresso organic blend 50-50 blend of 50% Arabica India and Peru 50% Robusta Indonesia roasted by Perfero coffee	1,30
Espresso specialty Specialty single origins and selected roasted by Perfero caffè and roasters in rotation	2,00
Filter coffee	4,00

DRINKS

Water (75 cl)	2,00
Glass of wine	≥ 5,00
Beer	6,00
Soft drink	3,00

our supplier

We want to give coffee the same respect we give to the rest of the meal, so that it is equal to the other courses.

Perfero is the roasting company we collaborate with mainly, but we also host others, in rotation, to ensure that you get to know different ones reality of this new growing world.

We offer different types of extraction, which they will satisfy any palate.

Ask for information to the dining room staff, we will be happy to guide you towards the coffee that will best satisfy your taste.

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

- 1) Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except: a) wheat-based glucose syrups, including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2) Crustaceans and shellfish-based products.
- 3) Eggs and egg products.
- 4) Fish and fish-based products, except: (a) fish gelatine used as a support for vitamin or carotenoid preparations; b) gelatine or isinglass used as a clarifying agent in beer and wine.
- 5) Peanuts and peanut products.
- 6) Soybeans and soy products, except: (a) refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural Dalfa tocopherol succinate based on soya; c) vegetable oils derived from soy-based phytosterols and phytosterol esters; d) Vegetable stanol ester produced from soybean-based vegetable oil sterols.
- 7) Milk and milk-based products (including lactose), except: (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactiol.
- 8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except nuts used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturer's instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish-based products.
agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturer's instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish-based products.

