



Dessert

Hazelnut cake, coffee ice cream and tonka bean cream

7 euro

Peach variation: mousse - ice cream - granita.

7 euro

Roasted pineapple, mango ice cream, coconut and lime cake,
passion fruit sauce.

7 euro

Sorbet

3,5 euro

Restaurant – Tenuta Santi Giacomo e Filippo

Cover: 2 euro

We inform you that some ingredients can be substituted with frozen ingredients, depending on the season and availability.
We inform you also that fish intended to be eaten raw or nearly raw has undergone precautionary freezing treatment in accordance with (CE) 853/04, Ann III, Sec VIII, Chapter.3, Let. D,P. 3

In case of food intolerances and/or food allergies, we invite you to inform the staff or read the allergen chart that we will supply upon request.

STARTERS

Cold cuts: delicatessen from Montefeltro with Cau & Spada cheeses and jams from our Estate.

10 euro

Homemade bread bruschetta with our organic grains, with cherry tomatoes, cucumbers, balsamic vinegar and fresh basil.

8 euro

Tuna tartar with chives, mango, chili, soy sauce and avocado cream.

14 euro

OUR PASTA DISHES

"Carnaroli" rice with tomato, burrata cream, salted crumble and Cantabrian anchovies.

12 euro

Potato gnocchi, Montefeltro saffron cream, bacon and pumpkin flowers.

12 euro

Cappellaccio pasta with nettle and ricotta, with San Marzano tomato "Ciro Flagella" and Taggiasca olives.

13 euro

Spaghettone pasta from organic Az. Mancini with the grains of our Estate, with black summer truffle and bread flavored with herbs.

11 euro

MEAT AND FISH

Lamb in thyme cooking oil, beetroot, yogurt and potatoes

19 euro

Grilled beef fillet, mashed potatoes and cherries from Cantiano

18 euro

Guinea fowl supreme with honey, black pepper and licorice with potato gratin.

17 euro

Sauteed ginger prawn, cold pea and rocket cream, vanilla basmati rice.

18 euro

STILL HUNGRY?

Salad mix with tomato and olives.

6 euro

Watermelon and melon gazpacho with Martini

6 euro