

Naturalmente Pizza

Margherita Classica <i>(San Marzano tomatos, mozzarella, basil)</i>	9 euro
Margherita DOP <i>(San Marzano tomatos, buffalo mozzarella, basil)</i>	10 euro
Dop Urbino dei Laghi <i>(Datterino tomatos <i>Ciro Flagella</i> , buffalo mozzarella and basil)</i>	10 euro
La Marchigiana <i>(Mozzarella, roast potatoes, lard, balsamic vinegar)</i>	11 euro
La “vecchia Napoli” <i>(Datterino tomatos <i>Ciro Flagella</i>, capers from <i>Pantelleria</i>, taggiasca olives, anchovies from <i>Cantabrico</i>)</i>	10 euro
Burrata e nduja <i>(Nduja salami from <i>Spilinga</i>, taggiasca olives, datterino tomatos <i>Flagella</i>, burrata cheese, basil)</i>	14 euro
Burrata and prosciutto	14 euro
Triglia <i>(red mullet, fennel, orange, endive, mozzarella)</i>	15 euro
Lisboa <i>(Datterino tomatos <i>Ciro Flagella</i>, cod, dry tomatoes, olive paté)</i>	15 euro
L’orto della tenuta <i>(Mozzarella, vegetables from our garden cooked in the wooden oven)</i>	10 euro

*only pizza tasting for tables with more than 8 people



Urbino dei Laghi – Ristorante e Naturalmente Pizza

Cover : 2 euros

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

Selection of local salami and cheese from Montefeltro	14 euro
Focaccia breads with burrata cheese and culatello, cherry tomatoes and fior di latte mozzarella cheese, wild herbs and bacon, mortadella by Bonfanti and pistacchio from Bronte	11 euro
Steer "cube" <i>(intercoste steer, with radicchio, balsamic vinegar and raisins)</i>	13 euro
Soft-boiled egg with goat cheese and artichokes	10 euro
Octopus with potatoes and turnip tops	11 euro

First courses

Cappelletti with hen broth	13 euro
Ravioli filled with ricotta by Cau&Spada and wild herbs	12 euro
Turanicum wheat spaghetti with red shrimp, and candied lemon	13 euro
Egg tagliolini with rye flavour, roe deer and pomegranate	14 euro
Home-made passatelli, parmesan cream, vegetables from our garden	12 euro
Cicerchia from Serra dè Conti Soup	10 euro

Main courses

Guinea-fowl Supreme, with our Fortercole red wine sauce	18 euro
Local pigeon <i>(stuffed and served on tomato sauce, potatoes and chickory)</i>	20 euro
Pork filet with mashed potatoes and black cherries from Cantiano	15 euro
Fried Cod fish <i>(with anchovies, capers, olives and tomatos by Ciro Flagella)</i>	16 euro
Steer cheek <i>(young steer cheek, corn polenta and crispy pear)</i>	16 euro
Our vegetables cooked in the oven	7 euro

Desserts

White and dark chocolate mousse on custard	7 euro
Warm savarin with agricole rum and crème patissière	8 euro
My cream puff	8 euro
Apple soufflé shortbread with green apple sauce	6 euro
Choccolate muffin with bergamot	7 euro
Homemade pistachio gelato from Bronte with black cherries from Cantiano	6 euro
Lemon and ginger sorbet	4 euro
Tiramisu	6 euro