

# MARCHE

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Menu della Cena | 3-16 Settembre, 2018

## Zuppa e Antipasti

Zuppa alla Fanese 7.95/9.95

Butternut squash & potato soup with Gorgonzola-topped sfilatino crouton  
(vegetarian; vegan without crouton)

- Verdicchio

Cozze all'Anconetana 16.50

One pound Mediterranean mussels tossed in garlic, Italian parsley,  
red chili peppers, fresh lemon & white wine & baked in our pizza oven;  
served with rosemary flatbread pizza crisps

- Ribona

## Pasta e Risotto

Ravioli ai Crostacei 24.95

Black & white ravioli filled with shrimp & scallops in lobster-brandy sauce;  
sprinkled with fresh chives & chopped tomato

- Ribona

Spaghettoni alle Olive e Peperoncino 19.95

Spaghettoni tossed with extra-virgin olive oil, green picholine, Cerignola  
& black olives, Italian peperoncino & garlic-Parmigiano bread crumbs

- Rosso Piceno

Risotto con Pollo e Carciofi 21.95

Carnaroli rice with chicken breast, artichoke & Italian summer black truffle cheese;  
topped with sun choke chips, Grana Padano & truffle oil

- Pergola Aleatico

## Secondi

Branzino in Camicia 29.75

Prosciutto-wrapped seabass fillet sautéed with Calimyrna figs in red-wine  
lobster sauce; served with fresh asparagus & sliced Yukon Gold potatoes

- Pergola Aleatico

Spiedini alla Pesarese 28.50

Skewers of grilled tiger prawns, scallops, red & yellow bell peppers & onions over sautéed spinach with  
artichokes & fresh tomatoes; drizzled with lemon sauce

- Verdicchio

Filetto alla Rossini\* 39.95

Beef tenderloin & duck-truffle pate on a toasted crouton;  
served with mixed mushrooms & Madeira wine sauce

- Rosso Piceno

## Dolci

Crema Bruciata alla Zucca e Mandorle 10.95

Pumpkin crème brulee with toasted sliced almonds & sprinkled with powdered sugar

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines • 17.95

Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Verdicchio Classico Castelli di Jesi, Bucci, 2016

7 half glass 13 glass 19 quartino 50 bottle

Refined aromas of lime, mineral & jasmine. Strong notes of almond,  
green apple & powdered rocks. Finish is long & vibrant. Made with organic grapes.

Ribona, Il Pollenza 'Angera', 2015

8 half glass 14 glass 21 quartino 54 bottle

Clean & pleasant bouquet with elegant notes of white flowers, herbs,  
apple & apricot. On the palate it is dry, fresh & smooth, with rich minerality.

Rosso Piceno, Tenuta di Tavignano, 2016

6 half glass 10 glass 14 quartino 38 bottle

A blend of 70% Montepulciano & 30% Sangiovese reveals aromas of cherry jam, tobacco leaf & spice,  
full on the palate with flavors of dried berries & marasca cherry, smooth with silky tannins.

Pergola Aleatico Superiore DOC, Villa Ligi, 2015

8 half glass 14 glass 21 quartino 54 bottle

Aromas of rose, wild strawberry & raspberry. The palate is dry,  
fresh & harmonic with flavors of pomegranate & forest berries.

Availability & prices subject to change.