

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 10,00 sautéed peach

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

stewed cuttlefish 10,00

ALLERGENS: 4, 9, 12, 14

Waffle with marinated bonito, 9,00 fresh vegetables and sour sauce

ALLERGENS: 1, 4, 7

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 suppliei





MERCATO ITTICO DI CIVITANOVA MARCHE

FIRST COURSES

Cannelloni with minced fish

14,00

14,00

14,00

Homemade crepe with ancient grains flour from Agricola La Viola farm, stuffed with poor fish from the Civitanova Marche fish market, molluscs and crustaceans ALLERGENS: 1, 2, 3, 4, 7, 9, 12, 14

Barley risotto with marinated gurnard and salted almonds, courgette cream roasted and its seasoning

ALLERGENS: 1, 2, 3, 8, 9

Mezzemaniche Potatoes and Mussels

ALLERGENS: 1, 4, 7, 9, 14

our supplie





MERCATO ITTICO DI CIVITANOVA MARCHE

MAIN COURSES

Cod, its fund with caper and "Grandma's Potato"

18,00

Breaded and fried Adriatic cod, on boiled potatoes with oil, vinegar and parsley, mashed and roasted in the oven

ALLERGENS: 1, 3, 4, 7

Grilled prawns with bisque 18,00 mayo and blanched vegetables

ALLERGENS: 2, 3

Mixed fried fish

16,00

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

ALLERGENS. 1, 2, 4, 12, 14

SIDES

Seasonal cooked vegetables 6,50

Salad with mixed vegetables 5,00 Seasonal

our supplie



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
Tarte with custard and strawberries ALLERGENS: 1, 3, 7	6,00
Carrot cake with cardamom cream ALLERGENS: 1, 3, 7, 8	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 1,30 blend of 50% Arabica India and Peru 50% Robusta Indonesia roasted by Perfero coffee

Espresso specialty 2,00
Specialty single origins and selected roasted by Perfero caffè and roasters in rotation

Filter coffee 4,00

DRINKS

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

our supplie

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 you 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 illinoinensis (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 SO 2 to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers 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 SO 2 to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish-based products.

