PURE COOKING

FEW, BUT SINCERE, PROMISES:
WE LET THE SEASONS GUIDE US.

ON THE TABLE, THE BEST OUR REGION
HAS TO OFFER, FROM RESPONSIBLE FARMING
AND LIVESTOCK BREEDING.

TONIGHT, WE'LL TAKE CARE OF YOU.

Erika, Andrea, Giacomo, Fabian

WELCOME

"Perturbato"
Naturally sparkling wine (Pet Nat) Organic.
A different, fizzy Verdicchio, straightforward
and joyful, with floral and fresh fruits aromas,
clean and dry, easy to enjoy.

MENÙ FILODIVINO

Let yourself be amazed by our cooks.
Four courses and four paired glasses
of our wines

75 euro

The menu, created to meet your needs,
meat, fish, or vegetarian,
is intended for the whole table.

CREATE YOUR DINNER

Choose from the menu

Two courses and a dessert
50 euro

Three courses and a dessert
60 euro

Water and service included

An allergens information sheet is available.

Some of our homemade products are blast-chilled in accordance with EC Regulation 852/04 and HACCP procedures.

STARTERS

Tradizione: a selection of local cold cuts and cheeses from the Marche region – *min. 2 people*

Valnerina Trout: citrus-cured trout gravlax, tartar sauce, and curly celery

Carrot & Chickpeas: BBQ carrot hummus, crispy chickpeas and toasted bread with parsley oil

Veal: Hand-cut veal tartare with grain mustard, aromatic herbs, toasted almonds and savory shortcrust

FIRST COURSES

Tagliolini: homemade cocoa egg pasta with Adriatic Sea white ragù

Risotto: Vialone Nano IGP risotto with saffron and marrow, sweet and sour onions and Pecorino fondue

Cappellacci: homemade egg pasta filled with ricotta, potatoes and herbs; served with brown butter, fried sage and BBQ green pepper

MAIN COURSES

Salt Cod: slow-cooked cod loin (sous-vide) with "puttanesca" sauce and olive dust

Aubergine: stuffed aubergine with tomato, Parmesan and basil

Guinea Fowl: slow-cooked (CBT) deboned guinea fowl stuffed with herbs and potatoes

VEGETABLES

Ipogei: seasonal roots, bulbs, and tubers

Botanica: seasonal vegetables including fruits, leaves, flowers and stems

DESSERTS

Cocoa and Orange: Sponge cake with rum, chocolate mousse, hazelnuts and caramelized orange

Stecco: ginger and pistachio ice-cream bar with a crunchy dark chocolate coating

Sweet Tradition: fruit cooked in Lacrima di Morro d'Alba served with crème anglaise

Calvisi Selection: a small tasting of local cheeses from the Vallesina area

filodivino
WINE RESORT & SPA

Filodivino, Truly Yours.