STARTERS
Starters

Local Marchigiana beef tartare, potato pavé, goat cheese mousse and chive
Macelleria Mario / Azienda agricola La Capra Ferice

€ 15,00

Veal tongue, cannellini bean cream, sweet-and-sour pumpkin and porcini mushroom powder
Macelleria Mario

(12)

€ 10,00

Free-range chicken croquette cacciatora-style, BBQ sauce, braised onion and pork popcorn
Macelleria Mario

(1 - 3 - 6 - 9 - 12)

€ 8,00

Rice-crusted fried cheese, plum preserve and tomato powder
Azienda Agricola De Angelis / Podere Francesco Azienda Agricola

(1 - 7)

€ 6,00

Mazzarelle Teramane
2 pieces

(12)

€ 8,00

FIRST COURSES
First Courses

Potato and provola pasta, sweet Altino pepper and cooked wine vinegar
PRESIDIO SLOW FOOD Pastificio Mancini / Azienda agricola F.lli De Angelis

(1 - 9 - 12)

€ 12,00

Griddled vegetable raviolo, charred leek cream and vegetable jus

(1 - 6 - 9 - 11 - 12)

€ 14,00

Tagliatella con ragù di cortile, pecorino Canestrato di Castel del Monte DOP e prezzemolo
PRESIDIO SLOW FOOD Macelleria Mario / Giulio Petronio

(1 - 3 - 6 - 9 - 12)

€ 13,00

Tagliatelle with poultry ragù, Canestrato di Castel del Monte DOP pecorino and parsley
PRESIDIO SLOW FOOD Macelleria Mario / Giulio Petronio

(1 - 3 - 6 - 9 - 12)

€ 13,00

Linguine with salt cod, tomato, pine nuts, raisins and black olives
Pastificio Mancini / Monti / Podere Francesco

(1 - 4 - 9 - 12)

€ 13,00

MAIN COURSES
Main Courses

Pork shank, black cabbage, gentian and quince
Macelleria Mario

€ 18,00

Braised veal cheek, creamy Fucino potatoes and spinach

(6 - 9 - 18)

€ 18,00

Local veal fillet, peanuts and turnip greens
Macelleria Mario

(5 - 12)

€ 23,00

Salt cod loin, roasted pumpkin, cardoncelli mushroom ragù and beurre blanc
Monti

(4 - 7)

€ 18,00

SIDE DISHES
Side Dishes

Oven-roasted Fucino potatoes

(12)

€ 4,00

Sautéed seasonal vegetables

€ 5,00

Braised baby carrots, carrot cream and pickled onion

(12)

€ 5,00

ENTROTERRA TASTING MENU
Entroterra Tasting Menu

Two starters, one first course, one main course and one dessert
(For a better dining experience, the tasting menu is intended for the entire table.)

€ 45,00

DESSERTS
Desserts

Brownie with chocolate mousse, coffee and peanuts, served with fiordilatte gelato
Gelateria "Santo Gelato"

(1 - 3 - 5 - 7)

€ 7,00

Basque cheesecake, blueberry preserve and hazelnut crumble

(3 - 7 - 8)

€ 6,00

Apple cake

(1 - 3 - 7)

€ 6,00

Homemade dry biscuits

(1 - 3 - 7 - 8)

€ 5,00

ALLERGEN INFORMATION
Reg. CE 1169/2011

All dishes are prepared in premises where foods containing gluten, molluscs, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, Sulphites, lupin and molluscs are handled.
Therefore, cross contamination with substances that may cause allergies or intolerances cannot be completely excluded.

Please ask our staff for information about any allergens contained in the dishes.