



Here you can examine the menus we offer for meetings with friends, work meetings, birthdays, parties, various celebrations and any other good occasion to celebrate and share moments of life and sociality with others.

In our menus we don't want to surprise you with elaborate definitions or architecturally stunning presentations, what you read on the menu is what you will actually find on your plate.

No special effects, just simplicity.

Dishes that prioritize the quality of the raw materials always fresh and selected.

The following proposals are prepared and priced for a minimum number of people, below this number the price increases, generally in this case it is preferable to do "à la carte"

For celebrations, cake can be added to any menu, but if you wish to bring it, a service fee will be added.

If among the guests there are celiacs, vegans, allergies, intolerants, etc., we will immediately find with them a valid alternative to what they cannot eat.

Enjoy your meal !!!



# Only Earth



50 euro (excluding wine)  
55 euro (1 bottle every 2 people)  
price for companies not less than 20 persons

Vegetable flan with parmigiano reggiano cream  
Raw Parma ham with crescentine stuffed with goat's cheese

Fusilli with Sardinian artichokes or porcini mushrooms  
(according to season)  
Pennette " ai due orsi "

- "How are penne at the two bears made?"

- " they are prepared with a ragù of three types of meat, veal, beef, pork, then peas,  
black olives, cooked ham, a sprinkling of parmigiano reggiano and a light drizzle of cream to mix  
everything together."

Beer pork cup, baked at low temperature  
Florentine beef cut in slices with rosemary, evo  
and Lyonnaise potatoes

Exotic fruit cup with ice cream

Coffee / Water

White wine Verdicchio dei Castelli di Jesi D.O.C.G.  
Red Piceno DOC wine





# Only Sea



60 euro (excluding wine)  
65 euro (1 bottle every 2 people)  
price for companies not less than 12 persons

Warm seafood salad, dressed with extra virgin oil and aromatic herbs  
Little octopus stewed with tomatoes

Garganelli with swordfish and flowering courgettes or Sardinian artichokes  
(according season)

Risotto with shrimp and porcini mushroom cream

Sea bass fillet with crunchy vegetables flavored with ginger  
Great fried fish with mixed fried vegetables

Exotic fruit cup with ice cream

Coffee / Water,  
White wine Verdicchio dei Castelli di Jesi DOC  
Red Piceno DOC wine





# Earth Sea



55 euro (excluding wine)  
60 euro (1 bottle every 2 people)  
price for companies not less than 12 persons

Eggplant parmigiana

Marinated salmon with Salina capers and extra virgin oil

Homemade sedanini with calamari and porcini mushrooms

Pennette “ ai due orsi ”

-“How are penne at the two bears made?”

-“ they are prepared with a ragù of three types of meat, veal, beef, pork, then peas,  
black olives, cooked ham, a sprinkling of parmigiano reggiano and a light drizzle of cream to mix everything  
together.”

Baked sea bream with courgette cream and crunchy courgette flowers

Florentine beef cut in slices with rosemary, evo and baked potatoes

Fruit of the forest with ice cream

Coffee / Water,

White wine Verdicchio dei Castelli di Jesi DOC

Red Piceno DOC wine

