

Ristorante - Restaurant
"Le Copertelle"



Only 5 minutes away from “Grotte di Frasassi” (Frasassi Caves). Our dishes are strictly based on the tradition of local and home products. As with any rural diet, much use is made of food gathered from the wild. Mushrooms, nuts, wild herbs and truffles are an important feature in the Marche Region. Our typical dishes are: mushrooms, lamb, cheese, truffles, pigeon, wild boar, crayfish.

Menu:

Hors d'oeuvre - Antipasti

"Le Copertelle" appetizer (Mix of salami, omelette, cheese, croutons)	€. 12,00
Mixed ham salad (Rocket, radicchio, parmigiano cheese and ham)	€. 8,00
Black truffle omelette	€. 9,00
Mix dish of black truffles croutons	€. 10,00
Aromatic herbs croutons and ham	€. 8,00
Mix dish of local Salami	€. 10,00
Cresciola di polenta (home made bread) with green vegetables and ham	€. 10,00
Ricotta chees with little tomatoes and basil	€. 8,00
Mix dish of sheep cheese	€. 11,00
Organic spelt salad with basil, garlic and olives	€. 8,00

First courses (Pasta) - Primi Piatti

Gnocchi (Dumplings) with "pecorino di fossa" (sheep cheese) sauce	€. 9,00
Pappardelle (large egg noodles) in goose sauce or sheep sauce or wild boar sauce	€. 9,00
Tagliatelle (thin egg noodles) with porcini sauce	€. 10,00
Tortelloni" (stuffed pasta) with porcini sauce	€. 12,00
Tagliatelle (thin egg noodles) with black truffle sauce	€. 12,00
Tagliolini (very thin egg noodles) with little tomatoes and bacon from Serra San Quirico	€. 9,00
Ravioli (stuffed pasta) with walnut pesto sauce	€. 12,00
Ravioli with black truffle sauce	€. 13,00
"Strozzapreti" (home made pasta) with Monte Murano mushrooms and tomato sauce	€. 9,00
Spelt pasta with ricotta cheese, basil and little tomatoes	€. 8,00
Vincisgrassi (home made typical pasta with ragù sauce)	€. 12,00
Risotto (rice) with porcini sauce or with seasonal typical herbs	€. 10,00
Porcini mushrooms and croutons soup	€. 9,00

Meat course - Secondi Piatti

Lamb with thyme and rosemary or barbecued lamb chops	€. 13,00
Wild boar in "Rosso Conero wine" and tomatoes sauce	€. 12,00
Pigeon with truffle and porcini stuffing	€. 15,00
Beef "tagliata" with, mix vegetables, rocket and balsamic vinegar	€. 15,00
Beef tenderloin and "porcini" mushrooms sauce	€. 15,00
Pork tenderloin with "pecorino di fossa" (sheep cheese) sauce	€. 11,00
Pork shank with vegetable sauce	€. 10,00
Typical barbecued lamb skewers	€. 10,00
Roast piglet	€. 13,00
Typical sheep stew	€. 11,00
Maxi sirloin with vegetables (approx 500 g.)	€. 25,00
Rabbit with olive and wild fennel	€. 11,00
Beef "tagliata" with rocket and black truffle	€. 12,00
Small pieces of pork tenderloin with melted cheese and truffle	€. 13,00
Beef tenderloin with black truffle sauce	€. 18,00
Pork spare ribs with potatoes or seasonal vegetables	€. 9,00

Side Dishes - I contomi

Grilled "porcini" mushrooms"	€. 12,00
Mix dish of season vegetables	€. 10,00
Potatoes and rosemary or typical potatoes from "Colfiorito"	€. 4,00
Pan-fried herbs	€. 4,00
Mixed salad	€. 4,00
Mixed vegetable pan-fried	€. 4,00

River Menu

(seasonal menu)

Crayfish in green sauce	€. 10,00
Spelt spaghetti with crayfish and tomato sauce	€. 11,00
Crayfish with tomato sauce	€. 14,00

Desserts

Pannacotta pudding with Sapa	€. 5,00
Tiramisu (Dessert with coffee and mascarpone cheese)	€. 5,00
Homemade almond cookies	€. 4,00
Cold dessert with ricotta cheese.	€. 5,00
Home made jam tart	€. 5,00
Fruit semifreddo ice cream	€. 5,00

Touristic Menu: Eur. 19,00

Includes: Pasta or Hors d'oeuvre, meat cours with side dish, water.

Spelt pasta with nuts sauce or with ricotta cheese

Gnocchi with tomato and basil

Risotto (rice) with porcini sauce

Tagliatelle with goose sauce

Beef “tagliata” with rocket and balsamic vinegar

Pork shank with vegetable sauce

Typical barbecued lamb skewers

Roasted sausage and olives

Pork spare ribs with potatoes or seasonal vegetables