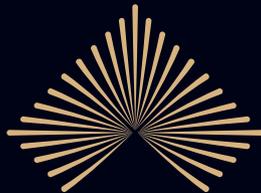
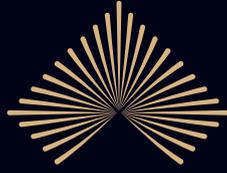




*cooking
in itself
is science.
it's the cook's
job to turn
it into art.*

Gualtiero Marchesi - chef





Welcome to “Amici Miei”

Our customers will find a combination of tradition and innovation within our dishes, created with local and seasonal raw materials by using the most modern food preparation and preservation techniques.

We valorise the freshness of the ingredients by offering a menu that changes throughout the year according to the season.

Our pizza dough is prepared with selected flours from the Marche region.

It leavens for at least 36 hours, which guarantees its high digestibility, and the wood-fired oven makes our pizza even more crunchy. Takeaway pizza is also available.

To match our food, we offer a selection of high-quality wines, which come from all over Italy and beyond...

Enjoy your meal!

MENU



CHEF
Raffaele Gonini

Tasting menu

“The Undergrowth Gold”

Bread crostone, Casciotta d’Urbino PDO, chestnut*, precious black or white truffle (1,7,8,11)

Beef tartare, hazelnut mayonnaise, spinacino, precious black or white truffle (1,3,7)

Polenta “concia”, taleggio cheese, porcini mushrooms*, precious black or white truffle (1,3,7)

Egg tagliatelle, precious black or white truffle (1,3,7)

Tortelli filled with pot roast, its reduction, precious black or white truffle (1,3,7,9,12)

Duck, chestnut*, hazelnut, precious black or white truffle (1,7,8)

Hazelnut shortcrust pastry, ricotta, precious black or white truffle (1,3,7,8)

€ 60 (cover charge included)

By choosing the version with precious black truffle, the indicated price includes the latter.

By choosing the version with precious white truffle instead, the price varies depending on its weekly quotation.



antipasti

Polenta “concia”, taleggio cheese, porcini mushrooms* € 12 (1,3,7,8)

Slow cooked beef tongue, salsa verde, onion, Jerusalem artichoke € 13 (7,8,9,11,12)

Artichoke, crispy bread, rum, mint, muscovado € 11 (1,8,11,12)

Piedmontese beef carpaccio with tuna spread, caper berries € 15 (3,4,12)

Salmon marinated in red beetroot sauce, pumpkin, spinacino € 15 (4)

Typical products: cold cuts “Luzi”, ciauscolo, cheeses from “Beltrami” cheese factory, Casciotta d’Urbino PDO, handmade Ascoli style stuffed olives and cremini fritti from the Marche region, our jams, amarene of Cantiano, honey “Gabannini” and handmade Crescia of Urbino € 22 (1,3,7,8,11,12)

Seasoned and blue cheeses tasting € 15 (5,7,8)

We kindly ask our customers to report food allergies and/or intolerances to our waitstaff



first course

Our fresh pasta is all handmade and subsequently frozen as quickly as possible to a temperature which does not adversely affect food safety and does not result in a risk to health, as described in the HACCP Plan in accordance with Regulation (EC) No 852/2004 and Regulation (EC) No 853/2004.

Tortelli filled with pot roast, its reduction, black truffle € 16 (1, 3, 7, 9, 12)

Like a doughnut stuffed with rabbit, porcini mushrooms*, marjoram potatoes € 15 (1, 3, 7, 9, 12)

Passatelli of Urbino, taleggio cheese, speck, nettle* € 14 (1, 3, 7)

Chitarrine aglio, olio e peperoncino, mullet bottarga, bread crumbs, black garlic € 14 (1, 3, 4, 8, 11)

Cauliflower cream, pumpkin, daikon, seeds € 12 (8, 9, 11)

classics

Cappelletti in brodo (typical stuffed egg pasta served in broth) € 14 (1, 3, 7, 9)

Tagliatelle ragu € 12 (1, 3, 9, 12)

Potato gnocchi with tomato sauce and basil € 9 (1, 3, 9)



second course

Duck, pomegranate, chestnut*, hazelnut € 18 (8,11)

Lamb marrowbone, crispy saffron rice cracker € 18 (1,8,9,11,12)

Rabbit in porchetta, Jerusalem artichoke, mashed potatoes, black truffle € 18 (1,7,8,11)

Tagliata of Piedmontese beef, beetroot, pecan, green oil € 22 (5,8,9,11)

Brodetto*...Amici Miei style € 22 (1,2,4,9,11,12,14)

Falafel, romesco sauce, spinacino, almond € 15 (1,3,8)

The classic versions of tagliata are always available

side dishes

Cooked seasonal vegetables € 5

Roast potatoes € 5

Mixed salad € 4

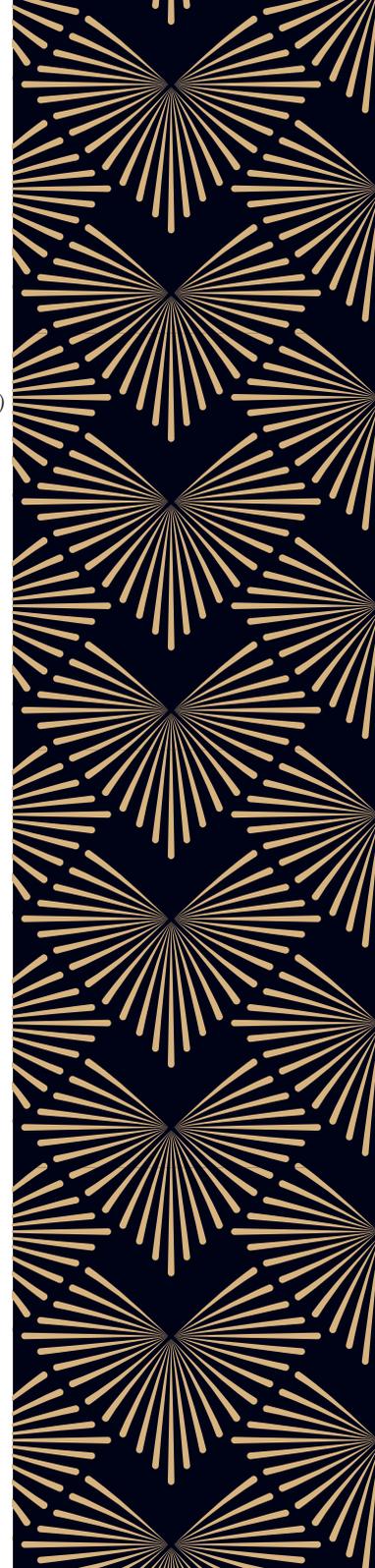
FRIED FOOD

Vegetables in batter € 5 (1,3,7,8)

Chips* € 5 (1,3,7,8)

Handmade Ascoli style stuffed olives € 8 (1,3,5,6,7,8,9)

Jalapeño* € 6 (1,3,7,8)



Kids menu

Strozzapreti or gnocchi with tomato sauce € 7 (1,3,9)

Grilled chicken breast with chips* € 9 (1,3,7,8,11)

Pork chop with roast potatoes € 9 (1,3,7,8)

First and second course of your choice € 14

Kids menu is available for children under 12



desserts

Éclair, gianduia, amarene of Cantiano, white chocolate € 6 (1,3,7,8)

Hazelnut shortcrust pastry, ricotta, pear, vanilla sauce € 6 (1,3,7,8)

Creamy toffee, candied peanut, caramel mousse, chocolate crisp, raspberry € 6 (3,5,7,8)

Saffron gelato, honey sponge, dark chocolate € 6 (1,3,7)

Mascarpone cheese, coffee, chocolate namelaka € 6 (1,3,7)

Seasoned and blue cheeses tasting € 15 (5,7,8)

Lemon sorbet* or coffee cream (Antica Gelateria del Corso) € 4.5 (3,7,8)

Ask the staff about the "Dessert of the day" recommended by our baker Sara!



COVER CHARGE (includes our bread and leavened products)

€ 2.5 (1, 6, 10, 11, 13)

LIST OF ALLERGENS:

- | | |
|------------------------------|---------------------|
| 1. CEREALS CONTAINING GLUTEN | 8. NUTS |
| 2. CRUSTACEANS | 9. CELERY |
| 3. EGGS | 10. MUSTARD |
| 4. FISH | 11. SESAME SEEDS |
| 5. PEANUTS | 12. SULPHUR DIOXIDE |
| 6. SOY | 13. LUPINS |
| 7. MILK AND DAIRY PRODUCTS | 14. MOLLUSCS |

If fresh products are not available, products marked with () may be frozen at the origin through modern techniques of rapid freezing.*

Some of our raw materials are frozen as quickly as possible to a temperature which does not adversely affect food safety and does not result in a risk to health.

Fishery products to be consumed raw or almost raw have undergone preventive freezing in accordance with Regulation (EC) No 853/2004, Annex III, Section VII, Chapter III, point 3(d).

