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La Vecchia Pesca | GROUP DINING MENUS

Starters and main courses

€45 per person

Starters

Seafood salad; marinated swordfish; basil ricotta with pepper cream and roasted mackerel fillet; langoustine with house mayonnaise and chopped pistachios; stuffed anchovy; marinated anchovies on carasau crispbread.
Grilled prawn with pancetta.
Porchetta-style sea snails.
Scottadito-style grilled anchovies.

Main courses

Mixed local grilled seafood with aromatic bread.
Fried squid, prawns and vegetables.

Dessert

Traditional biscuits and pastries with sour-cherry wine.

Wine and coffee

Verdicchio D.O.C. dei Castelli di Jesi “Sparapani”, served by the glass.
Coffee.

Note

The menu may vary slightly according to availability at the fish market, particularly during rough seas.

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Tasting selection and pasta

€45 per person

Cold starters

Seafood salad; basil ricotta with pepper cream and mackerel fillet; boiled langoustine with house mayonnaise and chopped pistachios; marinated swordfish; marinated anchovies on carasau crispbread; red mullet fillet in sweet-and-sour saòr.

Pasta

Seafood tagliolini.
Cappelli del prete shellfish ravioli: squid-ink pasta filled with ricotta and shellfish, with a tomato, langoustine, prawn and basil sauce.

Warm tasting selection

Porchetta-style sea snails.
Grilled prawns wrapped in pancetta.
Scottadito-style grilled anchovies.
Anchovies stuffed with smoked scamorza cheese.

Dessert

Lemon sorbet.

Wine

Verdicchio D.O.C. dei Castelli di Jesi “Sparapani”, served by the glass.

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La Vecchia Pesca | GROUP DINING MENUS

Complete seafood menu

€55 per person

Starters

Seafood salad; marinated amberjack; red mullet fillet in sweet-and-sour saòr; basil ricotta with caramelised onion and mackerel fillet; marinated anchovies on carasau crispbread; grilled octopus on potato and turmeric cream; stuffed anchovy; salt-cod fritter; boiled langoustine with lemon dressing.

Pasta

Chitarrine pasta with cuttlefish and artichokes.
Gnocchi with amberjack and prawn tomato ragù.

Main courses

Mixed local grilled seafood with aromatic bread.
Fried squid, prawns and vegetables.

Dessert

Traditional biscuits and pastries with sour-cherry wine.

Wine and coffee

Verdicchio D.O.C. dei Castelli di Jesi “Sparapani”, served by the glass.
Coffee.

Note

The menu may vary slightly according to availability at the fish market, particularly during rough seas.