

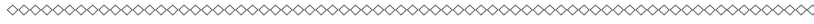


MENIU

*Nature offers simple elements:
water, fire, earth.*

*The skilled hand, patience, and creativity of man
have been creating for millennia forms and flavors,
aromas and scents:
bread and wine, the nourishment
of ancient and modern humanity*

STARTERS



Our selection

MADO PLATTER for 2 people** (a-c-g) €20

Cured ham, Capocollo, Salami, Caciotta (cheese), Pecorino, Toasted bread, Crescia

MIRKO PLATTER** (a-c-g) €16

Ciauscolo salami, Buffalo mozzarella, Sauteed Chicory*, Crescia

TOASTED BREAD WITH STEWED BABY OCTOPUS* AND TAGGIASCA OLIVES** (a-d-g) €10

BEEF TARTARE WITH PACCASASSI (VEGETABLES) FROM CONERO AND GRATED EGG YOLK** (a-c) €15

SLOW-COOKED CURED PORK LOIN WITH BRAISED RADICCHIO, MASCARPONE CREAM, GORGONZOLA AND
WALNUTS** (a-c-f-g-n) €15

PARMIGIANA (EGGPLANT, CHEESE, TOMATO)** (a-g-m) €10



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FIRST COURSES



TONNARELLI (PASTA) WITH GUANCIALE, PECORINO, AND ARTICHOKE**** (a-g) €13

GNOCCHETTI WITH COCOA-INFUSED OXTAIL SAUCE (a-c-g) €14

TAGLIATELLE WITH DUCK RAGOUT AND TRUFFLE MUSHROOMS (a-c-g) €14

RICOTTA AND SPINACH RAVIOLI WITH EGGPLANT RAGOUT AND SALTED RICOTTA (a-c-f-g) €14

PEINCIANELLE (TRADITIONAL HANDMADE PASTA) WITH ASPARAGUS* AND SQUID* (a-c-d-g-h) €15

EGG PASTA (MALTAGLIATI) SAUTÉED IN ASPARAGUS SAUCE WITH SQUID AND CHERRY TOMATOES

VINCISGRASSI (TYPICAL LASAGNA FROM MARCHE) (a-c-g-h) €13



MAIN COURSES



STUFFED RABBIT SEASONED WITH HERBS, IN THE STYLE OF PORCHETTA, WITH SAUTÉED WILD CHICORY* (a-g-h-f) €17**

PICCHIAPO' MEATBALLS - MIXED MEATBALLS IN TOMATO SAUCE WITH BACON AND ONION (a-c-f-g-i) €16**

CRISPY PORK BELLY WITH FENNEL AND ORANGE SALAD (a-f-g) €17**

SALMON STEAK IN SESAME CRUST WITH ESCAROLE AND YOGURT SAUCE (d-g-l) €20**

SMALL SALTIMBOCCA ROLLS OF PORK LOIN WRAPPED IN CURED HAM AND SAGE (a-c-g) €17**

ROMAN STYLE CHICKEN 4.0 - DEBONED CHICKEN STUFFED WITH GUANCIALE, OLIVES, AND CAPERS, SERVED WITH PEPPER SAUCE (a-f) €17**



SIDE DISHES

ROASTED POTATOES** €6

SAUTÉED WILD CHICORY*** €6

MIXED SALAD** €6

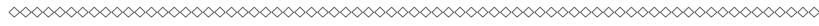
LOCAL CAPONATA** (h-m-n) €7

SAUTÉED ESCAROLE WITH RAISINS, PINE NUTS, AND
OLIVES** (n) €8



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DESSERT



For some, the meal is a long delay
between the appetizer and the
dessert.

€ 6

Desserts are subject to the availability of ingredients.

Ask the staff.

ALLERGENS



Please inform the staff if you have any intolerances or allergies

LEGENDA

A - CEREALS CONTAINING GLUTEN (Wheat, barley, rye, oats, spelt, kamut)

B - CRUSTACEANS

C - EGGS

D - FISH

E - MOLLUSKS

F - SOY

G - MILK AND LACTOSE

(*) FROZEN PRODUCT AT SOURCE

H - CELERY

I - MUSTARD

L - SESAME SEEDS

M - PEANUTS

N - TREE NUTS

O - SULFITES and/or SULFUR DIOXIDE

P - LUPINS

BREAD AND SERVICE € 2

EXTRA BREAD €1



BOTTLED WINES

red wines

Collemoro -

Montepulciano

d'Abruzzo - Abruzzo **16**

Umana Ronchi - Serrano - Rosso Conero - Marche **26**

Umana Ronchi - Fonte del Re - Lacrima di Morro d'Alba - Marche **28**

Pieralisi - Ruviano - Rosso Piceno - Marche **18**

Pieralisi - Antigo Sasso - Rosso Conero - Marche **27**

De Angelis - Campo di Marte - Rosso Piceno - Marche **20**

Antinori - Pe'ppoli - Chianti classico - Toscana **40**

Cantina Aldeno - Legrein - Trentino **30**

Reguta - Trevenezie Pinot Nero - Veneto **22**

Casale del Giglio - Shiraz I.G.P. - Lazio **25**

Calice nostra selezione **6**

White wines

Cantina Tudernum - Grechetto di Todi - Umbria **18**

Collemoro - Vallemoro - Pecorino terre di Chieti - Abruzzo **16**

Rauscedo - Ribolla Gialla - Friuli **18**

Rauscedo - Pinot grigio - Friuli **18**

Mas dei Chini - Gewurztraminer - Trentino **28**

Pieralisi - Ruviano - Verdicchio Castelli di Jesi - Marche **18**

De Angelis - Campo di Marte - Falerio - Marche **18**

Casale de Giglio - Satrico - Lazio **20**

Calice nostra selezione **6**

SPARKLING -

Sant'Andrea -

ROSE'

Riflessi - Circeo

Frizzante - Lazio **16**

Collemoro - Vallemoro - Cerasuolo d'Abruzzo - Marche **16**

SPARKLING WINES

Prosecco - **18**

Passito - **18**

Spumante dolce - 16
Franciacorta 40

COFEE BAR

Espresso 2,00

Decat/barley Cofee 2,20

Amaro Averna 5

Amaro Lucano Amaro del Capo Amaro Montenegro 5

Amaro Unicum 5

Amaro Nerone 5

Jagerrmeister 5

Sambuca Molinari 5

Varnelli 5

Jefferson 7

Vecchia Romagna Etichetta Nera 5

Grappa Maschio 903 Bianca 5

Grappa Maschio 903 Barrique 5

Grappa 18 Lune 6

Brandy Cardinal Mendoza 6

Rum Diplomatico Riserva Esclusiva 7

Rum Zacapa 23 anni 8

Jack Daniel's 6

White pinsa

Valtellina

Cheese, rocket vegetable, parmigiano, olive oil

Bufalina

Cheese, buffalo cheese, cherry tomatoes, anchovies

Pistadella

Cheese, pesto di pistachio, mortadella, chopped pistachios, parmigiano

Gorgonoci

Cheese, radicchio, gorgonzola, walnuts, olive oil

Boscaiola

Cheese, mushrooms, sausage, salt, olive oil

Vignarola

Cheese, aubergines, courgettes, peppers, olives, artichokes, chicory

Focaccia

Salt, olive oil, rosemary

Tomato pinsa

Margherita

Tomato, Cheese, olive oil, oregano

Salsiccia e friarelli

Tomato, cheese, sausage, broccoli, olive oil, chilli, garlic

Inferno calabro

Tomato, cheese, chilli sausage, calabrian nduja, chilli

Amatriciana

Tomato, cheese, guanciale, pecorino, chilli

Capricciosa

Tomato, cheese, eggs, salami, artichokes, raw ham, mushrooms, olives

Mado

Tomatoes, cheese, guanciale, sausage, pecorino, mushrooms, truffle