

WELCOME TO THE OLDEST INN IN THE REPUBLIC OF SAN MARINO
Where chef sartini, and his family, combines tradition
with refinement







STARTERS

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|---|-------------|---|
| PIADINA WITH FRESH LOCAL CHEESE AND ROCKET SALAD | € 8 |  |
| PIADINA WITH HAM | € 8 |  |
| PIADINA WITH HAM AND BUFFALO MOZZARELLA CHEESE | € 9 |  |
| PIADINA WITH HAM, FRESH LOCAL CHEESE AND ROCKET SALAD | € 9 |  |
| PIADINA WITH SARDINES, SALAD AND ONION | € 9 |  |
| LITTLE STUFFED FRIED PIADINA WITH: : | € 10 | |
| CHEESE/ WITH HERBS/ WITH FRESH CHEESE AND ANCHOVIES/ | | |
| WITH ONION, SAUSAGES AND POTATOES/ WITH MOZZARELLA CHEESE AND TOMATO | | |
| CHEESE TASTING WITH MARMALADES, HONEY AND RAW VEGETABLES | € 13 |  |
| TRENCHER OF COLD MEATS WITH PICKLED VEGETABLES AND PIADINA | € 14 |  |
| BEEF TARTARE, WITH PISTACHIOS, PARMESAN CREAM AND DEHYDRATED EGG | € 15 |  |
| MARINATED SALMON WITH AROMATIC HERBS, POTATOES SPUME AND ASPARAGUS | € 15 |  |
| PRAWNS AND OCTOPUS ON BREAD AND GARDEN VEGETABLES SALAD | € 15 |  |









AVAILABLES IN GLUTEN FREE VERSION





FIRST COURSES

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| STROZZAPRETI WITH VEGETABLES AND PECORINO CHEESE | € 10 |  |
| GREEN LASAGNA IN TRADITIONAL WAY (BEEF RAGOUT AND BECHAMEL) | € 11 | |
| RIGATONI WITH AMATRICIANA SAUCE | € 12 |  |
| TAGLIATELLE WITH HAND CUT MEAT RAGOUT | € 12 |  |
| VEGETARIAN RAVIOLI WITH WILD HERBS, PEAS AND CHERRY TOMATOES | € 13 |  |
| STRINGHETTI WITH CLAMS | € 17 |  |
| GNOCCHI WITH SEA FOODS RAGOUT | € 18 |  |

MAIN COURSES

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| SAN MARINO'S HAMBURGER WITH ROASTED POTATOES | € 11 |  |
| AUBERGINE PARMIGIANA | € 12 | |
| STEWED RABBIT WITH OLIVES AND VINEGAR(1) | € 13 |  |
| PIGLET CARRE' WITH GREEN PEPPER | € 14 |  |
| SEABREAM IN CROUST OF POTATOES, GINGER SAUCE AND SWISS CHARD | € 18 |  |
| STEWED CUTTLEFISH AND PEAS | € 18 |  |
| SLICED BEEF WITH CERVIA SALT AND ROSEMARY | € 19 |  |

SIDE DISHES




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| SALTED SWISS CHARD | € 5 |  |
| BAKED POTATOES | € 5 |  |
| GRILLED VEGETABLES (ZUCCHINI, AUBERGINES AND PEPPERS) | € 5 |  |
| STEWED FAVA BEANS AND ARTICHOKEs | € 6 |  |

INSALDS



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| GREEN SALAD | € 5 |
| <u>MIXED SALAD</u> | € 6 |
| <i>SALAD, FENNEL, RADISHES, CARROTS AND TOMATOES</i> | |
| <u>VEGETARIAN:</u> | € 9 |
| <i>MIXED SALAD, PICKLED VEGETABLES, TOASTED HAZELNUTS, GRILLED VEGETABLES</i> | |
| <u>PIANELLO:</u> | € 10 |
| <i>MIXED SALAD, BAKED HAM, MARINATED SALMON, PARMIGIANO</i> | |
| <u>MEDITERRANEA:</u> | € 11 |
| <i>MIXED SALAD, TOMATOES, CARROTS, BUFFALO MOZZARELLA, CAPERS, ANCHOVIES AND DRIED FISH ROE</i> | |

DESSERT

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| SEASONAL FRUIT | € 5 |  |
| CREME BRULÉE WITH ANISE | € 6 |  |
| PIE WITH JAM | € 6 | |
| CREAM ICE CREAM WITH STRAWBERRIES AND MERINGUES | € 6 |  |
| TIRAMISÙ | € 6 | |
| CAKE WITH CHOCOLATE AND RASPBERRIES | € 6 | |
| ALMONDS AND CHOCOLATE CAKE OF SAN MARINO | € 6 | |
| WITH ORANGE SAUCE AND MILK ICE CREAM | | |

HOME MADE ICE CREAM TASTES:

CREAM
MILK

CHOCOLATE
PISTACHIO

HAZELNUT
LEMON

SMALL BOWL € 4

BIG BOWL € 6

