

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







STARTERS

PIADINA WITH FRESH LOCAL CHEESE AND ROCKET SALAD	€ 8	Gluten Free!
PIADINA WITH HAM	€ 8	Gluten Free!
PIADINA WITH HAM AND BUFFALO MOZZARELLA CHEESE	€ 9	Gluten Free!
PIADINA WITH HAM, FRESH LOCAL CHEESE AND ROCKET SALAD	€ 9	Gluten Free!
PIADINA WITH SARDINES, SALAD AND ONION	€ 9	Gluten Free!
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	Gluten Free!
TRENCHER OF COLD MEATS WITH PICKLED VEGETABLES AND PIADINA	€ 14	Gluten Free!
BEEF TARTARE, WITH PISTACHIOS, PARMESAN CREAM AND DEHYDRATED EGG	€ 15	Gluten Free!
MARINATED SALMON WITH AROMATIC HERBS, POTATOES SPUME	€ 15	Gluten Free!
PRAWNS AND OCTOPUS ON BREAD AND GARDEN VEGETABLES SALAD	€ 15	Gluten Free!



AVAILABLES IN GLUTEN FREE VERSION





FIRST COURSES

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

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

SIDE DISHES




SALTED SWISS CHARD	€ 5	
BAKED POTATOES	€ 5	
GRILLED VEGETABLES (ZUCCHINI, AUBERGINES AND PEPPERS)	€ 5	
TOMATOES AU GRATIN	€ 6	

INSALDS



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

SEASONAL FRUIT	€ 5	
CREME BRULÉE WITH ANISE	€ 6	
PIE WITH JAM	€ 6	
CREAM ICE CREAM WITH BERRIES 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

