

Dessert

Lime and mint cheesecake
€ 6,00

Pistachio dome
€ 6,00

Double chocolate mousse with
rum ganache and hazelnut crunch
€ 6,00

Chilled crumble dessert
with coffee and anise
Varnelli-flavored liqueur
€ 6,00

*L'anice Varnelli
is a well-known
typicality of
the Marche region.*

Pineapple sorbet
€ 6,00

Fruit compote
€ 6,00

Cover charge € 3,00

* In the absence of any fresh products, we advise our customers that some products may be frozen or come from blast chilling.

** For any information on substances and allergens, you can consult the relevant documentation that will be provided, on request, by the staff on duty.

Allergens

All products/dishes may contain, as an ingredient or in traces, the following substances or their derivatives: cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), peanuts, soy, lupine, nuts, celery, mustard, sesame seeds, fish, crustaceans, molluscs, milk, eggs, sulfur dioxide and sulphites. We recommend, should it be necessary, that you ask us to consult the reference guide.



Thank you for choosing us!

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RAFFAELLO
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..... **MOKA**
RISTORANTE

Starters

Creamed cod
with vegetable shoots
and balsamic glaze
€ 12,00

Octopus and purple potato salad
with basil pesto
€ 11,00

Roasted scallops
with courgette
and leek cream,
crispy bacon
and **'paccasassi'**
€ 13,00

*Paccasassi is a wild sea
fennel, a spontaneous
herb that grows among
the rocks on the Conero
coast. It is protected
as a local biodiversity,
a real speciality when
paired with fish and
shellfish and not only!
Would you like
some paccasassi?
They are for sale
at the front office!*

Stuffed squid
served on a pea cream
with crispy bacon julienne
€ 12,00

A selection of regional meats
and cheeses
€ 10,00

Beef carpaccio with mustard,
yoghurt, hazelnuts
and fried capers
€ 10,00

Creamy leeks and potato soup
with rosemary croutons
€ 9,00

First courses

Tagliatelle with seafood € 13,00

'Spaghettoni' pasta with local **mussels** from **Portonovo** € 12,00

Typical mussel caught from the walls of Mount Conero, a specialty only one of Portonovo.

Spelt 'taglierini' pasta with lobster and burrata cheese € 15,00

Passatelli is one of The Marche's incomparable traditional fresh pasta dishes. Made with eggs, breadcrumbs and grated Parmesan cheese.

Fresh '**Passatelli**' pasta with prawns, chickpeas and rosemary € 13,00

Spelt risotto with creamed courgette and fish sauce € 11,00

Tagliatelle with meat sauce with parmesan cream € 11,00

Purple potato gnocchi with aubergines, burrata cheese and toasted pine nuts € 11,00

Ravioli with parmesan cream, crispy ham and Bronte pistachios € 11,00

Spelt risotto with cream courgettes and steamed vegetables (vegetarian option) € 11,00

Main courses

Sea bass with potatoes, olives, capers and thyme € 16,00

Fried calamari and shrimp with crunchy vegetables € 16,00

Aromatic bread in Senigallia is called salamdiga, according to the tradition of the local fishermen

Grilled fish platter from our fishermen with **aromatic bread** € 20,00

Turbot fillet with courgettes, capers, and Pendolino tomatoes € 18,00

Swordfish steak with poppy seeds and chimichurri sauce € 18,00

Fillet with pink peppercorns and rocket, parmesan and tomato confit € 18,00

Pecorino di fossa is a mature cheese produced in Le Marche. The typical intense aroma derives from the aged process of 3 months in a typical 'pit' dug into the rock or tuff.

Sliced beef with balsamic glaze, **pecorino di fossa** and mixed salad € 16,00

Loin of lamb with '**Lacrima di Morro d'Alba**' red wine and coffee jus € 17,00

Distinctive local wine (DOC), made only from grapes grown in the countryside in the Ancona province. It is one of the most popular wines served with meat in the Marche region.

Side dishes

Side dishes of the day € 6,00