



# PINETA RESTAURANT MENU

2024





# FISH MENU

*\*If fresh products are not available, frozen products will be used*

## COLD STARTERS:

Marinated anchovies (1-4-11-12)	€ 10
Seafood salad with julienne vegetables (2-4-9-12-14)	€ 12
Octopus salad with Taggiasca olives and diced potatoes (4-12)	€ 14
Chef's selection of cold dishes (1-2-4-9-11-12-14)	€ 16

## HOT STARTERS:

Sauté of mussels and clams/ Porchetta-style raguse (4-14)	€ 13
Peppered mussels (4-14)	€ 11
Vodka scampi (6 pieces) (2-9-12)	€ 24
Gratin mix (1-2-7-4-12-14)	€ 16
Chef's selection of hot starters (3 pieces) (1-2-4-7-9-11-12-14)	€ 18
Pineta starters roundup (1-2-4-7-9-11-12-14)	€ 30

## FIRST COURSES:

Seafood gnocchetti (1-2-7-9-12-14)	€ 13
Spaghetti with clams (1-4-14)	€ 12
Seafood chitarrine spaghetti (1-2-4-9-12-14)	€ 13
Fish lasagna (1-2-3-4-7-9-12-14)	€ 12
Prawns and zucchini gnocchetti (1-2-3-4-9-12)	€ 12

## SECOND COURSES:

Mixed fried fish from the Adriatic Sea (1-2-4-12-14)	€ 18
Fried squid and prawns (1-2-4-12-14)	€ 16
Grilled prawns (3 pieces) (2-4-12)	€ 21
Sea bream, sea bass or swordfish (4-9-12)	M.P.
Grilled tuna steak (4-9-12)	€ 26
Grilled swordfish steak (4-9-12)	€ 24
Squid and prawns skewers (1-2-4-9-12-14)	€ 16
Pineta grill (1-2-4-9-12-14)	€ 30

## BY RESERVATION:

Porto Recanati's Brodetto (minimum of 2 servings) (2-4-9-12-14)	€ 60
Pentolaccia with Calamarata (minimum of 2 servings) (1-2-4-9-12-14)	€ 50
Turbot, lobster, amberjack (2-4-9-12)	M.P.
Pescatora's risotto (minimum of 2 servings) (2-4-9-12-14)	€ 24

## CONTORNI:

Green salad	€ 3,50
Mixed salad	€ 4
Gratined vegetables (1-9)	€ 7
Grilled vegetables	€ 6
Roasted potatoes (9)	€ 5
Fried potatoes (chips/stick)	€ 5/4,50
Mixed fried (olive all'ascolana, cremini, vegetables) (1-3-6-7-9-12)	€ 6
Stir fry herbs	€ 6

## SALAD BOWL (only at lunch)

Mixed salad, pachino tomatoes, carrots, olives, corn, tuna, mozzarella (4-7-9-12)	€ 12
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# MEAT MENU

## STARTERS:

Cured meats and cheese platter (6-7)	€ 14
Raw ham and melon (6)	€ 12
Bresaola carpaccio with rocket salad, pachino tomatoes and	€ 12
Grana Padano (6-7)	
Caprese (mozzarella and tomatoes) (7)	€ 10

## FIRST COURSES:

Lasagne/tortellini with meat sauce (ragù) (1-3-6-7-9)	€ 12/10
Tomatoes and basil tortellini (1-3-7-9)	€ 10
Heavy cream and cooked ham tortellini (1-3-6-7-9)	€ 10

## SECOND COURSES:

Sliced steak with rocket salad, pachino tomatoes and	€ 18
Grana Padano (6-7)	
Milanese cutlet and french fries (1-3-6-7)	€ 10
Veal cutlet and french fries (1-3-6-7)	€ 12
Scottona burger and french fries (6-9-12)	€ 12

## SIDE DISHES:

Green salad	€ 3,50
Mixed salad	€ 4
Gratined vegetables (1-9)	€ 7
Grilled Vegetables	€ 6
Roasted potatoes	€ 5
Fried potatoes ( <i>chips/stick</i> )	€ 5/4,50
Mixed fried ( <i>olive all'ascolana, cremini, vegetables</i> ) (1-3-6-7-9-12)	€ 6
Stir fry herbs	€ 6

## SALAD BOWL (*only at lunch*)

Mixed salad, pachino tomatoes, carrots, olives, corn, mozzarella (7-9-12)	€ 12
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# PIZZA

## WHITE PIZZAS

<b>FORNARINA</b> ( <i>onion or rosemary</i> )	€ 5,00
<b>FOCACCIA ITALIANA</b> ( <i>onion, rosemary, cherry tomatoes, chili</i> )	€ 6,00
<b>BOSCAIOLA</b> ( <i>mozzarella, mushrooms, onion, sausage</i> )	€ 8,00
<b>QUATTRO FORMAGGI</b> ( <i>mozzarella, gorgonzola, smoked cheese, Grana Padano</i> )	€ 8,50
<b>BUFALINA</b> ( <i>buffalo mozzarella, cherry tomatoes, basil</i> )	€ 9,00
<b>ESTIVA</b> ( <i>mozzarella, raw ham, rocket salad, Grana Padano</i> )	€ 9,00
<b>CARPACCIO</b> ( <i>mozzarella, bresaola, rocket salad, Grana Padano</i> )	€ 9,00
<b>VEGETARIANA</b> ( <i>mozzarella, fresh vegetables</i> )	€ 8,00
<b>SFIZIOSA</b> ( <i>mozzarella, smoked cheese, radicchio, sausage</i> )	€ 9,00
<b>PRIMAVERA</b> ( <i>mozzarella, fresh tomatoes, rocket salad, Grana Padano</i> )	€ 8,50
<b>SPECK</b> ( <i>mozzarella, speck, rocket salad, Grana Padano</i> )	€ 9,00
<b>CALZONE BIANCO</b> ( <i>mozzarella, cooked ham</i> )	€ 9,00

*Note: Added ingredients (speck, raw ham € 2)*

# RED PIZZAS

<b>MARGHERITA</b> (tomato, mozzarella)	€ 7,00
<b>MARINARA</b> (tomato, oregano, garlic, oil)	€ 6,00
<b>NAPOLI</b> (tomato, mozzarella, anchovies, oregano)	€ 8,00
<b>DIAVOLA</b> (tomato, mozzarella, spicy salami)	€ 8,00
<b>WURSTEL</b> (tomato, mozzarella, wurstel)	€ 8,00
<b>GUSTOSA</b> (tomato, mozzarella, sausage, chips)	€ 8,50
<b>CAPRICCIOSA</b> (tomato, mozzarella, cooked ham, artichokes, mushrooms)	€ 9,00
<b>QUATTRO STAGIONI</b> (tomato, mozzarella, cooked ham, mushrooms, artichokes, sausage)	€ 9,00
<b>PARMIGIANA</b> (tomato, mozzarella, Parmesan, aubergines, sausage)	€ 9,00
<b>BUFALINA</b> (tomato, buffalo mozzarella)	€ 8,50
<b>TONNATA 1</b> (tomato, mozzarella, tuna, onion; also white)	€ 8,00
<b>CALZONE</b> (tomato, mozzarella, cooked ham)	€ 9,00

Note: Added ingredients (speck, raw ham € 2)



For reservations, please call

**377 3485183 - 071 9799237**

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Allergen	Examples
Gluten	cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
Crustaceans and derivatives	both marine and freshwater crustaceans: shrimp, prawns, lobsters, crabs, hermit crabs and similar
Eggs and derivatives	all products composed of eggs, even a small part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes (also salted one), ice cream and creams etc
Fish and derivatives	including derivatives, meaning all those food products composed of fish, even in small percentage
Peanuts and derivatives	packed snacks, creams, and condiments contained even in small doses
Soy and derivatives	milk, tofu, spaghetti etc.
Milk and derivatives	yogurt, biscuits and cakes, ice cream and various creams; every product in which milk is used
Nuts and derivatives	all products that include: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts and Queensland nuts, pistachios
Celery and derivatives	in pieces but also in vegetable soup, sauces and vegetable concentrates
Mustard and derivatives	can be found in sauces and seasonings, especially in mustard
Sesame seed and derivatives	in addition to the whole seeds used for bread, we can find traces in some types of flour
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub>	used as preservatives, they can be found in: canned fish products, pickled, oil-packed and brined foods, jams, vinegar, dried mushrooms, non-alcoholic beverages and fruit juices
Lupin and derivatives	now present in many vegan foods, in the form of roasts, mini-salamis, flours, and similar which have this legume as their base, rich in protein
Mollusk and derivatives	canestrello, cannolicchio, queen scallop, heart cockle, sea urchin, fasolaro, garagolo, lumachino, mussel, murice, oyster, patella, sea truffle, tellina and vongola etc