



Al Mastin Vecchio

TASTING MENU (2 PERSONS MINIMUM)

*** TERRA DEI MALATESTA € 46 PER PERSON***

Marinated pork loin with sangiovese on a red pesto of tomato, onion mousse and wild herbs

Ancient grain strozzapreti, farmyard ragout, porcini mushrooms

Roasted pork neck, braised endive, textures of red fruits

Potatoes with herbs

Creme caramel, mint liquorice sorbet

VEGETARIAN € 46 PER PERSON

**Pumpkin flower in tempura with aubergine parmigiana decomposed
Swallow nests au gratin braised red radicchio and potatoes creamed
spinach cherry tomatoes confit**

**Box of first fruits from the garden, crispy basket courgette fondue
Seasonal vegetables au gratin**

Trilogy: chocolate trilogy, passion fruit gel



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RISTORANTE / VERUCCHIO



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STARTER DISHES

Marinated pork loin with sangiovese on a red pesto of tomato, onion mousse and wild herbs € 16.00

Knife-cut Fassona beef, crispy vegetables, ginger gazpacho € 18

***with truffle addition according to availability**

Pumpkin flower in tempura with aubergine parmigiana decomposed € 16

*** with truffle addition according to availability**

Antipasto del Mastin Vecchio: assortment of crostini, cassoncini, Pan brioches stuffed with Carpegna ham, Ravigiolo and mature pecorino cheese, giardiniera and caprese with burratina cheese. (recommended for 2 people) € 32

***to try with the addition of cured meats aged in the Aged Caves + € 6**

Tour of cured meats matured in our tufa caves accompanied by our piada made with ancient grains and monococcus spelt € 16

***to try with the addition of cheeses local cow and sheep cheeses + € 7**





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FIRST DISHES

Ancient grain strozzapreti, farmyard ragout, porcini mushrooms € 16

***perfect in paired with black summer truffle of Montefeltro according to availability**

Ravioli del plin with cheese and puff pastry with wild herbs, butter whipped with Montefeltro summer truffle and hazelnut pesto € 18

Creamy risotto, red turnip blue cheese fondue, duck breast and basil € 19

Swallow nest gratin, braised red radicchio and potatoes, creamy spinach, confit cherry tomatoes € 16

***perfect in paired with black summer truffle of Montefeltro according to availability**

Cappelletti in broth € 16

***perfect in paired with black summer truffle of Montefeltro according to availability**





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SECOND DISHES

Summer truffle-glazed veal pan-fried field greens € 20

**Roasted pork neck, braised endive, red fruit textures
€ 18**

**La Brace: selection of the best barbecued meats, served
on soapstone with a side of vegetables au gratin
[minimum 2 persons] € 26 per portion**

***to be enjoyed with: Addition of Porcini mushrooms
and Fossa cheese € 5**

***Addition of black summer truffle of Montefeltro
according to availability**

Garden delicacies crispy basket, courgette fondue € 16

**Angus beef grilled, Maldon salt, rosemary and aromatic
herb potatoes € 25**

***to be enjoyed with: Addition of Porcini mushrooms
and Fossa cheese € 5**

***Addition of black summer truffle of Montefeltro
according to availability**





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SIDE DISHES

Potatoes with aromatic herbs € 6

Seasonal vegetables au gratin € 7

Misticanza (salad) of garden first fruits € 5

Garlic-rubbed field herbs € 6

FROM THE DAIRY...

Selection of cheeses from small artisans matured in our tufa caves served with honey and jams € 10 / € 14

Our bread with mother yeast, covered service with welcome entrée € 3,5



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DESSERT

Tiramisu carousel directly composed at the table € 10

Mint creme caramel liquorice sorbet € 8

**Red passion: red fruit parfait, strawberry and lime gel,
Cantiano sour cherries and Vermouth sauce € 8**

Trilogy: chocolate trilogy, passion fruit gel € 9

**Warm squacquerone cake and caramelised figs with
toffee sauce and fiordilatte with marjoram € 8**

