L'AIA *di* ANDREA

COURTYARD FLAVORS · FILOTTRANO

«Family recipes crafted with hands, time, and patience. Fresh pasta hand-rolled with a rolling pin every day.»

Starters

The Great Appetizer of the Hague — SPECIALITY — 18,00 €

Our traditional cured meats, cheeses, sautéed vegetables, crescia, tripe and hot beans served in copper

Allergens: Gluten · Milk · Celery

The Charcuterie and Cheese Platter — KM 0 — 14,00 €

Our traditional cured meats, cheeses with honey, sautéed vegetables and crescia

Allergens: Gluten · Milk

Pinzimonio — OF THE GARDEN — 5,00 €

Raw seasonal vegetables to be dipped in new oil with salt and pepper

Allergens: Gluten · Milk · Celery

Autumn Flan with Potatoes and Porcini Mushrooms — SEASONAL — 9,00 €

Soft potato flan on hot pecorino cream and pan-fried porcini mushrooms

Allergens: Milk

Tripe Marchigiana style — TRADITION — 9,00 €

Served hot in the copper, with croutons for the slipper

Allergens: Gluten · Celery

First Courses

«All our pasta is hand-rolled and hand-cut the traditional way»

Tagliatelle with Marche veal ragout HANDMADE — 12,00 €

Puff pastry rolled with a rolling pin, with ragù beaten with a knife

Allergens: Gluten, Eggs, Celery

Farmer's ravioli HANDMADE — 13,00 €

With ricotta, dried tomatoes and pumpkin, on cheese fondue

Allergens: Gluten, Eggs, Milk

Pappardelle with Hague White Ragù HANDMADE — 12,00 €

Courtyard ragout with guinea fowl, rabbit and chicken, flavored with wild fennel

Allergens: Gluten, Eggs, Milk, Celery

Gnocchi with bat sauce ANCIENT RECIPE — 12,00 €

Seasoned with the rich traditional harvest sauce

Allergens: Gluten, Milk, Celery

“Boccolotti” with Batte sauce PEASANT TRADITION — 10,00 €

Seasoned with the rich traditional harvest sauce

Allergens: Gluten, Celery

Gallo ridges in Potacchio HANDMADE — 14,00 €

Homemade pasta filled with chicken in potacchio, seasoned with the classic Marche sauce of rosemary, garlic and tomato

Allergens: Gluten, Eggs, Milk, Celery

Main Courses

Rabbit in Porchetta — TRADITION — 15,00 €
Wild fennel scented

Salmì guinea fowl by Nonna Lella — HISTORIC RECIPE — 15,00 €
Sage-scented, with green olives

Baked Stuffed Quail — OF THE COURT — 14,00 €
Stuffed according to the home recipe and baked

Allergens: Eggs, Milk

Great Frying of the Hague — OF THE COURT — 18,00 €
Lamb, chicken, pork, beef and vegetables

Allergens: Gluten, Eggs

Sliced Black Angus — GRILLED — 22,00 €
Served with coarse salt, rosemary and extra virgin olive oil from our hills

Side Dishes

Baked Potatoes — OF TRADITION — 5,00 €
Homemade potatoes cooked in the oven with rosemary

Fried Potatoes — HOMEMADE — 5,00 €
Golden and crispy fried potatoes

Fresh garden salad — KM 0 — 4,00 €
Seasonal mixed salad

Ascolana olives — 6,00 €
Olives stuffed with fried Ascoli meat

Allergens: Gluten, Eggs, Milk, Celery

Fresh seasonal vegetables — OF THE GARDEN — 6,00 €
Fresh seasonal vegetables sautéed or grilled

Fried cremini — FRIED FOODS FROM THE MARCHE REGION — 6,00 €
Traditional fried Cremini from the Marche region

Allergens: Gluten, Eggs, Milk, Celery

Homemade Desserts

Tiramisu — OF THE HOUSE — 6,00 €
Traditional with ladyfingers, mascarpone and coffee

Allergens: Gluten, Eggs, Milk

Grandma's Homemade Tart — HANDMADE — 5,00 €
Shortcrust pastry with homemade jam

Allergens: Gluten, Eggs, Milk

Trifle — TRADITION — 6,00 €
Traditional with custard, chocolate and alchermes

Allergens: Gluten, Eggs, Milk

Homemade cantucci with sour cherry wine — SPECIALITY — 6,00 €
Cantucci with almonds served with a glass of sour cherry wine

Allergens: Gluten, Eggs, Milk, Tree nuts

Chocolate cake — OF THE HOUSE — 6,00 €
Chocolate cake with soft heart

Allergens: Gluten, Eggs, Milk

Wine List & Beverages

Espresso/Decaf Coffee TRADITION	1,50€
Still or sparkling water (0.75L)	2,00 €
Soft drinks	3,00 €
Barley Coffee or Ginseng	1,50 €
Various bitters and spirits	4-6€
Correct coffee	1,80€

Upon Advance Order

«Advance notice required for artisanal preparation»

Vincisgrassi of Tradition — AUTHENTIC 12-PLY — 12,00 €
The party dish par excellence: rolling pin puff pastry and traditional Marche ragù

Allergens: Gluten, Eggs, Milk, Celery

Meat cannelloni — BAKED — 12,00 €
Egg pasta filled with mixed meat from the Marche and bechamel

Allergens: Gluten, Eggs, Milk, Celery

Cappelletti in broth — HANDMADE — 15,00 €
Closed by hand, one by one and served in a capon broth

Allergens: Gluten, Eggs, Milk, Celery

Mixed Boiled Meat — BY RESERVATION — 17,00 €
Cuts of capon, chicken and beef

Oca al Forno or in Potacchio — OF THRESHING — 18,00 €
The typical threshing dish

Stewed Goat with Beans — BY RESERVATION — 20,00 €
Slow cooked goat meat with beans

Allergens: Celery

Piglet — SLOW COOKING — 14,00 €
Tender pork meat with crispy crust, slowly cooked in the oven with pink pepper

Tasting Menus

«Served to the entire table to ensure the finest harmony of service»

The Harvest Table

38,00 € / person

APPETIZER:	Platter of cured meats and cheeses, sautéed and grown vegetables
FIRST COURSE:	Tasting of Pappardelle with Aia White Ragù and Boccolotti with Batte Sauce
SECOND COURSE:	Rabbit in Porchetta
SEASONAL SIDE DISH:	Seasonal peasant side dish
SWEET CLOSING:	Homemade homemade dessert
COFFEE SHOP:	Espresso coffee

Allergens: Gluten · Eggs · Milk · Celery

Flavors of the Court

43,00 € / person

APPETIZER:	The Great Appetizer of the Hague
FIRST COURSE:	Rooster crests in Potacchio & Tagliatelle with Marche veal ragout
SECOND COURSE:	Salmì guinea fowl by Nonna Lella
SEASONAL SIDE DISH:	Seasonal peasant side dish
SWEET CLOSING:	Homemade homemade dessert
COFFEE SHOP:	Espresso coffee

Allergens: Gluten · Eggs · Milk · Celery

Cellar & Service: House wine (Verdicchio dei Castelli di Jesi / Rosso Piceno) · Bottled wine list available on request · Cover charge & homemade ancient-grain bread: 2,50 €.

Allergen Information (EU Reg. No. 1169/2011): Our dishes may contain or come into contact with food allergens (gluten, crustaceans, eggs, fish, peanuts, soy, milk, tree nuts, celery, mustard, sesame, sulphites, lupin, molluscs). Our dining room staff will be happy to provide the updated allergen register.