



## Menu à la carte

### Starters

Great Villa Pigna Antipasti (hot and cold home starters)	€	19,00
Trio of cold meat starters (meat, smoked duck breast, porcini salad)	€	12,00
Hand sliced local ham and “Serrano” ham	€	12,00
Walking through the hills (assorted salami and cheese)	€	14,00
Italian selection of cheese (6 different italian cheeses)	€	12,00
“Ascolana” stuffed olives	€	7,00
Not just fried (“ascolana” stuffed olives, fried cream, vegetables, “abruzzese” meat balls)	€	14,00
Hot starters (crostini, vol au vent, mini quiche, asparagus with ham)	€	10,00
Steak tartare served with black truffle	€	12,00



## First Courses

Tagliatelle with porcini	€	14,00
Hand made Tagliatelle with black truffle	€	16,00
Campofilone pasta served with “marchigiano” sauce	€	10,00
Riso spilled and barley served with crispy bacon and porcini	€	15,00
Risotto served with crayfish	€	14,00
Ravioli with pecorino cheese and cinnamon	€	12,00
“Paglia e fieno” with vincisgrassi sauce	€	12,00
“Farrine” with “abruzzese” sauce	€	12,00
“Verrigni” pasta amatriciana	€	10,00
Cappellacci with mascarpone cheese, arugula and toasted pine nuts	€	13,00
Tortelloni braised in red Piceno wine with melted butter and wine sauce	€	14,00
Verrigni spaghetti	€	10,00
Verrigni Mezze maniche “alla gricia”	€	12,00
Daily Soup (autumn and winter)	€	10,00



## Main Courses

Grilled meat	€	15,00
Mixed “ascolana” fried	€	15,00
Spicy lamb chops	€	14,00
Young pig in crispy crust	€	14,00
Braised veal with pecorino wine	€	16,00
Roasted veal loin	€	15,00
Entrecote served with rucola, pine nuts and pink pepper	€	14,00
Sliced beef (suggested for 2 persons) (rucola and parmesan, balsamic vinegard, rosemary, porcini)	€	35,00
Grilled beef fillet	€	17,00
Fillet of beef with green pepper	€	19,00
Fillet of beef with porcini	€	20,00
Fillet of beef “Villa Pigna” (beef, fois gras, wine, black truffle)	€	24,00
Lamb with pistachio	€	15,00
Sliced pork with truffle	€	18,00
Roasted porcini	€	15,00
Lamb “alla cacciatora”	€	15,00



## Side Dishes

Mix Salad	€	3,00
Tomato and basil salad	€	3,00
Grilled vegetables	€	4,00
Roasted Potatoes	€	3,00
Roasted tomatoes	€	4,00
Boiled vegetables	€	4,00

## Desserts

Catalana cream	€	5,00
Tiramisù	€	5,00
Trio of “panna cotta”	€	5,00
Cannoli chocolate with lemon cream and blueberries	€	5,00
Meringue with orange cream	€	5,00
“Amaretto” sfogliatine	€	5,00
Cup of ice cream	€	4,00
Cookies with cooked wine cream	€	5,00



## Children's Menu at € 15,00:

Tortellini served with tomato sauce

Pasta served with tomato sauce

Hamburger with potatoes

Wurstel and potatoes

Fried cutlet with potatoes

Ice cream



## Fish Menu

### Starters

Trio of sea food	€	12,00
Scampi with cognac	€	15,00
Sea mixed salad	€	14,00
Fish stuffed olive and shrimp tempura	€	12,00

### First Courses

Spaghetti with squid ink	€	14,00
Sea bass ravioli with tomato and prawn sauce	€	16,00
“Verrigni” paccheri with seafood	€	14,00

### Main Courses

Fish fried	€	15,00
Sea bass baked (baking 30 min.)	€	16,00
Monkfish in potacchio, rosemary	€	16,00
Tuna steak with pistachio nuts (recommended for 2 people)	€	35,00
Baked turbot with vegetables	€	19,00
Grilled scampi		Based on weight

The dishes may vary based on fish caught each day.