



COLLE SERRANO



Enrico Ficcadenti

Menù



I 5 passi di Gaetano 45€

The steps he takes are far more than five. We dedicate this menu to Gaetano, who takes care of our organic vegetable garden and oversees all 70 hectares of the estate's property. A five-course tasting featuring vegetables as the main focus. The 5 courses constantly change according to the seasonality of our garden.

Thank you, Gaetano!

Artichoke, bearnaise

Egg, broad beans, pecorino, wild garlic

Tteokbokki, peas, agretti, asparagus, lemon

Wellington garden

Milk, honey, chamomile

The menus are intended for the whole table and cannot be divided.



Serrano's Way 55€

*At lunch, on weekends, we offer local tradition with a modern twist.
The Marche without boundaries, like being at home with family. You can taste
all the products from our estate and from small local producers.*



Voyage 65€

Traveling with the chef. Seven courses born from experiences, places, cultures, friendships, and sharing.

Welcome aboard!!!

Amberjack, cherries, pecorino

Beef, medlars, almonds

Cuttlefish, vignarola

Artichoke, bernaïse

Bottoni di ricotta, tender broccoli, garlic, chili, "Nicla" saffron

Guineafowl, apricots, misticanza

Strawberries and rhubarb

The menus are intended for the whole table and cannot be divided.



Serrano's Specials

Salumi "Fattoria Giarramì"	€ 15
Formaggi	€ 15
Baldoni al ragù di tenuta	€ 15
Lamb, artichoke	€ 25
Beef chuck roll, celery, carrots, chimichurri	€ 25
"Orecchia d'elefante" 600 gr. (original Milano style veal costoletta)	€ 30



The dishes from the tasting menus can be chosen individually

Artichoke bearnaise	€ 15
Egg, broad beans, pecorino, wild garlic	€ 10
Tteokbokki, broad beans, agretti, asparagus, lemon	€ 15
Wellington garden	€ 12
Amberjack, sour cherries, pecorino	€ 10
Beef, medlars, almonds	€ 15
Cuttlefish, vignarola	€ 15
Bottoni di ricotta, tender broccoli, garlic, chili, "Nicla" saffron	€ 15
Guineafowl, apricots, misticanza	€ 35

Cover charge, including bread and welcome appetizer 4 €

Acqua Panna and San Pellegrino 4€

Allergen list

1. Fish



2. Molluscs



3. Dairy



4. Gluten



5. Tree nuts



6. Crustaceans



7. Peanuts



8. Lupin



9. Eggs



10. Sulphur



11. Soya



12. Sesame



13. Mustard



14. Celery

Allergen legend

Voyage: 1, 2, 3, 4, 5, 6, 7, 9, 10, 11, 13, 14

I 5 passi di Gaetano: 3, 4, 5, 9, 11, 13, 14

Baldoni: 3, 4, 14

Lamb: 3, 13, 14

Beef chuck roll: 3, 11, 13, 14

Orecchia d'elefante: 3, 4, 9

Please promptly inform the staff of any allergies, intolerances, or special dietary requirements. Ingredients intended to be consumed raw are subjected to preliminary safe handling treatment and kept at a sub-zero temperature in accordance with legislative requirements. In the absence of fresh products, frozen or blast-chilled products may be used.



DESSERT

Lemon tart 10

Sablè, fermented lemon curd
-paired with "Basilico Coast"-

Artemisia, tonka bean, vermouth 10

Semifreddo with tonka bean and artemisia, vermouth reduction
-paired with "Or de Normandie"-

Strawberries and rhubarb 10

Pavlova twist. Strawberries and rhubarb, crispy tulle, milk ice cream, vanilla cream, meringue and fermented strawberry jus
-paired with "Ruby Rum"-

Milk, honey, chamomile 10

Milk and honey panna cotta, dulce de leche, Honeycomb, chamomile ice cream.
-paired with "Velvet Peach Spritz"-



DRINK LIST

Basilico Coast 10

Limoncello, agave, fresh basil, prosecco

Or de Normandie 10

Calvados, apricot, lemon, sugar, soda

Ruby Rum 10

Rum, strawberries, white vermouth, lemon, soda, rhubarb

Velvet Peach Spritz 10

Cognac, peach cream, orange, prosecco

Dessert & Drink 15 €

Dessert allergen list



Dairy
products



Gluten



Nuts



Peanuts



Eggs

We kindly ask our guests to inform the staff of any food allergy, intolerance or specific dietary requiremen. Ingredients served raw undergo precautionary blast freezing, in conformity with applicable law.