



BOTTEGA E DEGUSTERIA

la cerqua

1964

MENÙ

OUR PLATES

for one hungry person or two curious ones

CUORE DEI SIBILLINI € 18

marchigian cold cuts and cheese with classic ascolana olives

NON SOLO PECORA € 18

selection of marchigian cheese with truffles ascolana olives

DEL BOSCO € 22

marchigian cold cuts and cheese with truffle
with ciauscolo ascolana olives

perfect to share

LA CERQUA € 28

marchigian cold cuts and cheese with classic ascolana olives

ACQUALAGNA € 32

marchigian cold cuts and cheese with ciauscolo ascolana olives

MARCHIGIAN CRESCIA

SPIAGGIA URBANI € 12

cured ham, cheese and sauteed spinach,
chard and chicory

SPIAGGIA SAN MICHELE € 10

ciauscolo salami and paccasassi

SPIAGGIA SASSI NERI € 10

mortadella and paccasassi

MONTE CONERO € 12

truffle mortadella, truffle cheese and white truffle cream

PASSO DEL LUPO € 11

ciauscolo salami, truffle cheese and truffle sauce

PARCO DELLA REPUBBLICA € 11

spicy salami, spicy cheese and turnip greens

LE DUE SORELLE € 10

fresh cheese and mixed vegetables

ARCO GOTICO € 10

pork loin, fresh cheese and caramelized red onion

FIRST DISHES

artisanal products

FARRO, CHICKPEAS € 10

AND SEASONAL VEGETABLES

LASAGNA WITH RAGÙ € 12

VEGETARIAN LASAGNA € 12

LASAGNA WITH TRUFFLE € 14

THE FRIED

OLIVE ALL'ASCOLANA CLASSICHE € 8

olive, meat and cheese

OLIVE ALL'ASCOLANA CIAUSCOLO € 8

olive with typical salami

OLIVE ALL'ASCOLANA TARTUFO € 8

olive, cheese and truffle

CREMINI FRITTI € 8

custard bites, breaded and fried

FRITTI MISTI € 8

classic ascolana olive, cremini and aubergine

TO DRINK

DOC WINE GLASS € 5

RESERVE OR SUPERIOR WINE GLASS € 7

ARTISANAL BEER CL.33 € 6

ARTISANAL BEER CL.50 € 8

CITRUS-FLAVORED ARTISANAL BEER CL.50 € 8

MARCHIGIAN DRINKS € 3

ARTISANAL FRUIT JUICES € 3

NATURAL OR SPARKLING WATER CL.50 € 1,5

AND FINALLY

Desserts

SWEET CRESCIA € 4,5

Filled with milk or dark chocolate

FIG LOIN € 4,5

with pecorino cheese, walnuts and sapa (grape must syrup)

ARTISANAL BISCUITS € 4,5

SBRICOLATA CAKE € 3,5

Visciola cherry, gianduia, or pistachio

to pair with

SOBERT LEMON € 3

COFFEE from Torrefazione PERFERO € 1,5

+ LIQUOR € 0,5

SOUR CHERRY WINE 2,5

BITTER-GRAPPA-VINO COTTO-LIQUORS € 4

PASSITO (SWEET PASSERINA WINE) € 5

RED WINE



MARCHE IGT PINOT NERO "CASE QUAGNA"

€ 21

Winery: **Winery DI ESANATOGLIA (MC)**

Grapes: Pinot Nero 100% - Aging: 6 months in oak barrels



MARCHE IGT GRENACHE "COGITO R."

€ 28

Winery: **MIRIZZI (AN)**

Grapes: Grenache 100% - Aging: in concrete



MARCHE ROSSO IGT "ATTO I"

€ 20

Winery: **PANTALEONE (AP)**

Grapes: Sangiovese 100% - Aging: 6 months in stainless steel



MARCHE ROSSO IGT "PORPORA"

€ 21

Winery: **IL POLLENZA (MC)**

Grapes: Montepulciano 70%, Merlot 30% - Aging: 12 months in concrete, barrique, oak barrels; 12 months in bottle



MARCHE IGT CABERNET FRANC "COSMINO"

€ 29

Winery: **IL POLLENZA (MC)**

Grapes: Cabernet Franc 100% - Aging: 14 months in barrique and tonneau; 18 months in bottle



LACRIMA DI MORRO D'ALBA DOC "DASEMPRE DEL POZZO BUONO"

€ 18

Winery: **VICARI (AN)**

Grapes: Lacrima di Morro d'Alba 100% - Aging: 5 months in stainless steel



ROSSO PICENO SUPERIORE DOC "VIGNA MESSIERI"

€ 24

Winery: **TENUTA COCCI GRIFONI (AP)**

Grapes: Montepulciano 60%, Sangiovese 40% - Aging: 18 months in oak barrels and 12 months in bottle



ROSSO CONERO DOC

€ 18

Winery: **LANARI (AN)**

Grapes: Montepulciano 100% - Aging: 8 months in stainless steel



ROSSO CONERO DOC

€ 20

Winery: **FATTORIA LE TERRAZZE (AN)**

Grapes: Montepulciano 100% - Aging: 12 months in oak barrels and 4 months in bottle



ROSSO CONERO DOC "NOTTE"

€ 19

Winery: **MORODER (AN)**

Grapes: Montepulciano 100% - Aging: 18 months in oak barrels



ROSSO CONERO DOC "ZERO" (no added sulfites)

€ 18

Winery: **MORODER (AN)**

Grapes: Montepulciano 100% - Aging: 8 months in concrete, no added sulfites



CONERO RISERVA DOCG "ETERE"

€ 30

Winery: **MORODER (AN)**

Grapes: Montepulciano 100% - Aging: 30 months in wood (oak and barrique) and 6 months in bottle

WHITE WINE



MARCHE PASSERINA IGP BIO

€ 18

Winery: **NUMA (AP)**

Grapes: Passerina 85%, Chardonnay 15% - Aging: 4 months in stainless steel



FALERIO PECORINO DOC "ONIROCEP" BIO

€ 22

Winery: **PANTALEONE (AP)**

Grapes: Pecorino 100% - Aging: in stainless steel



FALERIO PECORINO DOC "QUNTÌ AL MONTENERO" BIO

€ 19,5

Winery: **QUNTÌ (AP)**

Grapes: Pecorino 100% - Aging: 6 months in stainless steel



MARCHE BIANCO IGT SAUVIGNON BLANC "BRIANELLO"

€ 19

Winery: **IL POLLENZA (MC)**

Grapes: Sauvignon Blanc 100% - Aging: 6 months in concrete



COLLI MACERATESI DOC RIBONA "ANGERA"

€ 21

Winery: **IL POLLENZA (MC)**

Grapes: Ribona 100% - Aging: 6 months in concrete



BIANCHELLO DEL METAURO DOC SUPERIORE "SAN LEONE"

€ 19,5

Winery: **CIGNANO (PU)**

Grapes: Bianchetto 100% - Aging: 6 months in concrete



MARCHE BIANCO IGT CHARDONNAY "LE CAVE"

€ 20

Winery: **FATTORIA LE TERRAZZE (AN)**

Grapes: Chardonnay 100% - Aging: 6 months in concrete



MALVASIA DI CANDIA IGT "IL COVONE"

€ 16

Winery: **TENUTA PIANO DI RUSTANO (MC)**

Grapes: Malvasia Bianca di Candia 100% - Aging: 6 months in stainless steel



MARCHE BIANCO IGT INCROCIO BRUNI 54 "VERSUS"

€ 18

Winery: **VIGNAMATO (AN)**

Grapes: Incrocio Bruni 54 (Verdicchio, Sauvignon) - Aging: 3 months in stainless steel



VERDICCHIO DI MATELICA DOC "M" BIO

€ 21

Winery: **GÀJOLE (MC)**

Grapes: Verdicchio 100% - Aging: in concrete, with a small part in acacia tonneaux and barriques



VERDICCHIO DEI CAST. DI JESI CLASS. DOC "ZERO ESSE" (no added sulfites)

€ 18

Winery: **CASALETA (AN)**

Grapes: Verdicchio 100% - Aging: 6 months in stainless steel, no added sulfites



VERDICCHIO DEI CAST. DI JESI CLASS. SUPERIORE DOC "ARSICCI" BIO

€ 17

Winery: **FATTORIA NANNÌ (MC)**

Grapes: Verdicchio 90%, Trebbiano 10% - Aging: 4 months in stainless steel



VERDICCHIO DEI CAST. DI JESI CLASS. SUPERIORE DOC "COGITO A."

€ 22

Winery: **MIRIZZI (AN)**

Grapes: Verdicchio 100% - Aging: 8 months in concrete



VERDICCHIO DEI CAST. DI JESI CLASS. SUP. DOC "INCAUTO" BIO

€ 22

Winery: **TENUTA MUSONE (MC)**

Grapes: Verdicchio 100% - Aging: months in amphora and 6 months in stainless steel



CASTELLI DI JESI VERDICCHIO CLASSICO RISERVA DOCG "ORIGINI" BIO

€ 28

Winery: **FATTORIA NANNI (MC)**

Grapes: Verdicchio 100% - Aging: 12 months in stainless steel and 6 months in bottle



CASTELLI DI JESI VERDICCHIO CLASSICO RISERVA DOCG "AMBROSIA"

€ 32

Winery: **VIGNAMATO (AN)**

Grapes: Verdicchio 100% - Aging: 24 months in vitrified concrete and 12 months in bottle

ROSÉ WINE



MARCHE ROSATO IGT "DIDI"

€ 20

Winery: **IL POLLENZA (MC)**

Grapes: Montepulciano 50%, Syrah 25%, Pinot Nero 25% - Aging: 6 months in concrete



MARCHE ROSATO IGT "ROSA DI MONTACUTO"

€ 17

Winery: **MORODER (AN)**

Grapes: Syrah 70%, Alicante nero 15%, Sangiovese 15% - Aging: in stainless steel

SPARKLING WINE



VERDICCHIO DEI CASTELLI DI JESI DOC SPUMANTE BRUT "MUSA"

€ 24

Winery: **TENUTA MUSONE (MC)**

Grapes: Verdicchio 100% - Aging: 24 months on the lees



EXPLORE

OUR FULL SELECTION OF LABELS, FEATURING LOCAL GRAPE VARIETIES AND THE UNIQUE STORIES OF LE MARCHE'S WINERIES.

Scan the QR code to access our full selection:

You can also purchase your favorite wines to take home or order them online at lacerquashop.com.

BOTTEGA E DEGUSTERIA
la cerqua
1964

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