

Dining at Ruffino

We serve our gastronomy with the rustic elegance of local and international ingredients. Bread, stocks, sauces, pastries, desserts and all cooking is done exclusively for this dinner. We serve wines from small producers close to our estate.

Our bread service & spumante

Freshly baked sourdough bread and home made crisp bread. Three-day fermentation with homemade butter, Ruffino extra virgin olive oil and pickled olives from the garden.

Spumante from la Pila

Grilled scallops

Served with passata of Ruffino tomatoes with herbs and grated pecorino

Marche IGT Bianco Emar, La Pila

Homemade patê

French style local ingredients. Patê of veal, baby pig, herbs, pistachios and guanciale with homemade brioche, mini cucumbers and tomato and chilli marmalade

Marche IGT Bianco Emar, La Pila

Ravioli our style

Handmade ravioli filled with mortadella, ricotta and parmesan in veal stock, sage and butter

Marche IGT Bianco Emar, La Pila

Agnellino Ruffino style

This is our signature dish. Large meatballs of milk fed lamb seasoned with lemon, pecorino, sage and parsley. Served in lemon sauce with mashed potatoes in olive oil

Marche IGT Bianco Emar, La Pila

Carina's vanilla 'soft' ice cream

Soft ice cream with warm chocolate sauce and small crispy meringues

Carina's pastry power

Art work at Ruffino. Asiette of small petit fours



Wine 35 euro. Menu 78 euro. Pane e coperto 3,5 euro