



## Dining experince *dinner from our history*

Antipasto numero uno

### Sibillini trout-salmon

Marinated trout-salmon from  
Sibillini - type Marche style sashimi

Antipasto numero due

### Gamberi fritti

Deep-fried shrimp from adriatico wrapped in  
potatoes, sauce hollandaise & tomato concassé

Primi piatti

### Ravioli fatti in casa

Ravioli fatti a mano ripieni di ricotta del  
pastore della valle. Serviti con burro e salvia

Secondi piatti

### Quenelles di capesante

Classic quenelles of scallops from the Adriatico  
with vin blanc sauce with over cookoed vegetables

Dolce

### Three days pastry craft

Hazelnut 'millefeuille' of puff pastry, with browned  
butter salted caramel, diplomatcream and whipped  
white chocolate ganaches

Petit four per il caffè

### Piccoli diamanti

Small petit fours from pastry chef Carina.  
A craft made from the best ingredientss

Price menu 82 euros p.p,

Wine 45 euro bottle

Water 3 euro bottle

Pane e coperto 3 euro p.p

We serve wines from small,  
selected producers that  
share our philosophy



## Tuesday 3 September 2024 *una cena classica Nordini*

We are not a traditional restaurant.

We offer a dining once or twice a week.

We have a pergola overlooking  
the valley where we serve our gastronomy.  
After having several hundred employees in  
Sweden, it is now me and Carina who  
handle all the tasks at Ruffino.

The dining experience is an ambitious  
set menu of six servings. Our  
cooking is rustically elegant with the  
best ingredients. Bread, broth,  
sauces, pastry and desserts are  
made before each dinner.  
It takes 3 - 4 days to create.

La  
fam  
iglia

**"famiglia si fa a tavola"**

*The family is made at the table*

