

THE TEAM OF



VITTORIANO

Ambasciatori del GUSTO Italiano

IT GIVES YOU THE

Welcome

IN THE ANCIENT 19TH CENTURY CELLARS

Built by the prestigious Bocconi family

NO TO COVER CHARGE



The first restaurants appeared in the Middle Ages. They were called taverns. Places where you not only ate food prepared in the kitchen, but also a place of refuge. On inclement weather, you could shelter yourself by eating your own food for a small fee called a "coperto." Now, hoping you didn't bring food from home, but came to enjoy our dishes, we don't see why we should charge you this fee.

WATER ALWAYS FREE

What's the first thing a very polite friend should ask you as soon as you enter his or her home as a sign of welcome?

"Would you like some water?"

It's precisely this principle of hospitality that led us to decide that, at our place, water is ALWAYS free. Still and sparkling.

Ask for it whenever you want!



VITTORIANO
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BEFORE LEAVING:

WE ARE THE FIRST RESTAURANT TO SPECIALIZE EXCLUSIVELY IN ITALIAN EXCELLENCE

In all areas (food, wine, mixology), we don't use a single foreign product. With great love and pride.



Historic Location: Ancient Underground Cellar built in 1897 in a seaside town.



Magic Entrance: You enter through a painting after ringing a telephone.



Signature Blends: Each Blend on our list is of our own invention and production, the result of constant and obsessive research.



Wine Storage: 12-square-meter underground cellar designed to gently nurture the grape nectar over time.



Trained Staff: All our team members undergo ongoing training to best promote Italian excellence.



Exclusive Atmosphere: No standing with drinks in hand. Only our 12 tables and 2 counters are available.

HAVE A GOOD TRIP!

THE SNACK

Italian style

OPTION 1:

Sinòira

The Traditional Italian Snack, Experienced Like a King

It was a small meal, often cold but tasty, eaten a few hours before dinner, serving as a stomach-clearing treat before the hearty meal. Originating in Piedmont, the homeland of King Vittorio Emanuele II, it has become increasingly popular over the years, featuring increasingly delicious and high-quality foods.



(The photo is of one of our dishes but the contents are always changing)

It is a SINGLE DISH composed of:

- A selection of Italian cured **meats** and **cheeses**
- A taste of **1 Venetian Cicchetto** of your choice (among those on the next page)

(Allergens: 1,3,4,7,8,9,14)

It's a journey through numerous Italian flavors, all in one dish. To fully savor them all, we recommend **one dish per person.**

2.4 £
Lire of 1861



€12

The price does not include drinks.

THE SNACK

Italian style

OPTION 2:

Venetian Cicchetti

Small, tasty dishes of Venetian tradition

Cicchetti in Venice, and throughout the Veneto region, are delicious and creative morsels (the word derives from the Latin ciccus, meaning small quantity). These small, tasty dishes showcase high-quality ingredients without ruining your meal.

NORTHERN CICHETTO

Creamed cod on baked corn polenta and aromatic herbs.

€7

(Allergens: 4;7)

CICHETTO OF THE CENTER

Slice of Urbino Puff Pastry with a cream of broad beans; 12-month-aged Pecorino di Grotta cheese; Traditional Lonzino from the Marche region.

€7

(Allergens: 1;7)

SOUTHERN CICHETTO

Toasted sandwich filled with our "Salsa-Sud" (Bluefin Tuna produced in oil cooking with Tropea Red Onion and Sicilian pecorino cheese).

€7

(Allergens: 1,4,7)

OPTION 3:

Marche delicacies

ORIGINAL ASCOLANA OLIVES

The world's most famous fried olive, with an unparalleled pulp-to-stone ratio. Still prepared today (only with Ascolana Tenera) by hand according to ancient Ascoli tradition.

5 pieces €8 - 10 pieces €14 - 20 pieces €20

(Allergens: 1;3;5;7;9)

CASCIOTTA D'URBINO (beware of calling it CACIOTTA!)

The only Italian DOP. Freshly fried to showcase the ancient balance of 80% sheep's milk and 20% cow's milk, a symbol of the Marche region for over five centuries.

5 pieces €7 - 10 pieces €12 - 20 pieces €18

(Allergens: 1;3;5;7;9)

OPTION 4:

Single Dishes

TÀRTARA (and not tartàre)

Hand-crushed raw fillet of exclusive MARANGO® beef (a cross between Black Angus and Maremmana); Gorgonzola DOP cream; aromatic herbs; fresh truffle.

€18

(Allergens: 7)



Black Paw

Extremely rare raw ham from wild-range Marche black pigs, aged for 40 months, rigorously hand-cut.

€22

(Allergens: X)



Italian Award Winners

Guided and narrated selection of the most awarded Italian cured meats and cheeses:

- Cooked Parma ham from Culaccia Branchi (twice the best in Italy)
- The Sweetest Parma Ham in the World: Sant'Ilario 48-Month Parma Reserve. (Best Parma Ham)
- Speck Trentino Riserva ROEN naturally smoked (winner of the Merano Gold Medal)
- Ciauscolo Re Norcino: the only one still produced with the original recipe (six times better in Italy)
- Beppino Occelli Barolo DOCG Cheese (World Gold Medal 2015)
- Piacentinu Ennese DOP (Best Mountain Cheese in Italy 2023)
- Marbled Pecorino Senese with Black Truffle (2nd best cheese in the world 2019-2020)

€17

(Allergens: 7)



Emilian Stars

The world's sweetest Parma ham (Parma Riserva 48 months Sant'Ilario); Parma cooked ham twice the best in Italy (made with Culaccia - Branchi); Parmigiano Reggiano DOP d'Alpeggio aged for 36 months, over 60 months, and SuperRiserva over 90 months.

€17

(Allergens: 7)



Cheesemaker's Treasures

A selection of the rarest and finest Italian cheeses, arranged by aromatic intensity to create a truly unique tasting experience. Paired with the King of Honeys: Il Carato di Giorgio Poeta (the only honey in the world aged in wooden barrels).

€15

(Allergens: 5,7,8)

TRY IT ALSO AS A END-OF-MEAL!

Single Dishes

King's Egg

An ancient Piedmontese recipe that King Vittorio Emanuele II was in love with.

Cream of Piedmontese DOP Toma cheese; Soft-boiled egg cooked at a low temperature; Fresh truffle.

€18

(Allergens: 3, 7)



4P Chest

Burrata di Andria PGI; Original Genoese Pesto; Green Pistachio from Bronte DOP; Cerignola dried tomatoes; Pine nuts.

€15

(Allergens: 5, 7, 8)



Blue Fin

Premium raw Sicilian Bluefin Tuna Fillet; pine nuts, Bronte DOP Green Pistachio, Ciaculli Late Mandarin sauce.

€20

(Allergens: 4,7,8)



Italian Salmon

Knife-chopped Friulian rainbow trout fillet, cold-smoked and marinated in citrus; lemon powder; red saffron cream.

€18

(Allergens: 4,7)



The King of the Seabed

Raw Mazara del Vallo Red Prawns, 1st choice, XXL; 35-Year-Old Traditional Balsamic Vinegar of Modena; Mullet Bottarga.

€6 per piece (minimum 3 pieces)

(Allergens: 2,4)



Crudi's Symphony

Tasting of the 3 raw fish dishes listed above, but in a smaller version.

Bluefin Tuna - Friulian Trout - Red Shrimp.

(serving for 1 person)

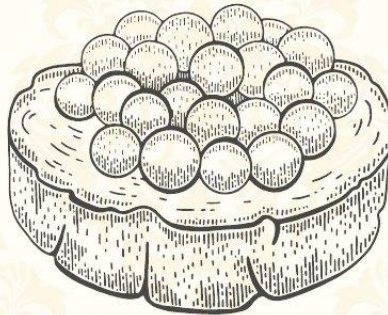
€24

(Allergens: 2,4,7,8)

OPTION 5:

CAVIAR

The food of the Gods



THE 3 TYPES ALWAYS AVAILABLE:



SIBERIAN

The most classic

€39 (20g)



SEVRUGA IMPERIAL

The oldest and most loved by experts

€54 (20g)



EXCLUSIVE

BELUGA-SIBERIAN

The cross between the 2 most famous species

€89 (20g)

For all the details, browse our CAVIAR LIST

TASTING OF BREAD AND OIL

The oldest of Italian traditions

3 Great Oils of the Marche:



Ascolana Tenera
SOUTH Marche area



Piantone di Mogliano
Marche area CENTRAL



Raggiola
Marche NORTH area

The image is for illustrative purposes only. The size of the pieces varies depending on the production.



Matera PGI Bread
The Legendary Bread of the South



Genzano PGI Bread
Europe's 1st PGI Bread - Sourdough



Black of Fènis®
100% Valdostan Rye



The Great Breads of Italy:

1.4 £
Lire of 1861



€7
PER PERSON

If paired with tastings or other dishes:

€5

instead of €7

Curiosity: SOME EXCELLENCES WE USE

BLUEFIN TUNA

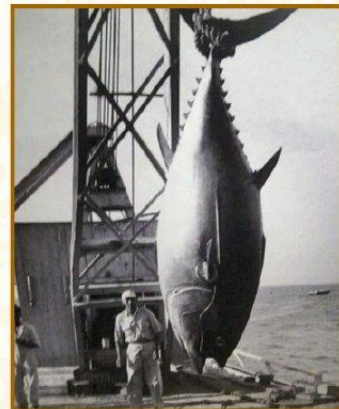
Sicilian Bluefin

Considered the King of the Mediterranean, the Bluefin is much larger and more imposing than its cousin, the Yellowfin. Extremely nutritious, rare, and prized, its meat is even compared to beef due to its blood content (hence its "red" color).

It can only be sold with a certificate from the consortium (ICCAT). Anything else is considered fraud or contraband. (You can see our certificate on display)



Fresh Bluefin Tuna meat with a very intense color compared to other types of Tuna



Specimen caught in 1975 in the Mediterranean
845 kg - 4.5 meters

GREEN PISTACHIO FROM BRONTE D.O.P.

The Italian Green Gold



It is the undisputed King of Pistachios in the world.

4 characteristics to recognize it:

1. **Elongated fruit shape**
2. **Deep Emerald Green Color. Never Yellow!**
3. **Naturally sweet on the palate. You'll never find a salted Bronte pistachio. It's so aromatic it doesn't need salting;**
4. **It is always D.O.P. Read the label: it MUST ALWAYS have the consortium logo.**

TRADITIONAL BALSAMIC VINEGAR D.O.P.

From Modena or Reggio Emilia



REAL Balsamic Vinegar bears the wording "Traditional".

And it is only from Modena or Reggio Emilia (the DOP)

It achieves its flavor and density with the help of wood and time alone. Lots and lots of time!

**Traditional Version: Minimum 12 years Extra Old
Version: From 25 years to over 100**

No sugar, caramel or chemicals



What TRUFFLE do we use?

Only and exclusively coming from the area of:



Acqualagna "The Truffle Capital"



Capable of supplying us all year round with different but all excellent varieties.

Here is the seasonality of the macro typologies of this mushroom:

PRECIOUS WHITE	PREMIUM BLACK	BIANCHETTO	BLACK HOOKED	SUMMER BLACK
October - December	December - April	January - April	December - April	May - October

THE EXCELLENCE OF OUR MARCHE CUTS:



RE NORCINO
SALUMI DEI MONTI SIBILLINI

Almost all of our cured meats from the Marche region come from a truly excellent local supplier. This producer manages the entire production chain: from the birth of the animals, through their raising in conditions of absolute well-being, free to graze in hectares of protected forest, to the creation of cured meats that receive numerous awards every year.

The Rare Black Pigs

Re Norcino is one of the very few Italian breeders of free-range Black Pigs, specifically the custodian of the "Cinturello" breed. This breed is very similar to the Tuscan Cinta Senese due to the white stripe on its coat (cinta). These splendid animals produce meat with a much more intense, rich, and ancestral flavor, perfect for prolonged aging, even over 40 months.



Curiosity:

THE HISTORY OF THE BUILDING

History tells us that this building, built way back in 1897, was a wine cellar. It appears to have been owned by the Bocconi family of Milan (the same family that founded the famous University) and was built by Giuseppe Bocconi.

He often visited the seaside village of Civitanova Marche. Furthermore, the entire palace is among the most historic buildings in the entire city.

What's truly unique is the fact that such a place, with its exposed brick vaults, is located in a seaside town on the city's main street. A truly rare and valuable feature.

Over the years, this venue has seen a variety of activities: gaming rooms, meeting rooms, a hairdressing salon... **and in 2018 it officially became VITTORIANO.**



Curiosity: OUR AWARDS

We've always believed that the most important recognition is the satisfaction of our guests and the joy on the faces of those who share their experience at our restaurant. Nonetheless, we're extremely pleased when someone respected recognizes the results of our work, which is based on professionalism, constant research, and great passion.

Here's an excerpt:

**SINCE 2019, CONSTANTLY AT THE TOP OF THE
PORTALS IN CIVITANOVA MARCHE:**



WINNER of the Award:



**THE BEST AUTHENTIC ITALIAN
GASTRONOMIC EXPERIENCE**

- Food & Drink Awards 2023 -
by LuxLifeMagazine
(well-known newspaper that deals with luxury in England)

www.lux-review.com/winners/vittoriano/



**INSERTED IN THE
10% OF THE WORLD'S BEST
PLACES**

FROM THE TRIPADVISOR PORTAL

2020 - 2021 - 2022 - 2023 - 2024 - 2025 - 2026



**IN 2024
ENTERED THE
TOP 100 ITALY**

The Fork's ranking of the
TOP 100 restaurants in Italy
according to expert
reviews and logos.



HIGH SPEED WIFI



- Search among the “VITTORIANO” Wifi.
- Fill out the online form to access
- Enjoy your Fiber Optic connection!



VITTORIANO

Ambasciatori del GUSTO Italiano

Thank you.

LET'S KEEP IN TOUCH:



@vittorianocivitanova



www.vittorianocivitanova.it

LIST OF ALLERGENS

According to EU Regulation No. 1169/2011 of the European Parliament, starting from 13 December 2014, every food business operator must guarantee consumers the informed and safe choice of the product sold through clear and clearly visible indications.

Specifically, regarding the presence of ALLERGENS, Article 9 of Regulation (EC) No. 1169/2011 establishes that "any ingredient or processing aid listed in Annex II or derived from a substance or product listed in that Annex that causes allergies or intolerances when used in an altered form" must be listed on the label. Furthermore, Article 44 establishes that the provision of the information referred to in Article 9 is mandatory.

Annex II - Substances causing allergies or intolerances:

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
 - a) wheat-based glucose syrups, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and egg products.
4. Fish and fish products, except:
 - a) fish gelatin used as a carrier for vitamin or carotenoid preparations;
 - b) gelatin or isinglass used as a fining agent in beer and wine.
5. Peanuts and peanut products.
6. Soybeans and soy products, except:
 - a) refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soy;
 - c) vegetable oils derived from phytosterols and phytosterol esters based on soy.
 - d) plant stanol ester produced from soybean-based vegetable oil sterols.
7. Milk and milk products (including lactose), except:
 - (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactol.
8. Tree nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for tree nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard-based products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
13. Lupins and lupin-based products.
14. Molluscs and mollusc products.

We ALWAYS recommend informing the dining room staff if you have one or more allergies/intolerances.