KR

Cafè

Bistrot Gitan

Menù

Our Chef Kelly Yasmin Enhairi



I was born in 1983 to an Italian-English painter mother and an Arab fashion designer father!

I was fortunate to grow up around the world, and this allowed me to broaden not only my mind but also my palate.

After a long and arduous apprenticeship, thanks to immense dedication, I joined the Marche Regional Chefs Team at just 18 years old.

Thanks to the Antonio Nebbia competition in 2002, I began my journey into the world of culinary art; with our team, I achieved several goals, including Italian Absolute Champions in chocolate sculpture, ice, and cold cuisine dishes in Marina di Carrara during the 2003 national championships, and World Champions in 2009.

After a brief but intense experience with a large multinational, here I am in the historic center, where I want to combine culture and flavor.

The adventure continues with many other achievements, but now perhaps it's truly beginning... Here I am, ready to put myself to the test again, offering my favorite cuisine in a historic location!

Thank you in advance for choosing our restaurant.

Buon Appetito!!

Chef Kelly

Appetizers – Starters

Mazara Red Shrimp Tartare 50g served on a seasonal salad (lemon, extra virgin olive oil, 3 peppers)	*28,00€*
Cold and Hot Fish Tasting Chef's Fantasy	*25,00€*
Smoked Salmon with Multicolored Salad, warm bread and butter	*14,00€*
Citrus-Marinated Salmon in a Seasonal Salad with Croutons	*14,00€*
Marinated Fish Trio: Salmon, Dogfish and Anchovies	*14,00€*
Gratin-style Mussels, Scallops, and Small Sardines	*14,00€*
Seafood Salad	*16,00€*
Peppered Mussels	*9,50€*
Lemon Mussels	*9,50€*
A fine selection of typical Petritoli cured meats accompanied by Brusco bread and pickled vegetables	*16,00€*
Fantasy Fried Mix	*16,00€*
Meat Tasting (Hot and Cold) Chef's Fantasy	*20,00€*
Falafel 6pcs	*7,00€*

Fish First Courses

Spaghetti with Clams	15,00€
Cream and Salmon Pasta with Lemon Flavor	14,00€
Recanatese Tagliatella with Marinara Sauce	17,00€
Red Tagliatelle with Scampi/Lobster	18,00€
KR Tagliatelle with Clams, Rosemary and Ciauscolo	16,00€
Gnocchi with Seafood	18,00€
Marinara Risotto	16,00€
Cappellacci with Pecorino KR (3 pieces) served on Scorpionfish Ragù and Fresh Cherry Tomatoes	18,00€
Spaghetti Carbonara with Fish	16,00€
Gnocchi with Mussels and Pecorino Cheese	15,00€

Meat-based first courses

Recanati Tagliatelle with Chef's Espresso Ragu	14,00€
Spaghetti Carbonara	12,00€
Spaghetti with garlic, oil and chilli pepper	10,00€
Tagliatelle Ciauscolo e Varnelli	16,00€
Cappellacci with Pecorino KR with Fresh Cherry Tomatoes and Basil	16,00€

You can order a maximum of three different types of first courses per table. Thank you.

Second Courses of Fish

Traditional Rustic Tagliatelle with Shellfish in Busara Sauce	26,00€
Fried Calamari, Prawns and Scampi	20,00€
Fried Adriatic Fish	22,00€
Calamari and Shrimp Skewers	18,00€
Sea Bream in Parchment Paper Stuffed with Zucchinis and Tomatoes	25,00€
Busara Scampi with warm bred	25,00€
Grilled Scampi on a Seasonal Salad	25,00€
Traditional Roast Sea Bass	24,00€
Monkfish in Potacchio	27,00€
Swordfish Slices served on Seasonal Salad with Cherry Tomatoes	18,00€
Grilled Fish Scampi, Scallops, Mussels, Skewers, Monkfish and Sole	26,00€

Meat Second Courses

Chicken Escalope with Gratinated Vegetables	16,00€
Grilled Irish Lamb with Salad	18,00€
Couscous and Chicken Curry	18,00€
Sliced Chicken served on Seasonal Salad with Cherry Tomatoes	15,00€
300g Premium Iberian Rose Veal Fillet served on a Seasonal Salad	28,00€
Mutton Arrosticini (6 pieces)	16,00€
Sliced Iberian Veal with Rocket, Cherry Tomatoes and Grana Padano	28,00€

You can order up to three different types of second courses per table. Thank you.

Side Dishes

Mixed Salad	5,00€
French Fries	5,00€
Ascolana Olives 8pcs	8,50€
Ascolana Olives with Truffles 6pcs	8,00€
Vegetarian Ascoli Mixed Fried Food	12,00€
Grandma's Roast Potatoes	5,00€
Vegetable Gratin	5,00€
Seasonal Cooked Vegetables	5,00€
Grilled Vegetables with Aromatic Herbs	5,00€

Special Salads

Yasmin
Sautéed Chef's Vegetables, Couscous, Sun-Dried Tomatoes,
Oriental Spices, Pitted Olives, Clams, and Rosemary 16,00€

KR Desserts

Desserts of the Day

all homemade, ask our staff *6,00€*

Wine List
Sparkling Wines

Bianco Frizzante "Gassstone"	*20,00€*
Tenuta dell'Ugolino - 100% Verdicchio	*4,00€*
Metodo Charmat Brut Pecorino	*20,00€*
Cherri - 100% Pecorino	
Metodo Charmat Extra Dry "Cuvee Prestige"	*14,00€*
De Bernard - 100% Glera	
Prosecco DOC Treviso Masottina Extra Brut	*20,00€*
Mirabella - 100% Glera	*4,00€*
Prosecco DOC Treviso Masottina Brut Rosé	*20,00€*
Mirabella	*4,00€*
Franciacorta DOCG Brut Blanc de Blancs	*38 ,00€*
Mirabella	
Franciacorta DOCG Brut Rosé	*38 ,00€*
Mirabella	
Franciacorta DOCG Brut	*35,00€*
La Fiorita - 65% Chardonnay - 35% Pinot Nero	
Oltrepò Pavese DOCG Extra Brut "Cuvée 59"	*42 ,00€*
Travaglino - 100% Pinot Nero	
Oltrepò Pavese DOCG Extra Brut Rosé "Monteceresino"	*45,00€*
Travaglino - 100% Pinot Nero	
Champagne Gaston Burtin Brut	*60,00€*
Gaston Burtin - 53% Meunier - 26% Chardonnay - 21% Pinot Noir	

White Wines

Bianchello del Metauro DOC Superiore "Tenuta Campioli"	*20,00€*
Fiorini - 100% Bianchello	*4,00€*
Verdicchio dei Castelli di Jesi Classico	*16,00€*
Vigne di Leo - 100% Verdicchio	
Verdicchio dei Castelli di Jesi Classico Superiore	*25,00€*
La Staffa - 100% Verdicchio	
Verdicchio di Matelica DOC	*20,00€*
I Tre Monti - 100% Verdicchio	*4,00€*
Falerio Pecorino DOC "Al Monte Nero"	*25,00€*
Quntì - 100% Pecorino	
Offida DOCG Passerina "Bonaria"	*18,00€*
Saladini Pilastri - 100% Passerina	*3,50€*
Offida DOCG Pecorino "Cerì"	*20,00€*
Le Vigne di Clementina Fabi - 100% Pecorino	*4,00€*
Alto Adige DOC Gewurztraminer "Arenis"	*28,00€*
Kurtatsch - 100% Gewurztraminer	*5,00€*
Alto Adige DOC Muller Thurgau	*24,00€*
Kurtatsch - 100% Muller Thurgau	
Vigneti delle Dolomiti IGT Cuvee Bianco "Libel"	*18,00€*
Kurtatsch - Pinot Bianco - Sauvignon - Pinot Grigio - Chardonnay	*3,50€*
Venezia Giulia IGP Ribolla Gialla	*18,00€*
Alturis - 100% Ribolla Gialla	
Vermentino di Gallura DOCG "Spéra"	*34,00€*
Siddùra - 100% Vermentino di Gallura	

Rosè Wines

Marche IGT Rosato "A Nonna Rosa"	*20,00€*
Bisci - 100% Sangiovese	
Marche IGT Rosato "Albae"	*20,00€*
Filodivino - Lacrima - Syrah	
Salento IGP Rosato "Aka"	*18,00€*
Produttori di Manduria - 100% Primitivo	*4,00€*

Red Wines

Lacrima di Morro d'Alba DOC	*20,00€*
Podere Santa Lucia - 100% Lacrima	*4,00€*
Rosso Conero DOC	*22,00€*
Fattoria le Terrazze - 100% Montepulciano	*5,00€*
Serrapetrona DOC	*22,00€*
Alberto Quacquarini - 100% Vernaccia Nera	*5,00€*
Rosso Piceno DOC "Casal del Piano"	*18,00€*
Tenuta dell'Ugolino - 60% Montepulciano - 40% Sangiovese	*3,50€*
Marche IGT Rosso	*20,00€*
Le Vigne di Clementina Fabi - 100% Cabernet Sauvignon	*4,00€*
Alto Adige DOC Pinot Nero Blauburgunder	*28,00€*
Kurtatsch - 100% Pinot Nero	
Valpollicella DOC Valpantena Superiore	*34,00€*
Leone Alato - Corvina - Corvinone - Rondinella - Altri Vitigni	
Puglia IGT Rosso	*20,00€*
Produttori di Manduria - 100% Primitivo	*4,00€*

Half Bottles

Verdicchio dei Castelli di Jesi Classico Superiore "Le Piaole" 12,00€

Tenuta dell'Ugolino - 100% Verdicchio

Rosso Piceno DOC "Stè" 12,00€

Santa Barbara - Montepulciano - Sangiovese

Sweet Wines

Moscato d'Asti DOCG 16,00€

Matteo Soria - 100% Moscato

Primitivo di Manduria DOCG Dolce Naturale "Chicca" 4,00€

Varvaglione - 100% Primitivo

Terre Siciliane IGT Zibibbo 3,00€

Fratelli Lombardo - 100% Moscato

Vicotto Invecchiato 20 Anni 4,00€

Midea Vini

Soft Drinks

Still/Sparkling Water 1lt	2,00€
Still/Sparkling Water 0,5lt	1,20€
Canned drinks	2,50€
Coca Cola in glass 1lt	4,50€
Fruit Juices	2,50€
Draft Beer Heineken 40cl	5,00€
Draft Beer Heineken 25cl	3,00€
Becks Beer 33cl	3,00€
Ceres Beer 33cl	3,50€
Corona Beer 33cl	3,50€
Forst Beer 00 alcool 33cl	3,00€
Aero Granda Beer 33cl gluten free	4,50€
Unfiltered Blonde Beer Guglielmo 50cl	5,00€
Unfiltered Red Beer Amleto 50cl	5,00€
Unfiltered IPA beer Cordelia 50cl	5,50€

Cover Charge 2,50€

For allergen information,

ask the staff for the ingredients list available. The staff

Stay up to date on our menus and offers by asking to be added to our WhatsApp group at +39 338.1712153

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