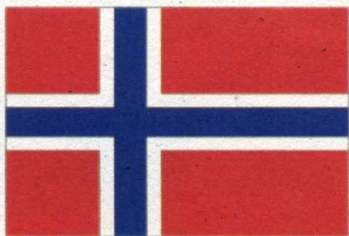




ACCADEMIA DELLO STOCCAFISSO ALL'ANCONITANA

September 26th 2007

Welcome in Ancona the city that loves stockfish



We hope your visit is a pleasant one.

Enjoy our stokfish

thank you

Antica Tipica Trattoria

La Moretta 1897



Piazza Plebiscito 52, Ancona, Italy - Tel. (071)202317

Proprietario - Corrado Biló - Proprietor

VERDICCHIO DEI CASTELLI DI JESI D.O.C. CLASSICO SUPERIORE

Type: still white wine, **First year of production:**

1998, **Production area:** hilly and piedmont in the

Follonica quarter (360 metres above sea level) in the commune of Cupramontana (Marches Region),

Terroir: of marine origin, mostly sandy with clayey sections and arenaceous elements of a Pliocene origin in banks or blocks, referred to locally as "tuff", **Grape varieties:** Verdicchio 100% (native),

Cultivation: Guyot, **Yield:** 7 tons of grapes per hectare, **Vinification:** Manual grape selection and picking. Fermentation in medium toasted oak casks, settling in the same until the spring after the harvest with periodical bâtonnage. Refinement in bottles for over a year, **Alcohol content:** 13,5% vol, **Colour:**

vivacious straw-yellow with golden-green reflections, **Bouquet:** complex and elegant. An initial fruity-floral background with hints of pineapple, grapefruit and peach, at the end there is an emergence of

notes of sage, rosemary, almonds and toasted pine-kernels, **Taste:** dry, almost soft and sapid with a good balance between the hard and soft components. In the persistent after-taste there is a good

correspondence between the olfactory scents of toasted dry fruit, **Accompaniments:** Seafood based pasta dishes containing aromatic herbs. Seafood stuffed olives and courgettes. Rice or pasta ribbons with

white truffle. Oven baked fish. Shellfish and international seafood dishes associated with flans, pies and mushrooms. White meats that may also be spicy. Slightly mature cheeses, **Serving temperature:**

12-14°C, **Recommended glass:** full-bodied white wines.



LACRIMA OF MORRO D'ALBA

Type: still red wine, **First year of production:** 2004,

Area of production: Province of Ancona, in the

area DOC of Morro D'Alba at approximately 200m above sea level, **Terroir:** white, with a slight

prevalence of clay, **Grape varieties:** 100% Lacrima, **Cultivation:** guyot, upside down, **Yield:** 100 ql of

grapes per hectare, **Vinification:** red wine making with maceration of skin for 7-10 days, **Average**

annual production: 6000 bottles, **Alcohol content:** 13% vol, **Colour:** intense purple red with ruby

reflections, **Bouquet:** characteristic, persistent and intense, with a strong prevalence of fruits of the forest,

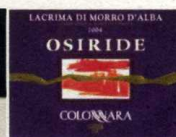
Taste: very typical, dry, sapid with a pleasant smoothness and harmonious taste-smell,

Accompaniments: first courses with red based sauces and ragù, particularly spiced and flavoured meat-

based main courses. Due to its particular aromatic characteristics it can be enjoyed alone, **Serving**

temperature: 16-18° C, **Recommended glass:** medium sized wine glass for young, red and medium

bodied wines.



VERDICCHIO PASSITO

Type: white passito wine, **First year of production:**

2000, **Production area:** south-east facing hills (450/

500 metres above sea level) in the commune of

Cupramontana (Marches Region), **Terroir:** of marine origin, of average consistency, tending to be

clayey, **Grape varieties:** Verdicchio 100% (native), **Cultivation:** guyot, **Yield:** 7 tons of grapes per

hectare (alla vendemmia), **Vinification:** withering of the grapes on the vine and then in a special room

for a brief period. This is followed by the removal of the grape stalks, and after a brief contact on the

skins, the must ferments in small oak casks where the wine then completes its maturation process for

approximately sixteen months. Subsequent refinement in bottles for several months, **Alcohol content:**

13,5% vol, **Colour:** golden yellow with reflections of topaz, bright and consistent, **Bouquet:** rich with

persistent sweet tones of exotic candied fruit, peaches in syrup, apricot in alcohol, dried fruit and honey,

with a slight final delicately vegetal and spicy touch that recalls vanilla, **Taste:** moderately sweet, soft

and velvety with a well-sustained balance, good freshness and sapidity. Leaves a long aftertaste of

delicately toasted dried fruit and sweet spices on the palate, **Accompaniments:** small pastries, oven

baked cakes with cream, tarts with yellow syrup coated fruit or dry fruit in general, apple tart, biscuits in

general. Bowl of foie-gras worked with the same wine, traditional cheese-based desserts from the region,

reasonably matured and spicy cheeses, **Serving temperature:** 14-16° C, **Recommended glass:** glass for

sweet wines with a border that is not flared.



Menù

*Antipasto
Appetizer*

*Soufflè dorato di stoccafisso su crema di spinaci con crostini profumati
Golden Stockfish Souffle with Spinach Creme and flavored Crostini*

*Primo piatto
First Course*

*Tubettoni mantecati al ragù di Stocco
Cremy Tubettoni Pasta with Stockfish ragout*

*Secondo piatto
Main Course*

*Stoccafisso della "MORETTA" all'anconitana
Moretta Stockfish Anconitan Style*

*Contorno
Side Dish*

*Insalata capricciosa
Capricciosa Salad*

*Dessert
Dessert*

*Sorbetto alla mela verde con Calvados
Granny Apple Sorbet with Calvados*

*Crostata della casa
House Pie*

*Caffe, grappa
Coffee and Grappa*



Santa (La Moretta) Biló



The Biló family (1916)

OUR HISTORY

In 1897, Archimede and Santa Biló first opened the doors of this now famous Trattoria to the public. Santa was a beautiful light skinned woman with jet black hair and was known throughout Ancona as "La Moretta" (The Brunette), Archimede loved this name and decided to name the Trattoria after his beloved wife.

In the mid 1930's, Archimede went into retirement and the helm of the Trattoria was passed on to his youngest son Bruno.

Bruno and his wife Dorina continued the tradition of running a first class restaurant specializing in traditional local and regional dishes.

When World War II broke out, Bruno was drafted into the Army.

As a result, Archimede came out of retirement to help his daughter-in-law run the Trattoria.

Throughout this period, Ancona was heavily bombed, but the Trattoria remained open doing business as usual.

When the war finally ended, the sad news came with it.

Bruno had died in a German prisoner-of-war camp.

Archimede and Dorina continued to run the Trattoria until Corrado, Bruno's only son, was older and knowledgeable enough to continue the tradition.