

# Crudités

## **Tuna tartare**

*turmeric cauliflower in double texture*

**16**

## **Amberjack tartare**

*pink grapefruit cream and Baikal caviar*

**17**

## **Wild salmon carpaccio**

*coriander oil and balsamic vinegar pearls*

**20**

## **Tuna carpaccio**

**15**

## **Amberjack carpaccio**

**16**

## **Special Gillardeau oysters**

*Each*

**6**

## **Small oyster platter**

*n.4* **20**

## **Assorted seafood platter**

**35**

## **Madama Bianca Tartare**

*(Piedmontese Fassona beef tartare)*

*ginger mayonnaise and  
white truffle powder*

**16**

## **Baikal caviar 10 g**

**25**

# Starters

## **Lukewarm seafood salad**

*carrots, celery and beetroot*

15

## **Marinara clams**

*and toasted bread*

16

## **Pureed chickpea soup**

*Herbal oil and fried mussels*

14

## **Musky octopus**

*with stewed chickling peas*

17

## **Old raven corn focaccia bread**

*demi-sel butter, Cantabrian anchovies and crunchy vegetables*

16

## **Seared stuffed squid**

*Romanesque broccoli in double texture, dehydrated onion powder and fish stock consommé*

16

## **Cod meatballs**

*pumpkin cream, roasted piquillo pepper and parmesan cheese wafer*

15

## **Poached Egg**

*creamy Fossa cheese, black truffle caviar, coriander oil and pickled Tropea onion*

13

## **Italian dry cured ham, Parmesan and figs**

*PDO Prosciutto from Parma, 36-month PDO Parmigiano Reggiano cheese, fig mustard*

19

# First courses

## Linguine with cacio cheese, pepper and clams

*Shelled clams and mint oil*

17

## Seafood Tagliolini (thin noodles)

17

## Half paccheri with lobster

*PGI Paccheri of Gragnano, from the Gentile pasta factory*

*(1/2 lobster)*

A.M.P. (According to market price)

## Seafood Carbonara Spaghetti

*PGI Spaghetti of Gragnano, from the Gentile pasta factory (without egg)*

18

## Tagliatelle with seafood ragout

15

## Saffron risotto with marrowbone

*Saffron Risotto with "Carnaroli rice of the San Massimo Reserve", marrowbone and its sauce*

26

## Fettuccine (noodles) with rabbit ragout

18

## Strozzapreti

*with sausage, porcini mushrooms and Stracciatella cheese*

15

## Tagliatelle with meat sauce

*minced meat of prime quality*

14

## Big Spaghetti with tomato sauce

*PGI Spaghettoni of Gragnano, from the Gentile pasta factory, in tomato sauce made with the PDO Piennolo cherry tomatoes of the Vesuvius*

14

# Main courses

**Tuna sliced steak**  
*seasonal vegetables*

20

**Amberjack slice**  
*celeriac cream, Tzatziki dip and grilled Savoy cabbage*

24

**Grilled octopus**  
*potato and olive mousse, grilled polenta and sautéed  
turnip greens*

21

**Beef cheek**  
*with its broth and purple mashed potatoes*

20

**Black Angus sirloin**  
*baked potatoes*

23

**Veal breaded cutlet (with bone)**  
*chips*

22

**Belly of suckling pig**  
*American potato quenelle, sautéed artichokes and olive  
powder*

20

# The Barbecue

**Mixed grill**  
*with catch of the day*

**25**

**Squid and prawn kebabs**

*Each*

**5**

**Pork Ribs**

**18**

**Black Angus top sirloin cap**  
*(Picanha Angus from Uruguay)*

**23**

**Short Ribs (beef ribs)**

*American Black Angus*

*2 ribs 47*

*4 ribs 78*

*All grilled cuts are accompanied by seasonal vegetables*

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# Matured meats

## **Finnish Cow**

*Rib-eye steak per hectare*

**8,5**

*Florentine steak per hectare*

**9**

## **Bavarian Scottona**

*Rib-eye steak per hectare*

**8**

*Florentine steak per hectare*

**8,5**

# Side dishes

**Seasonal side dish**

**7**

**Baked potatoes**

**7**

**Chips**

**7**

**Green or mixed salad**

**6**

# Desserts

## **Mascarpone mousse**

*dark chocolate boat and raspberry oak leaf*

9

## **Star pear**

*cooked at low temperature, with star anise, citrus crumble, white chocolate mousse and strawberry coulis*

8

## **Panna cotta**

*pink grapefruit extract, crunch of pecan nuts*

8

## **Canasta cake**

*with dark chocolate, lemon curd cream, chestnuts in syrup  
Baikal caviar and extra-virgin olive oil powder*

9

# Allergens

1. cereal grains  
2. crustaceans  
3. eggs  
4. fish  
5. peanuts  
6. soya  
7. milk

8. nuts  
9. celery  
10. mustard  
11. sesame seeds  
12. sulphur dioxide and sulphites  
13. lupines  
14. molluscs

**NB:** *The underlined/highlighted products can be used in the various cooking preparations carried out by the company and are substances which may cause allergies or intolerances in already predisposed subjects. Please ask the staff in charge for further specifications concerning the single cooking preparations and view the food allergen chart.*

*Cross-contamination cannot be excluded.*

*We would like to inform our dear guests that our restaurant serves fresh, deep frozen and/or frozen meat, fish, fruit and vegetables, with reference to specific consumer demands, business organisational needs, and the supply of market genres. When ordering, we will inform you of the origin, quality and preparation of the chosen dish.*