

OUR RAW DISHES

Tuna tartare <i>mango jelly and pear julienne</i>	19
Meagre fish tartare <i>orange in double consistency and Baikal caviar</i>	18
Tuna carpaccio	17
Carpaccio of wild salmon caught on the hook <i>wasabi pearls</i>	19
Oysters Special <i>Daniel Sorlut</i> <i>1 oyster</i>	each 6
Small oyster platter <i>5 oysters</i>	27
Assorted seafood platter	40
Madama Bianca tartare <i>Piedmontese Fassona beef tartare, black truffle pearls and caper mayonnaise</i>	18
Baikal caviar 10 g	26

STARTERS

Lukewarm seafood salad

celery, carrots and beetroot

16

Slightly smoked and marinated herring salad

*on a mock bed of squid ink bread,
tomato, onion, cucumbers, oregano and olives*

17

Buffalo mozzarella and Cantabrian anchovies

Puntarelle chicory salad

23

Marinara clams

toasted bread

15

Mussels Taranto Style

toasted bread

15

Fish meatballs

pumpkin cream and onion compote

16

Cuttlefish with peas

toasted bread croutons

16

Breaded and fried egg yolk

*dipped in a potato pureed soup,
smoked provola cheese and mushrooms*

13

Cured meats and cheese platter with piadina wedges of Romagna

*PDO Parma ham, Lardo di Colonnata (cured pork fat),
Pancetta by Podere Cadassa (pork belly), grilled pork
shoulder, PDO Piemontese Toma cheese, 36-Month aged
Parmigiano Reggiano PDO cheese*

23

FIRST COURSES

Spaghetti with clams 16

Linguine with cacio cheese, pepper and raw prawns 18
raw prawns and mint oil

Passatelli with rockfish sauce 20
homemade Passatelli, Yellow Datterino tomatoes and sage extract

Our seafood risotto with raw red prawns
Carnaroli rice of the San Massimo Reserve, shelled mussels and clams, red tuna, marine plankton, raw red prawns and its bisque min. 2 people 20

Seafood tagliolini 19
homemade long thin noodles

Mezzi paccheri-pasta with lobster A.M.P.*
1/2 lobster
* A.M.P. = according to market price

Seafood Carbonara Spaghetti 19
without egg

Pappardella with wild boar meat sauce 21
knife-chopped wild boar meat sauce, grated Provolone del Monaco cheese and walnuts

Strozzapreti with sausage 15
turnip greens and Stracciatella cheese

Homemade pasta with meat or tomato sauce 13

*Our dried pasta is the PGI Pasta of Gragnano made by "Pastificio Gentile".
Our fresh homemade pasta is made by the pasta factory "Puro Grano".*

MAIN COURSES

Special Tasmanian Salmon slice <i>Romanesco broccoli in double consistency and fried leek, salmon selected by "Longino & Cardenal"</i>	23
Tuna sliced steak <i>cream of artichokes and puntarelle chicory</i>	22
Sautéed octopus <i>couscous with Greek feta cheese, sweet and sour Savoy cabbage, pumpkin and Italian green sauce</i>	22
Galletto Vallespluga <i>rooster with baked potatoes and Tzatziki sauce</i>	21
Iberian pork kebabs <i>apple sauce with mustard and baked potatoes</i>	23
Milanese-style veal cutlet with bone <i>French fries</i>	24

OUR BARBECUE

Mixed fish grill	29
Kebabs	
<i>Squids</i>	<i>each 6</i>
<i>Prawns</i>	<i>each 6</i>
Black Angus Picanha <i>(Uruguay)</i>	24
Black Angus sirloin	22

MATURED MEAT

Bavarian Scottona	
<i>Florentine steak</i>	<i>per hectare 9</i>
<i>Rib-eye steak</i>	<i>per hectare 8</i>
Choco Finnish Scottona	
<i>Florentine steak</i>	<i>per hectare 10</i>
<i>Rib-eye steak</i>	<i>per hectare 9</i>

All grilled cuts are accompanied with baked potatoes

SIDE DISHES

<i>Seasonal vegetables</i>	7
<i>Baked potatoes</i>	7
<i>French fries</i>	7
<i>Mixed salad</i>	6

GOURMET PIZZA

La fan tutti

PGI Mortadella of Bologna, “Agricola Gentile” Stracciatella cheese of Agerola and pistachio grains

17

La squisita

Piedmontese Fassona beef tartare, Tzatziki sauce and black truffle pearls

19

Pizza with PDO Parma ham

“Agricola Gentile” Stracciatella cheese of Agerola and crispy vegetables

21

Pizza with raw tuna

Tuna tartare, “Agricola Gentile” Stracciatella cheese of Agerola and lemon pepper

19

All our gourmet pizzas can be stuffed inside

The quest for quality is and always will be our priority.

Customer satisfaction is our goal.

Cover charge € 4

CLASSIC PIZZA

Marinara

tomato sauce, garlic and oregano

7

Margherita

tomato sauce, Fior di Latte mozzarella

8

La Genovese

pesto sauce, Fior di Latte mozzarella, cherry tomatoes and ricotta cheese

12

Napoli

tomato sauce, Fior di Latte mozzarella, anchovies, capers and oregano

10

Zuccosa

pumpkin cream, sausage and Provolone del Monaco cheese

14

Crudo

tomato sauce, Fior di Latte mozzarella, PDO Parma ham

13

Tuna and Onion

tomato sauce, Fior di Latte mozzarella, tuna and onion

11

QRCODE

RISTORANTE_CANASTA_RICCIONE

DESSERTS

Mascarpone mousse

dark chocolate boat and raspberry oak leaf

8

Cheesecake

raspberry coulis and pistachio grains

9

White chocolate mousse

cacao cream, toasted almonds and candied lemon

9

Pumpkin and orange cake

on a bed of hot dark chocolate, yuzu custard and red fruit powder

10

Allergens

1. cereals

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.