

OUR RAW DISHES

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|---|--------|
| Tuna tartare <i>strawberry in double texture</i> | 19 |
| Amberjack tartare <i>Baikal caviar and pineapple</i> | 20 |
| Tuna carpaccio | 18 |
| Amberjack carpaccio | 19 |
| Wild salmon carpaccio caught by hook <i>Wasabi pearls</i> | 20 |
| Raw scampi | each 5 |
| Oysters special <i>Daniel Sorlut</i> <i>I ostrica</i> | each 6 |
| <i>Tsaritsa</i> <i>I ostrica</i> | each 6 |
| Small oyster platter | 27 |
| Assorted seafood platter | 43 |
| Piedmontese beef tartare <i>Tartare sauce</i> | 18 |
| Baikal caviar gr. 10 | 26 |

STARTERS

- Greek salad** 14
*feta, tomatoes, cucumbers, black olives, green peppers,
sweet and sour red onion and oregano*
- Caprese salad with buffalo mozzarella** 15
- Scallop and spelt salad** 17
avocado, Taggiasca olives, radishes and spicy Zola cheese
- Lukewarm seafood salad** 16
celery, carrots and beetroot
- Buffalo mozzarella, Cantabrian anchovies** 23
artichoke salad
- Asparagus savoury pie, slightly smoked
and marinated herring** 15
PDO Parmigiano Reggiano cheese wafer
- Marinara-style clams** 15
toasted bread
- Mussels Taranto style** 14
toasted bread
- Fish meatballs** 16
rocket pesto and caramelized onion
- Cold cuts and cheese platter with
sliced Piadina from Romagna** 23
*PDO Prosciutto di Parma ham, "Lardo di Colonnata IGP"
pork lard, "Podere Cadassa" rolled bacon, grilled pork shoulder,
spicy Zola cheese and 36-month PDO Parmigiano Reggiano cheese*
- Roast beef** 18
balsamic vinegar reduction and mixed leaf salad

FIRST COURSES

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

Cheese and pepper Linguine 18
mint olive oil

Our Marinara-style risotto *Min. 2 people* 20
*"Carnaroli rice of the San Massimo Reserve",
yellow cherry tomato sauce, shelled mussels and clams,
red tuna, raw red prawns and its bisque*

Seafood Tagliolini 19
homemade thin noodles

Mezzi paccheri-pasta with lobster *A.M.P.*
1/2 lobster

Seafood Carbonara Spaghetti 19
with a sprinkling of mullet bottarga
without egg

Spaghetti with clams 17

Amatriciana-style stuffed pasta 20
fermented black garlic cream

**Gnocchi, cubed grilled pork
shoulder and courgette cream** 18
provolone del monaco grattugiato

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

- Grilled little squids** 21
from Porto Santo Spirito
*with pea cream, Scapece courgettes,
squid ink onion powder*
- Special Tasmanian Salmon slice** 24
*Friggitelli peppers, Quartirolo cheese, carrot
and ginger cream, salmon selected by "Longino & Cardenal"*
- Sautéed octopus** 22
Pizzaiola style octopus with toasted bread
- Catch of the day slice** 28
cream of roasted peppers and grilled Belgian endive
- Tuna sliced steak** 23
artichoke cream and Variegated Radicchio salad
- Vallespluga Galletto (cockerel)** 24
baked potatoes and Tzatziki sauce
- Milanese-style veal cutlet with bone** 24
French fries

OUR BARBECUE

Mixed fish grill 29

Kebabs

squids cad. 6

prawns cad. 6

American Black Angus skirt steak 28
baked potatoes and raspberry creamy sauce

Black Angus sirloin 22

MATURED MEAT

Bavarian Scottona

T-bone steak all'etto 9

Rib-eye steak all'etto 8

Choco Finnish Scottona

T-bone steak all'etto 10

Rib-eye steak all'etto 9

All grilled cuts are served with baked potatoes



RISTORANTE_CANASTA_RICCIONE

DESSERTS

| | |
|--|----|
| Mascarpone mousse <i>dark chocolate boat and raspberry oak leaf</i> | 8 |
| Cheesecake <i>raspberry coulis and pistachio grains</i> | 9 |
| White chocolate bavarois and mixed berries <i>on cocoa shortcrust pastry</i> | 9 |
| Carrot cake <i>yoghurt mousse, honey and passion fruit powder</i> | 10 |

*The quest for quality is and always will be our priority,
customer satisfaction is our goal.*

Cover charge € 3,50

Allergeni

- | | |
|-------------------------|--|
| 1. <i>cereal grains</i> | 8. <i>nuts</i> |
| 2. <i>crustaceans</i> | 9. <i>celery</i> |
| 3. <i>eggs</i> | 10. <i>mustard</i> |
| 4. <i>fish</i> | 11. <i>sesame seeds</i> |
| 5. <i>peanuts</i> | 12. <i>sulphur dioxide and sulphites</i> |
| 6. <i>soya</i> | 13. <i>lupines</i> |
| 7. <i>milk</i> | 14. <i>molluscs</i> |

N.B. *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.

CLASSIC PIZZA

- Marinara** 7
tomato sauce, garlic and oregano
- Margherita** 8
tomato sauce, Fior di Latte mozzarella
- Napoli** 10
tomato sauce, Fior di Latte mozzarella, anchovies and oregano
- Genovese** 12
pesto sauce, Fior di Latte mozzarella, cherry tomatoes and ricotta cheese
- Crudo** 13
tomato sauce, Fior di Latte mozzarella and PDO Parma ham
- Tonno e cipolla** 12
tomato sauce, Fior di Latte mozzarella, tuna and onion
- Salsiccia** 11
tomato sauce, mozzarella and sausage
- Prosciutto e Funghi** 13
tomato sauce, Fior di Latte mozzarella, mushrooms cooked in oil parsley and garlic, baked ham
- Carciofini e mortadella** 13
tomato sauce, Fior di Latte mozzarella, little artichokes and mortadella
- Diavola** 12
tomato sauce, Fior di Latte mozzarella, spicy salami and oregano
- Quattro formaggi** 14
white pizza, mozzarella, spicy gorgonzola cheese, Provolone del Monaco cheese and Grana cheese
- Quattro stagioni** 14
tomato sauce, mozzarella, baked ham, mushrooms cooked in oil parsley and garlic, artichokes and olives
- Focaccia di Mais corvino** 17
focaccia made with black corn "Mais Corvino", butter, Cantabrian anchovies and crispy vegetables
- Focaccia** 4

GOURMET PIZZAS

La fan tutti 17

*PGI Mortadella of Bologna, "Agricola Gentile"
Stracciatella cheese of Agerola and pistachio grains*

La squisita 19

*Piedmontese beef tartare, Tzatziki sauce and
black truffle pearls*

Pizza with PDO Parma ham 21

"Agricola Gentile" Stracciatella cheese and crispy vegetables

Pizza with veal in tuna sauce 20

*Vegetable mousse dressed with tuna fish sauce,
caper fruits and dusting of dried egg yolk*

Bacon and scamorza cheese 21

*"Podere Cadassa" rolled bacon, smoked
scamorza cheese and mixed green salad*

Pizza with raw tuna 18

*Tuna tartare, "Agricola Gentile" Stracciatella
cheese and lemon pepper*

All our gourmet pizzas can be stuffed inside.

DRAUGHT BEER

| | | |
|----------------------|-----------------|---|
| <i>Stella Artois</i> | <i>cl. 0,20</i> | 5 |
| <i>Stella Artois</i> | <i>cl. 0,40</i> | 7 |

BOTTLED BEER

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|--|--|---|
| <i>Menabrea blonde beer</i> | | 7 |
| <i>Menabrea amber beer</i> | | 7 |
| <i>Konig Ludwig Weissbier (wheat beer)</i> | | 9 |

SOFT DRINKS

| | | |
|-------------------------------|--|---|
| <i>Still water</i> | | 4 |
| <i>Sparkling water</i> | | 4 |
| <i>Coca-Cola</i> | | 5 |
| <i>Coca-Cola Zero Sugar</i> | | 5 |
| <i>Fever-Tree Tonic water</i> | | 6 |
| <i>Lemon Soda</i> | | 5 |
| <i>Sprite</i> | | 5 |
| <i>Fanta</i> | | 5 |
| <i>Lemon tea</i> | | 6 |
| <i>Peach tea</i> | | 6 |
| <i>Fruit juices</i> | | 5 |

COFFEE BAR

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|---|------|
| <i>Espresso made with "Masini Blend" by Essse Caffè</i> | 2,50 |
| <i>Decaffeinated coffee</i> | 2,50 |
| <i>Spiked coffee</i> | 3,50 |
| <i>Cappuccino</i> | 3,50 |
| <i>Teas and herb teas</i> | 3,50 |

AFTER-DINNER DRINKS

6

Averna
Zucca
Jägermeister
Fernet Branca
Branca Menta
Montenegro
Ramazotti
Amaro del Capo
Cinar
Vecchia Romagna
Amaro Lucano
Borsci S. Marzano
Braulio
Unicum
Petrus
Jefferson

SPIRITS

7

Cointreau
Gran Marnier
Sambuca
Amaretto
Disaronno
Baileys
Varnelli

GIN

| | |
|-----------------------|----|
| <i>Gin Mare Capri</i> | 15 |
| <i>Gin Mare</i> | 14 |
| <i>Hendrick's</i> | 13 |
| <i>Elephant</i> | 12 |
| <i>Engine</i> | 12 |

WHISKY

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|------------------------------|----|
| <i>Jack Daniel's</i> | 8 |
| <i>Lagavulin 12 Years</i> | 12 |
| <i>Caol Ila 12 Years</i> | 12 |
| <i>GlenGrant 5 Years</i> | 7 |
| <i>Chivas Regal 12 Years</i> | 10 |

TEQUILA

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|---------------------------|----|
| <i>Don Julio</i> | 12 |
| <i>Don Ramon Reposado</i> | 9 |

VODKA

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|------------------|----|
| <i>Beluga</i> | 9 |
| <i>Belvedere</i> | 10 |

RUM

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|------------------------|----|
| <i>Don Papa Baroko</i> | 12 |
| <i>Diplomatico</i> | 10 |
| <i>Ron Barceló</i> | 9 |

COGNAC

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|-------------------------|----|
| <i>Courvoisier</i> | 6 |
| <i>Rémy Martin VSOP</i> | 12 |

BRANDY

| | |
|---------------------------|---|
| <i>Stock 84</i> | 8 |
| <i>Stravecchio Bianca</i> | 6 |