

RAW DISHES

Tuna tartare 19
melon, balsamic vinegar glaze and toasted almonds

Amberjack tartare 20
guacamole, coconut milk emulsion, lime and crispy onion

Tuna carpaccio 19
mustard, onion compote and citronette sauce

Amberjack carpaccio 20
olive tapenade, mint mayonnaise and blueberries

**Carpaccio of red prawns
from Mazara del Vallo** 22
stracciatella cheese and sliced tomatoes

Wild salmon carpaccio caught by hook 21
wasabi mayonnaise and fried curled parsley

Raw scampi each 7

Oysters
Gillardeau each 7

Tsarskaya each 7

Small oyster platter 30

Assorted seafood platter 50

Piedmontese beef tartare 22
rum zabaglione, parsley pesto with capers and lemon, toasted peanuts

Baikal caviar g 10 27

SALADS

Our Caesar salad

17

lettuce salad, Parmigiano Reggiano PDO flakes, toasted bread, cherry tomatoes, smoked salmon and Caesar sauce, variation with chicken!

Canasta salad

16

mesclun salad, boiled eggs, avocado, tuna in oil, summer pears and lime mayonnaise

Greek salad

16

feta cheese, tomatoes, cucumbers, black olives, green peppers, sweet and sour red onion and oregano

By the seashore

19

corn salad, pineapple, radishes, mustard sauce with walnuts and raw scampi

STARTERS

Lukerwarm seafood salad 18
celery, carrots and bertroot

Catalan-style lobster A.M.P.
*vegetable crudités *according to market price*

Marinated anchovies 16
caramelized onion, confit cherry tomatoes, balsamic vinegar, crispy curled parsley and wedges of Piadina from Romagna

Fish meatballs 19
Aioli sauce

Cantabrian anchovies 21
fennel salad, orange, pine nuts, toasted bread and salted butter

Mussels Taranto style 16
toasted bread

Marinara-style clams 17
toasted bread

Cold cuts and cheese platter with wedges of Piadina from Romagna 29
PDO Prosciutto di Parma ham, spicy salami, rolled bacon, grilled pork shoulder, Brie and 36-month PDO Parmigiano Reggiano

PASTA DISHES

Seafood Tagliolini <i>homemade long thin noodle</i>	21
Mezzi paccheri-pasta with lobster <i>1/2 lobster</i> <i>*according to market price</i>	A.M.P.
Spaghetti with basil pesto and wild Italian prawn tartare <i>burrata cheese, basil and lemon zest</i>	24
Pasta stuffed with Roman-style veal cutlets <i>crispy raw ham, sage extract and blueberry reduction sauce</i>	23
Spaghetti from the Verrigni pasta factory with clams	19
Our Marinara-style risotto <i>chard cream, shelled mussels and clams, amberjack, whipped with oyster butter, raw scampi, red prawn bisque and cream of fermented red cabbage</i>	<i>min 2 people</i> 24
Nerano-style Rigatoro affumicato from the Verrigni pasta factory <i>zucchini in double texture, basil, Parmigiano Reggiano PDO, Provolone del Monaco cheese and dehydrated onion powder</i>	19
Passatelli with scorpionfish sauce <i>homemade passatelli, yellow Datterino tomatoes and sage extract</i>	21
Seafood Carbonara with a sprinkling of mullet bottarga <i>without egg</i>	20
Tagliatelle with meat sauce	16
Strozzapreti or gnocchi with tomato sauce	15

MAIN DISHES

**Grilled baby cuttlefish from
Porto Santo Spirito** 24
with pea cream and squid ink onion powder

Fish slice of the day 23
gazpacho cream and marinated zucchini

Galician-style tuna sliced steak 24
grilled endive, pear and ginger cream

Braised octopus 25
cherry tomatoes salad, olives, basil and boiled potatoes

Mediterranean style sea bass fillet 26
tomatoes, potatoes, black olives, caper flowers and basil

**Special Longino & Cardenal
Tasmanian salmon slice** 25
aubergine hummus, tomato concassé and basil chlorophyll

Milanese-style chicken cutlet 15
French fries

Milanese-style veal cutlet with bone 24

Pork ribs 22
*marinated with our rub, carrot sauce with mustard
and its brown fund*



RISTORANTE_CANASTA_RICCIONE

OUR BARBECUE

Mixed fish grill 31

Grilled crustaceans 38

Kebabs

Squids each 6

Prawns each 7

Black Angus sirloin from Uruguay 23
baked potatoes

Uruguayan Picanha steak 25
baked potatoes

MATURED MEAT

Irish Scottona

T-bone steak per hectogram 9

Rib-eye steak per hectogram 8

Choco Finlandia

T-bone steak per hectogram 10

Rib-eye steak per hectogram 9

All grilled cuts are served with baked potatoes

SIDE DISHES

Green salad 6

Mixed salad 7

Baked potatoes 7

French fries 7

Seasonal vegetables 7

DESSERTS

Mascarpone mousse <i>dark chocolate boat and raspberry oak leaf</i>	8
Cheesecake <i>exotic fruit puree and pistachio grains</i>	9
Chocolate tiramisu	9
Drowned in coffee <i>mascarpone and chocolate truffle</i>	10
Ice cream	7
Seasonal fruit <i>*according to market price</i>	A.M.P.

*The quest for quality is and always will be our priority,
customer satisfaction is our goal.
Cover charge € 3,50*

Allergens

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

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.