

OUR RAW DISHES

Tuna tartare 19
Teriyaki sauce, Boretto onion jam and pear slices

Amberjack tartare 21
guacamole, coconut milk dressing, lime and crispy onion

Tuna carpaccio 19
mustard, onion compote and citronette sauce

Amberjack carpaccio 20
olive tapenade sauce, mint and blueberry mayonnaise

**King prawn carpaccio from
Porto Santo Spirito** 19
stracciatella cheese with thin tomato slices

Raw scampi *cad* 7

Ostriche special
Gillardeau *cad* 8

Small oyster platter 39
6 oysters

Assorted seafood platter 50

**Mediterranean-style Piedmontese
beef tartare** 22
dried tomatoes, pine nuts, capers and mustard sauce

STARTERS

Lukewarm seafood salad 18
celery, carrots and beetroot

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

Greek salad 17
feta cheese, tomatoes, cucumbers, black olives, green peppers, sweet and sour red onion and oregano

Fish meatballs 19
Aioli sauce

Mussels Taranto style 18
toasted bread

Marinara style clams 17
toasted bread

**Cold cuts and cheese platter with sliced
Piadina from Romagna** 29
PDO Prosciutto di Parma ham, spicy salami, rolled bacon, “Lardo di Colonnata IGP” pork lard, grilled pork shoulder, Brie cheese and 36-month PDO Parmigiano Reggiano

FIRST COURSES

Pumpkin Ravioli 17
Gorgonzola cheese cream, sausage and walnuts

Tagliatelle with meat sauce 16

Large green Ravioli 19
*filled with ricotta and spinach butter cream sauce,
PDO Parmigiano Reggiano and sage*

Spaghetti with tomato sauce 15

Seafood Tagliolini 22
homemade thin noodles

Mezzi paccheri-pasta with lobster S.Q.M.
half lobster

Spaghetti with local clams 19

Our Marinara-style risotto *min 2 pers.* 24
*with Swiss chard cream, shelled mussels and clams, amberjack,
blended with oyster butter, raw scampi, red prawn bisque and
fermented red cabbage cream*

Passatelli with rockfish sauce 21
homemade Passatelli, Datterino tomatoes and sage extract

Seafood Carbonara Spaghetti 20
with a sprinkling of mullet bottarga, without egg

La pasta fresca è fatta a mano dal Pastificio “Puro Grano”

MAIN COURSES

Grilled little squids from Porto Santo Spirito 24
with pea cream and squid ink onion powder

Sliced tuna steak 24
mashed potatoes, turmeric, leek, turnip greens and their cream

Stewed octopus 25
sautéed pumpkin, sauerkraut and Jerusalem artichoke with tomato

Mediterranean seabass fillet 26
tomatoes, potatoes, black olives, caper flowers and basil

Milanese-style veal cutlet 22
French fries

Beef cheek 24
with mashed potatoes



RISTORANTE_CANASTA_RICCIONE

OUR BARBECUE

Mixed fish grill 31

Kebabs

squids cad. 6

prawns cad. 7

Black Angus sirloin 23

baked potatoes

MATURED MEAT

Irish 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

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
Lemon sorbet	6

*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.