

# RAW SELECTION

**Tuna Tartare** €20  
*tahini mayonnaise and avocado carpaccio*

**Amberjack Tartare** €21  
*coconut milk, lime and crispy onion emulsion*

**Red Prawn Carpaccio  
(Porto Santo Spirito)** €19  
*stracciatella and tomato carpaccio*

**Raw Scampi** €7 each

## Special Oysters

*Gillardeau Oysters* €7 each

**Mini Oyster Platter** €39  
*6 oysters*

**Grand Seafood Platter** €50

**Mediterranean Fassona Beef  
Tartare** €22  
*sun-dried tomatoes, pine nuts, capers and mustard  
sauce*

# SALADS

**Greek Salad** €15

*Greek feta, tomato, cucumber, Taggiasca olives, green peppers, sweet and sour red onion, and oregano*

**Caesar Salad** €16

*chicken, lettuce, shaved 30-month aged Parmigiano Reggiano PDO, toasted bread, cherry tomatoes and Caesar dressing*

**Buffalo Mozzarella Caprese** €15

*tomato, buffalo mozzarella and basil*

**Salmon Salad** €19

*seared salmon, baby spinach, red radicchio, spring onion, avocado and tzatziki sauce*

# STUFFED PIADINAS

Lunch only

**Parma Ham (PDO) & Squacquerone Cheese** €11

**Ham, Mozzarella & Fresh Tomato** €10

**Salami, Smoked Scamorza & Grilled Zucchini** €11

**Marinated Salmon, Rocket & Cream Cheese** €14

**Marinated Anchovies, Rocket, Onion & Balsamic Vinegar** €11

# STARTERS

**Beetroot-Marinated Salmon** €19

*black rice salad, seasonal crunchy vegetables  
guacamole, balsamic vinegar*

**Marinated Anchovies & Piadina Wedges** €16

*caramelized onion, confit cherry tomatoes, balsamic vinegar, crispy  
curly parsley*

**Warm Seafood Salad** €18

*celery, carrots, diced beetroot*

**Fish Croquettes** €19

*herb mayonnaise*

**Mussels Taranto Style** €18

*toasted bread*

**Clams Marinara** €17

*toasted bread*

**Cured Meats & Cheese Platter  
with Piadina Wedges** €30

*Parma Ham PDO, salami, rolled pancetta, coppa, Brie,  
local Scoparolo cheese, 30-month  
aged Parmigiano Reggiano PDO, squacquerone*

# FIRST COURSES

<b>Strozzapreti with Sea Bass Fillet</b> <i>cherry tomatoes</i>	€18
<b>Fish Ravioli with Shellfish Sauce</b>	€19
<b>Seafood Risotto (red)</b> <small>minimum 2 people</small>	€23
<b>Linguine with Basil Pesto &amp; Red Prawn Tartare</b> <i>stracciatella, basil, lemon zest</i>	€24
<b>Tagliolini allo Scoglio</b>	€22
<b>Spaghetti with Local Clams</b>	€18
<b>Seafood Carbonara</b> <i>/bottarga, a hint of saffron, no egg</i>	€20
<b>“Canasta” Gnocchi</b> <i>sausage, cherry tomatoes, stracciatella, rosemary</i>	€19
<b>Baked Strozzapreti</b>	€16
<b>Tagliatelle with Meat Ragù</b>	€16
<b>Spaghetti with Tomato</b> <i>And basil</i>	€15

*Our fresh pasta is handmade by the artisan pasta makers at “Puro Grano”*

# MAIN COURSES

**Grilled Baby Cuttlefish (Porto Santo Spirito)** €24  
*pea purée, squid ink onion powder*

**Mixed Fried Seafood** €19  
*with vegetables*

**Tuna Steak** €25  
*coated with toasted chia seeds, Chinese cabbage, teriyaki sauce*

**Braised Octopus** €26  
*gazpacho cream, toasted croutons, julienned cucumber, mint oil*

**Mediterranean Sea Bass Fillet** €25  
*tomatoes, potatoes, black olives, caper flowers, basil*

**Veal Cutlet** €22  
*French fries*



RISTORANTE\_CANASTA\_RICCIONE

# FROM THE GRILL

**Mixed Grilled Seafood** €31

**Skewers** €6  
*Squid* each

*Prawns* €7  
each

**Black Angus Sirloin Steak** €23  
*roasted potatoes*

## DRY-AGED BEEF

**Irish Heifer Beef**  
*T-Bone Steak* (per 100g) €9

*Ribeye Steak* (per 100g) €8

*All dry-aged cuts are served with roasted potatoes*

## SIDE DISHES

**Green Salad** €6

**Mixed Salad** €7

**Roasted Potatoes** €7

**French Fries** €7

**Seasonal Vegetables** €7

# CLASSIC PIZZAS

<b>Marinara</b> <i>tomato, garlic, oregano</i>	€7
<b>Margherita</b> <i>tomato, fior di latte mozzarella</i>	€8
<b>Napoli</b> <i>tomato, fior di latte mozzarella, anchovies, oregano</i>	€10
<b>Parma Ham</b> <i>tomato, fior di latte mozzarella, Parma Ham PDO</i>	€14
<b>Tuna &amp; Onion</b> <i>tomato, fior di latte mozzarella, tuna in olive oil, onion</i>	€13
<b>Sausage &amp; Mushrooms</b> <i>tomato, fior di latte mozzarella, sausage, sautéed mushrooms</i>	€14
<b>Diavola</b> <i>tomato, fior di latte mozzarella, spicy salami, oregano</i>	€12
<b>Four Seasons</b> <i>tomato, fior di latte mozzarella, ham, sautéed mushrooms, artichokes, olives</i>	€14
<b>Four Cheese</b> <i>mozzarella, gorgonzola, brie, stracchino</i>	€16
<b>Burrata</b> <i>double tomato, Parma Ham PDO, burrata, red and yellow cherry tomatoes, basil</i>	€19
<b>Buffalo Mozzarella</b> <i>tomato, buffalo mozzarella, cherry tomatoes, pesto, basil</i>	€17
<b>Vegetarian</b> <i>tomato, mozzarella, grilled vegetables (aubergines, zucchini, peppers)</i>	€12

# DESSERTS

**Mascarpone Mousse** €8  
*dark chocolate shell, raspberry crisp*

**Cheesecake** €9  
*exotic fruit purée, crushed pistachios*

**Chocolate Tiramisù** €9

**Affogato al caffè** €10  
*mascarpone and chocolate truffle*

**Lemon Sorbet** €6

**Seasonal Fresh Fruit** €10

*The pursuit of quality has always been, and will always be, our priority.  
Your satisfaction is our ultimate goal.  
Cover charge €3.50*

## Allergens

- |                       |  |
|-----------------------|--|
| 1. <i>Cereals</i>     | 8. <i>Tree 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>Soy</i>         | 13. <i>Lupin</i>                         |
| 7. <i>Milk</i>        | 14. <i>Molluscs</i>                      |

**IMPORTANT NOTICE** Please note that highlighted or underlined products may be used in our preparations and may cause allergies or intolerances in sensitive individuals. We kindly ask you to inform our staff of any allergies or dietary requirements. Further details on ingredients and preparations are available upon request, and the allergen register can be consulted.

*We cannot exclude the possibility of cross-contamination.*

*We inform our guests that our restaurant uses fresh, frozen, and/or deep-frozen meat, fish, and produce, depending on availability, seasonal supply, and operational needs. We will be happy to provide information regarding the origin, quality, and preparation of each dish upon request*