

# OUR RAW DISHES

<b>Tuna tartare</b>	19
<i>Mandarin gel and Puntarelle chicory julienne</i>	
<b>Cuttlefish noodles</b>	19
<i>Herring caviar, wild fennel extra virgin olive oil and black fermented Combava</i>	
<b>Tuna carpaccio</b>	18
<b>Carpaccio of red prawns from Mazara del Vallo</b>	22
<i>Stracciatella cheese with lime and escarole sauce</i>	
<b>Wild salmon carpaccio caught by hook</b>	21
<i>Wasabi pearls</i>	
<b>Raw scampi</b>	cad 7
<b>Oysters special</b>	
<i>Gillardeau</i>	
<i>1 oyster</i>	cad 7
<b>Small oyster platter</b>	28
<i>5 oysters</i>	
<b>Assorted seafood platter</b>	50
<b>Piedmontese beef tartare</b>	20
<i>Remoulade sauce and topinanmbur chips</i>	
<b>Baikal caviar gr. 10</b>	26

# STARTERS

- Yellow pureed cauliflower soup** 15  
*toasted bread croutons, sautéed purple cauliflower, Parmigiano Reggiano PDO flakes and wild fennel*
- Greek salad** 16  
*tomatoes, cucumbers, black olives, green peppers, sweet and sour red onion and oregano*
- Marinated anchovies** 16  
*caramelized onion, confit cherry tomatoes and wedges of Piadina*
- Lukewarm seafood salad** 17  
*celery, carrots and beetroot*
- Cantabrian anchovies and buffalo mozzarella with rocket pesto** 24  
*toasted bread and butter curls*
- Marinara-style clams** 14  
*toasted bread*
- Mussels Taranto style** 16  
*toasted bread*
- Fish meatballs** 18  
*pumpkin cream and caramelized onion*
- Cold cuts and cheese platter with sliced Piadina from Romagna** 25  
*PDO Prosciutto di Parma ham, "Lardo di Colonnata IGP" pork lard, "Podere Cadassa" rolled bacon, grilled pork shoulder, Brie cheese and 36-month PDO Parmigiano Reggiano*

# FIRST COURSES

**Rigatoro affumicato from the Verrigni pasta factory** 19

*gold-drawn pasta, cream of Borlotti beans, shelled mussels, crunchy cheek lard and grated Ricotta Salata cheese*

**Passatelli with rockfish sauce** 21

*homemade Passatelli, Datterino tomatoes and sage extract*

**Cheese and pepper Linguine from the Verrigni pasta factory** 20

*Spillo squids, salmon eggs and coriander olive oil*

**Our Marinara-style risotto** *min. 2 people.* 22

*"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*

**Spaghetti from the Verrigni pasta factory** 18

*with clams*

**Mezzi paccheri-pasta with lobster** AMP

*1/2 lobster*

*(according to market price)*

**Seafood Carbonara Spaghetti** 20

*with a sprinkling of mullet bottarga without egg*

**Amatriciana-style stufed pasta** 21

*fermented black garlic cream*

**Hare pappardelle** 22

**Tagliatelle with meat sauce** 15

**Spaghetti with tomato sauce** 14

*Penne with tomato sauce for children*

*Our fresh homemade pasta is made by the pasta factory "Puro Grano"*

# MAIN COURSES

**Grilled little squids from Porto Santo Spirito** 22  
*with pea cream, grilled pumpkin and squid ink onion powder*

**Special Tasmanian Salmon slice** 25  
*American potato hummus, marinated artichokes, prunes, crispy black cabbage and tomato powder*

**Sautéed octopus** 22  
*stewed polenta, sautéed spinach and crispy bacon*

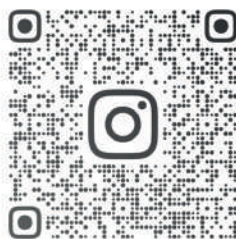
**Galician-style tuna sliced steak** 24  
*grilled endive, pear and ginger cream*

**Rabbit terrine** 24  
*its soup, pickled onion, Romanesco cauliflower and kiwi*

**Beef cheek** 28  
*its soup and mashed potatoes*

**Pork ribs** 22  
*marinated with our rub, carrot sauce with mustard*

**Milanese-style veal cutlet with bone** 24  
*French fries*



RISTORANTE\_CANASTA\_RICCIONE

# OUR BARBECUE

**Mixed fish grill** 29

## **Kebabs**

*squids* each 6

*prawns* each 6

**Black Angus sirloin** 22

*Uruguay*

# MATURED MEAT

## **Irish Scottona**

*T-bone steak* g 9

*Rib-eye steak* g 8

## **Choco Finnish Scottona**

*T-bone steak* g 10

*Rib-eye steak* g 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

<b>Mascarpone mousse</b> <i>dark chocolate boat and raspberry oak leaf</i>	8
<b>Cheesecake</b> <i>raspberry coulis and pistachio grains</i>	9
<b>Salty dessert</b> <i>with salty caramel and praline peanuts</i>	9
<b>Drowned in coffee</b> <i>mascarpone and chocolate truffle</i>	9

*The quest for quality is and always will be our priority,  
customer satisfaction is our goal.  
Cover charge € 3,00*

## 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.*