



In a futuristic projected environment, nevertheless rooted to solid traditions that link us to the past and to our land, we have been searching the tastes and the perfumes written in our DNA.

According to our land products and the seasonal products, we here propose plates full of sun and history, carefully realized by choosing the best products, and by fully valuating the typical flavors of our coast line which are always well-kept updated to all modern food needs.

Our beloved fish from the Adriatic Sea, has a main role, not to mention the good local meat and vegetarian proposals, the handmade bread with mother yeast, the pasta rigorously hand-made, the daily fish selection and the desserts elaborated with care, are just few hints of the passion we feel towards our land and sea.

Our super chef Daniele Succi from Rimini here proposes a fresh and light cuisine, always faithful to the tradition, re-elaborated with an international fusion of cooking techniques.

*If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverage do not contain the specific allergens.*

## Tasting menu

### Fish menu

#### ....traditional....

Cod fish in different ways with potatoes and cress

Grattini squared pasta with cuttlefish

Fried Fish with sweet-and-sour and mixed sesame seeds

¡In zir per la Rumagna!  
selection of local desserts

For at least 2 people

euro 52  
per person

## dessert

¡In zir per la Rumagna!  
(selection of local desserts)  
euro 10,00

Valrhona Guanaya 70% chocolate Mousse,  
red fruits and Tonka bean perfume  
euro 9,00

Squacquerone parfait, black cherry and  
caramelized cereals crumble  
euro 9,00

Steamed Meringue, exotic fruits and sweet seeds  
euro 9,00

Selection of home-made sorbets and ice-creams  
euro 9,00

Selection of Italian cheeses served with: jams, honey and sweet breads  
euro 19,00

## main courses

**"Rimini-style" grilled Fishes with mixed lettuce salad**  
euro 25,00

**Fried Fish with sweet-and-sour and mixed sesame seeds**  
euro 22,00

**Shabu Shabu of Seabass served with its consommé,  
soft horseradish, small vegetables and herbs**  
euro 20,00

**Steamer of Fish: mixed fishes, molluscs, crustaceans and vegetables  
with its sauces (minimum 2 people)**  
euro 25,00

**Roasted fillet of shi drum served with artichoke,  
violet potatoes and Acetosa herb**  
euro 20,00

**Sliced "Scottona Romagnola" beef steak with crunchy spinach,  
candied garlic and Cervia salt flavoured with herbs**  
euro 25,00

**Cabbage and black truffle roll served with tempura of cardoons, local  
beer sauce and cauliflower**  
euro 15,00

## creative

**Amberjack Tartare raw and cooked  
with Macadamia nuts, chicory, finger lime and cress**

**Scalded Scallops, Jerusalem artichoke,  
cardoncelli mushrooms and Valinch & Mallet whisky**

**Risotto with monkfish cheeks, cauliflower and Melissa herb**

**Roasted fillet of shi drum served with artichoke,  
violet potatoes and Acetosa herb**

**Valrhona Guanaya 70% chocolate Mousse,  
red fruits and Tonka bean perfume**

**For at least two people**

**euro 62,00**

**per person**

## all raw

Sashimi of Adriatic Fish with its combinations...

Molluscs and Crustaceans and their sauces

Spaghetti Verrigni with oysters, lime and Nori seaweed

Shabu Shabu of Seabass served with its consommé,  
soft horseradish, small vegetables and herbs

Steamed Meringue, exotic fruits and sweet seeds

For at least two people

euro 65,00

per person

## pasta

Grattini squared pasta with cuttlefish  
euro 15,00

Spaghetti Verrigni with oysters, lime and Nori seaweed  
euro 17,00

Risotto with monkfish cheeks, cauliflower and Melissa herb  
euro 16,00

Ravioli filled with veal, red chicory from Treviso  
and sheep Fossa cheese  
euro 15,00

Tagliatelle with Bolognese meat sauce  
euro 14,00

Chickpeas Corzetti pasta filled with black cabbage,  
sage, almonds and smoked tofu  
euro 14,00

## Starters

Cod fish in different ways with potatoes and cress  
euro 15,00

Sashimi of Adriatic Fish with its combinations.....  
euro 28,00

Molluscs and Crustaceans and their sauces  
euro 28,00

“ Tuna in jar “  
Served with: toasted bread, fresh baby onion, green beans, olive oil  
mayonnaise and mixed salad  
euro 19,00

Amberjack Tartare raw and cooked  
with Macadamia nuts, chicory, finger lime and cress  
euro 16,00

Scalded Scallops, Jerusalem artichoke,  
cardoncelli mushrooms and Valinch & Mallet whisky  
euro 16,00

Suckling pig cooked a low temperature with sour vegetables,  
egg roe and wild herbs  
euro 15,00

“Winter surprise“  
Jerusalem artichoke foam with mushrooms, cabbage, cauliflower,  
cardoons, pumkin...  
euro 14,00

Selection of Italian cheeses served with: jams, honey and sweet breads  
euro 19,00

## vegetarian menu

“Winter surprise“  
Jerusalem artichoke foam with mushrooms, cabbage, cauliflower,  
cardoons, pumkin...

Chickpeas Corzetti pasta filled with black cabbage,  
sage, almonds and smoked tofu

Cabbage and black truffle roll served with tempura of cardoons, local  
beer sauce and cauliflower

Pears tarte tatin, spices and green apple sorbet

For at least two people

euro 44,00

per person

## meat menu

Suckling pig cooked a low temperature with sour vegetables,  
egg roe and wild herbs

Ravioli filled with veal, red chicory from Treviso  
and sheep Fossa cheese

Sliced “Scottona Romagnola” beef steak with crunchy spinach,  
candied garlic and Cervia salt flavoured with herbs

Squacquerone parfait, black cherry and  
caramelized cereals crumble

For at least two people

euro 50,00

per person



In a futuristic projected environment, nevertheless rooted to solid traditions that link us to the past and to our land, we have been searching the tastes and the perfumes written in our DNA.

According to our land products and the seasonal products, we here propose plates full of sun and history, carefully realized by choosing the best products, and by fully valuating the typical flavors of our coast line which are always well-kept updated to all modern food needs.

Our beloved fish from the Adriatic Sea, has a main role, not to mention the good local meat and vegetarian proposals, the handmade bread with mother yeast, the pasta rigorously hand-made, the daily fish selection and the desserts elaborated with care, are just few hints of the passion we feel towards our land and sea.

Our super chef Daniele Succi from Rimini here proposes a fresh and light cuisine, always faithful to the tradition, re-elaborated with an international fusion of cooking techniques.

*If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverage do not contain the specific allergens.*

**A la Carte Menu**