



*Pesce Mare e Bollicine*

# Menù

## summer2024

### *starters*

- Sautéed Mussels from Cervia with San Marzano tomatoes and bruschettas 15
- Squid, Cuttlefish, and Shrimp Salad 18
- Marinated Mackerel with Raspberry, Seasonal Vegetables, and Citrus Fruits 15
- Cantabrian Anchovies, Burrata Cheese, and Toasted Bread 18

### *first courses*

- Spaghettoni with Clams 16
- Romagnoli Passatelli with Seafood Ragout 16
- Sea Risotto Spiaggia 30 16

### *main courses*

- Freshly Grilled Fish with Seasonal Vegetables 20
- BBQ Croaker and Summer Vegetables 20
- Fried Squids, Shrimps, and Paranza Fish 20

### *side dishes*

- Potato Chips 5
- Baked Seasonal Vegetables 8
- Seasonal Salad 6

### *desserts*

- Homemade Crunchy with Sweet Wine 8
- Homemade Tart with BIO Jam (VEG) 6
- Chocolate Tenerina 6
- Chocolate Tenerina with Artisanal Ice Cream 8
- Artisanal Dai Dai 6
- Pistachio and Cervia Salt Semifreddo 8
- Artisanal Ice Cream 6
- Artisanal Ice Cream with Fabbri Amarena, Coffee, and Rum 8

Cover Charge: 2.50



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*enjoy your meal*

The dishes may contain: Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats), Crustaceans, Eggs, Fish, Peanuts, Soy, Milk and milk-based products (including lactose), Nuts, Celery, Mustard, Sesame, Sulphur dioxide, Lupins, Mollusks.