

After 20 years of experience in the restaurant business Melsi and Marsida were looking for a place to feel proud of what they bring to the table: Quality, Freshness and Hospitality.

It would be an honor to introduce you to Rimini City through our cuisine.

CONTORNO

French Fries / Rapini / Grilled Vegetables

ANTIPASTI		
Piatto imperiale di crudo di pesce Raw yellowfin tuna, salmon, oysters, lobster and langoustine platter.	2ppl. 4ppl.	90 180
Crostini burrata e acciughe del Mar Cantabrico Burrata cheese and Cantabrian's sea anchovies crostini.		28
Astice e filetto di orata alla Catalana Lobster and Sea-bream fillet with cherry tomatoes, red onion, white wine vinegar, EVOO.		38
Scampo, finocchio e arancia Prawns carpaccio with fennel and orange salad. Sardoncini, cipolla e curry Sauteed marinated sardines with onions and curry.		28
Pesche Salmon radish		28
Cozze alla Tarantina Sauteed B.c. Mussels, with datterino tomatoes, lemon zest, parsley.		26
Calamari Ripieni		18
Sardoncini, cipolla e curry Sauteed marinated sardines with onions and curry.		19
PRIMI PIATTI DI MARE		
*All our fresh pastas are home made with unbleached flour and free run eggs		00
Ravioli gamberi e tartufo nero Sea-bass and potatoes stuffed Ravioli, with datterino tomatoes and shrimps sauce and shaved black truffle.		38
Passatelli all'aragosta Traditional Emilian pasta in Lobster and cherry tomatoes sauce.		36
Gnocchi rossi con calamari saltati Red beets gnocchi with sauteed calamari.		30
SECONDI PIATTI DI MARE		
Pesci e crostacei gratinati Lobster, langoustine, prawns, mussels au gratin		68
Branzino in crosta di zucchine Oven baked branzino fillet topped with shaved zucchini		34
Fritto misto Deep fried calamari, shrimps and mix vegetables		26
Spiedini Misto		28
INSALATE		
Cesar Salad with chicken / Caprese / Greek Salad	1	l8 each

8 each