

Rimini Rimini
ITALIAN RESTAURANT

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.

ANTIPASTI

Gran tavolozza di salumi e formaggi nostrani	30
Local cured meat selection with squacquerone cheese and Piadina	
Pecorino with Truffles and Parmigano, age 36 months	30

PRIMI PIATTI DI TERRA

*All our fresh pastas are home made with unbleached flour and free run eggs

Tagliatelle alla Bolognese	29
Hand made fresh egg pasta with ground beef ragu and Parmigiano Reggiano.	
Spaghettoni al Pomodoro	26
"Mancini" spaghettoni in tomato sauce and basil	

SECONDI PIATTI DI TERRA

Filetto di manzo all'aceto balsamico	42
8oz pan seared beef tender loin with mashed potatoes and heirloom carrots, balsamic reduction.	
Bistecca di Wagyu Australiano	125
12oz Australian Wagyu strip loin served with roasted potatoes and grilled vegetables	

ZUPPE

Zuppa del giorno	16
Soup of the day	
Minestrone di verdure	16
Diced zucchini, carrots, peas, butternut squash, sweet potatoes, cauliflower, broccoli and beans	
Brodetto di pesce	28
Seafood broth of the day	

DOLCI

Un vulcano di vaniglia su una lava di mirtilli	12
A volcano of vanilla above a lava of blackberries	
Dulce De Lecche	10
Sponge cake soaked in evaporated, condensed and whole milk.	
Mascarpone con fragole fresche	12
Mascarpone cream with fresh strawberry.	
Sorbetto al limone / Sorbetto al Caffè	6