


# LA CĀRT


## ANTIPASTI

Raw fish: european bass, red shrimps, mullet, seppia	<b>25.00 euro</b>
Mackerel, potatoes, erbs, algae oil	<b>22.00 euro</b>
Carrot, vegetable base, Hojicha green tea mayonnaise 	<b>18.00 euro</b>
Quail in three textures	<b>23.00 euro</b>

## PRIMI

Risotto, smoked parmesan, lavender 	<b>22.00 euro</b>
Spaghetto, oyster, caviar	<b>25.00 euro</b>
Cannelloni, braised shank, seasonal vegetables	<b>22.00 euro</b>

## SECONDI

Cooking potted egg, black truffle, fondue cheese 	<b>25.00 euro</b>
Tuna tataki and onion	<b>25.00 euro</b>
Hare, spinach, smoked pear	<b>25.00 euro</b>

## DOLCI

Mascarpone, fig fruit, meringue, Madagascar vanilla	<b>10.00 euro</b>
Apricot tart, fermented apricot, sage ice cream	<b>10.00 euro</b>
Lemon curd, candied olives and capers, fennel, extra virgin oil	<b>10.00 euro</b>
Cheese tasting from our small producers	<b>15.00 euro</b>

WELCOME DISCH FROM THE KITCHEN, SMALL PASTRY, COVER	<b>5.00 euro</b>
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**A la Carta service in available for max of 4 person**



## IL GATTO SULL'ALBICOCCO

IL GATTO

S U L L' che faceva finta d'essere un animale

ALBICOCCO fra i rami dell'albicocco

wine & restaurant

Il suo povero padre era il miglior uomo del mondo  
in casa s'abbracciava agli armadi  
e chiudeva il cassettono col ginocchio.

Gli diceva: - Gino, va là vieni giù  
dà retta alle parole del tuo babbo-  
ma il matto si rannicchiava fra i rami  
per tutta la notte facendo il verso del gatto

## E' GAT SOURA E' BARCOCAL

Lèu l'èera un mat  
che fèva fèinta d'ès un animèli  
tra al rèmi de barcòcal

E' su pòr ba l'èra e' più bòn òm ch'u i foss  
che 'd chèsa u s'abrazèva ma l'armèri  
e pu e' ciudèva e' casitòun si znocc.

U i gèva: - Gino, va là vèn zò;  
dà rèta, dònca, ma quèl ch'u t déi e' tu ba  
Mo e' mat u s'ranicèva se barcocal  
e tutt nòta e' fèva i vèrs de gat.

**Tonino Guerra**

**Thanks you for your trust in choosing us**

Any feedback is always welcomed, please do not hesitate to let us know  
Before the end of the dinner

**Simona e Luca**

**Via Santa Maria al Mare 5 – Rimini – Centro Storico**

## DEGUSTAZIONE

### “8 ½ di mare”

Raw fish or Mackerel, potatoes, erbs, algae oil  
Linguine, mussels, smoked butter, tomato water

Tuna and onion

Dessert

**65.00 euro**

### “I Vitelloni”

Quail in three textures

Pasta, chicken, olives, candied orange

Rabbit, mixed salad, hops

Dessert

**65.00 Euro**

### “Amore”

Carrot, vegetable base, Hojicha green tea mayonnaise

Culurgiones, peppers, blu Montefeltro cheese, black truffle

Eggplant, arancino, yogurt

Dessert

**60.00 Euro**

## DEGUSTAZIONE

### La Dolce Vita

7 Course menu

Complete expression of our cuisine,  
in all its forms,  
in all its elements.

**85.00 Euro**

**Menu must be the same for all guests.**

Welcome dish from the kitchen, small pastry, service

**5.00 Euro**

Each menu is strictly personal.

You can take it to your home as a souvenir of this moment spent in our company,  
otherwise it will be thrown away by our staff.  
On the subject of allergies, the summary tables of our dishes are available, drawn up  
according to EU Reg. 1169/2011.

The fish intended to be eaten raw or practically raw has been subjected to killing  
treatment in compliance with the rules of Regulation (EC) 853/2004  
According to market trends, in very rare cases, some products may be frozen

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