



IL PESCE INNAMORATO  
CRUDO E CUCINA

MENU - EN

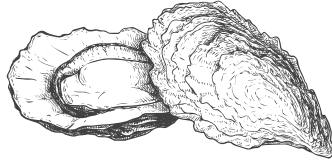


## RAW SEAFOOD

SCAMPO  
GAMBERO ROSSO  
GAMBERO VIOLA  
MAZZANCOLLA

SCOTTISH LANGOUSTINE  
RED SHRIMP FROM MAZARA DEL VALLO  
PURPLE SHRIMP FROM PORTO SANTO SPIRITO  
ADRIATIC PRAWNS

5 EACH  
4 EACH  
4 EACH  
4 EACH



## OYSTERS

OSTRICHE

FINE DE CLAIRE SPECIAL NO. 3 FRESH, ELEGANT, PERSISTENT  
GILLARDEAU NO. 2 SWEET, DELICATE, MEATY, UNIQUE IN ITS KIND  
GARGANO OYSTER NO. 3 DELICATE AND REFINED

(BRITTANY) 4 EACH  
(BRITTANY) 7 EACH  
(ITALY) 6 EACH

TARTARE  
TONNO

**TUNA TARTARE**  
WITH A HINT OF CITRUS  
AND GINGER OIL,  
SERVED WITH AVOCADO MAYO  
18

**FINE SALMON  
TARTARE**  
LIGHTLY SPICY, WITH WASABI TOBIKO,  
CHIVES, AND EXOTIC GELÉE  
18

TARTARE  
SALMONE

CARPACCI  
MISTI

**\* MIXED CARPACCIO**  
AMBERJACK, SALMON, YELLOWFIN TUNA, AND SCALLOP,  
SERVED WITH FRUIT, DRESSING, AND PONZU SAUCE  
22

GRAN CRUDO

**"GRAN CRUDO INNAMORATO"**  
SCOTTISH LANGOUSTINE, LOCAL PRAWNS, RED SHRIMP AND PURPLE SHRIMP  
FROM PORTO SANTO SPIRITO, ADRIATIC MANTIS SHRIMP, SPECIAL OYSTERS,  
A SELECTION OF FISH CARPACCIO, CITRUS FRUITS, SAUCES, AND MICROGREENS

40



COVER 3

## COLD DISHES

INSALATA  
MARE

### \*OUR SIGNATURE WARM SEAFOOD SALAD

DELICATELY SCENTED,  
WITH GARDEN CRISPNESS

17

TENTACOLI  
POLPO

### \*OCTOPUS TENTACLES

WITH A HINT OF BERGAMOT, SERVED WITH WINTER SALAD OF ARTICHOKES,  
GRANA CHEESE, AND WALNUTS

17

BACCALÀ

### \*BALTIC COD

SERVED IN ITS JAR, WITH FRIED POLENTA  
AND SWEET-AND-SOUR ONION

16

SARDE  
SCOTTATE

### SEARED SARDINES

WITH MEDITERRANEAN BREAD CRUST, ON PUNTARELLE SALAD, SEMI-DRIED TOMATOES,  
ANCHOVY COLATURA AND APPLE CIDER VINAIGRETTE

16



GRAN  
CATALANA

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### \*OUR "GRAN CATALANA"

HALF LOBSTER, COD, KING PRAWNS, LOCAL PRAWN, ADRIATIC MANTIS SHRIMP,  
AND LANGOUSTINES, SERVED WITH CRUNCHY VEGETABLES,  
COLORFUL CHERRY TOMATOES, AND MARINATED RED ONION

40

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## HOT DISHES

TOAST  
DI ASTICE

SPECIAL EDITION  
**GOURMET LOBSTER TOAST**  
EPIC AND SENSATIONAL

BUTTER-TOASTED BRIOCHE WITH FLAMBÉED LOBSTER HEART IN COGNAC,  
SERVED WITH BÉARNAISE SAUCE AND SWEET-AND-SOUR VEGETABLES

25

MAZZANCOLLE  
E CAPELANTE

LOCAL PRAWNS WRAPPED  
**IN GUANCIALE AND SCALLOPS**  
ON A CREAM OF BROCCOLI WITH CRISPY BREAD

20

GRATINATI  
DI MARE

\*THE TIMELESS  
**GRATIN**

SEAFOOD AU GRATIN WITH AROMATIC BREAD AND FINE OLIVE OIL,  
AS TRADITION DICTATES

22

TEMPURA

**CRISPY TEMPURA**  
F ADRIATIC CATCH FILLETS

WITH SEA-SCENTED TZATZIKI SAUCE AND FIELD GREENS

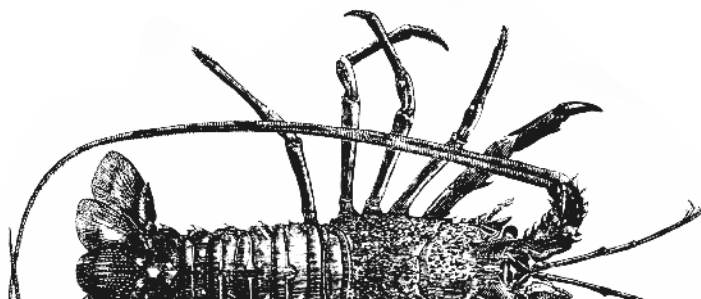
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ANTIPASTO  
VAPORE

STEAMED NATURAL SEAFOOD ANTIPASTO...  
**SERVED IN A BAMBOO BASKET**

WITH OUR HOMEMADE SAUCES

20



## PASTA & ROLLING PIN

TAGLIOLINI  
SCOGLIO

### \*LO SCOGLIO DI RIMINI\*

HANDMADE TAGLIOLINI WITH SEAFOOD,  
CHERRY TOMATOES, AND PARSLEY

20

RISOTTO

### \*CARNAROLI "PILA VECIA" RISOTTO (MIN. 2 PEOPLE)

CREAMED WITH SEAFOOD AND A HINT OF LEMON

20

CAPPELLETTI  
PESCE

### WHITE FISH CAPPELLETTI

IN RAMEN BROTH

18

PASSATELLI

### ROMAGNA PASSATELLI

WITH A SAVORY SAUCE OF CHERRY TOMATOES, MANTIS SHRIMP, AND LUPINO CLAMS

17

CACIO  
E PEPE

### SEAFOOD CACIO E PEPE

EGG HALF-RIGATONI WITH SEAFOOD AND MULLET BOTTARGA

20

GNOCCHETTI

### POTATO AND PUMPKIN GNOCCHETTI

WITH ADRIATIC FISH RAGOUT

18

MEZZO  
PACCHERO

### CREAMY HALF PACCHERO WITH LOBSTER

CHERRY TOMATOES, AND BASIL

26

LINGUINE

NEW ENTRY

### \*"RED PRAWN RECITAL"

GRAGNANO LINGUINE RISOTTATI IN RED PRAWN BISQUE, WITH ITS TARTARE,  
LIME-SCENTED BURRATA CREAM, AND CRISPY BREAD CRUMBLE

22



## SEAFOOD MAIN COURSES

GRIGLIATA  
MISTA

### \*THE "INNAMORATO" MIXED GRILL

LOCAL FISH AND SHELLFISH WITH AROMATIC BREAD

26

TATAKI TONNO

**\*TUNA TATAKI**  
SESAME-CRUSTED WITH CRUNCHY  
VEGETABLES, AVOCADO,  
AND RASPBERRY DEMI-GLACE

22

**GRILLED ADRIATIC  
SEA BASS**  
WITH AROMATIC BREAD

24

BRANZINO  
GRIGLIA

PIASTRA  
ROVENTE

**THE SIZZLING  
PLATE**  
SEARED OCTOPUS, TRUE CALAMARI,  
AND LOCAL BABY CUTTLEFISH  
WITH MALDON SALT AND ROSEMARY

22

**REVISITING  
A GREAT CLASSIC...**  
TURBOT FILLETS WITH DELICATE  
MEUNIÈRE SAUCE  
AND BUTTERED VEGETABLES

22

FILETTI  
ROMBO

FRITTO  
PARANZA

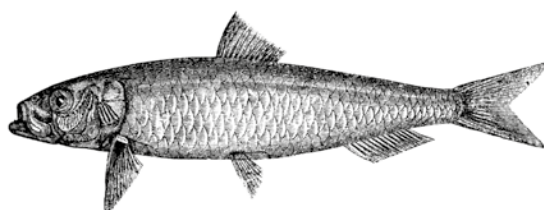
**LOCAL MIXED  
FRIED CATCH**  
WITH CALAMARI, PRAWNS,  
AND CRISPY VEGETABLES

20

**CREAMY SEAFOOD  
SOUP**  
WITH CUTTLEFISH, MONKFISH,  
POVERACCE CLAMS, AND CHICKPEA CREAM  
SCENTED WITH ROSEMARY

20

ZUPPETTA  
CREMOSA



## FROM THE GARDEN

MISTICANZA

PATATE  
FORNO

VERDURE  
STAGIONE

GIARDINIERA  
VEGAN

PUNTARELLE

FIELD GREENS WITH TOMATOES,  
FENNEL, AND CARROTS

5

OVEN-ROASTED POTATOES  
WITH ROSEMARY

6

SEASONAL VEGETABLES  
ROASTED WITH THYME

7

OUR HOMEMADE **VEGAN** GIARDINIERA,  
SERVED WITH TOASTED BREAD

13

PUNTARELLE SALAD WITH ANCHOVIES  
AND PARMIGIANO REGGIANO

10

## FOR THE LITTLE ONES

STROZZAPRETI  
VONGOLE

STROZZAPRETI  
RAGÙ

PENNE

COTOLETTA

FRITTURA

STROZZAPRETI WITH CLAMS

10

STROZZAPRETI WITH RAGÙ

8

SEMOLINA PENNUCCIE WITH TOMATO SAUCE

7

CHICKEN CUTLET WITH FRENCH FRIES

12

BABY FRIED CALAMARI AND SHRIMP

12

# OUR LAND DISHES

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## STARTERS

INSALATONA  
VEGAN

**VEGAN SALAD**  
FIELD GREENS, BABY SPINACH,  
GREEN APPLE, WALNUTS, AVOCADO,  
CHICKPEAS, AND ORANGES

14

OUR HOMEMADE **VEGAN**  
**GIARDINIERA**

SERVED WITH TOASTED BREAD

13

GIARDINIERA  
VEGAN

CARPACCIO  
FASSONA

**PIEDMONTESE  
FASSONA CARPACCIO**  
WITH MIXED GREENS, PARMIGIANO REGGIANO SHAVINGS,  
AND AGED BALSAMIC

15

## PASTA

TAGLIATELLE  
RAGÙ

**HAND-ROLLED TAGLIATELLE**  
AL RAGÙ DELLA TRADIZIONE

13

SPAGHETTI  
CARBONARA

**CARBONARA SPAGHETTONE**  
WITH GUANCIALE, EGG CREAM, AND PECORINO

14

CAPPELLETTO  
IN BRODO

**A ROMAGNA CLASSIC**  
HANDMADE CAPPELLETTI STUFFED WITH MEAT AND CHEESE IN RICH BROTH

14

CREMA  
ZUCCA

**VEGAN PUMPKIN CREAM**  
WITH CRISPY BREAD CROUTONS

12

## MAIN COURSES

TAGLIATA  
ANGUS

### GRILLED ANGUS TAGLIATA URUGUAY

WITH MALDON SALT AND ROSEMARY

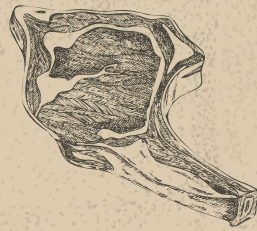
24

FILETTO  
MANZO

### IRISH BEEF FILLET

WITH CREAMY GREEN PEPPERCORN SAUCE

26



POLPETTINE  
CECI



### VEGAN CHICKPEA MEATBALLS

WITH ROASTED VEGETABLES AND PEA CREAM

15

## B A R

|                 |     |
|-----------------|-----|
| STILL WATER     | 3,5 |
| SPARKLING WATER | 3,5 |

### SOFT DRINKS

|                                   |   |
|-----------------------------------|---|
| PEPSI, PEPSI ZERO, 7UP, ARANCIATA | 4 |
| LEMON ICED TEA / PEACH ICED TEA   | 4 |

### BOTTLED BEERS BY ROMAGNA

|                 |         |    |
|-----------------|---------|----|
| VIOLA BLANCHE   | 35,5 CL | 6  |
| VIOLA BIONDA    | 35,5 CL | 6  |
| VIOLA ROSSA     | 35,5 CL | 6  |
| VIOLA BLANCHE   | 75 CL   | 12 |
| VIOLA BIONDA    | 75 CL   | 12 |
| AMARCORD BIONDA | 33 CL   | 5  |
| AMARCORD BIONDA | 50 CL   | 9  |

|                     |              |
|---------------------|--------------|
| BITTERS AND SPIRITS | from 4 to 10 |
| COFFEE              | 2            |

ALLERGENS - THE CUSTOMER MUST PLEASE TELL THE STAFF SHOULD HE/SHE NEED TO CONSUME  
FOODS WITHOUT CERTAIN ALLERGENIC SUBSTANCES BEFORE ORDERING.  
CROSS CONTAMINATIONS CANNOT BE EXCLUDED WHILE PREPARING OUR DISHES IN THE KITCHEN.  
THEREFORE OUR DISHES MAY CONTAIN THE FOLLOWING ALLERGENS  
IN ACCORDANCE WITH EU REG. 1169/11 \* RAW MATERIALS / PRODUCTS SLAUGHTERED ON SITE - SOME FRESH PRODUCTS OF ANIMAL ORIGIN,  
AS WELL AS FISHERY PRODUCTS ADMINISTERED RAW, ARE SUBJECTED TO QUICK BLAST CHILLING TO ENSURE THE QUALITY  
AND SAFETY SET FORTH IN THE HACCP PLAN PURSUANT TO EC REG. 852/04 AND EC REG. 853/04. FROZEN PRODUCTS  
DISHES MARKED WITH (\*) BASED ON THE AVAILABILITY OF THE MARKET COULD  
BE PREPARED WITH RAW MATERIAL FROZEN OR DEEP-FROZEN AT THE TIME OF PACKING.





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CRUDO E CUCINA



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