APRIL 2023 **MENU**

	01 S	02 S	03 M	04 T	05 W	06 T	07 F	08 S	09 S	10 M	11 T	12 W	13 T	14 F	15 S	16 D	17 M	18 T	19 W	20 T	21 F	22 S	23 S	24 M	25 T	26 W	27 T	28 F	29 S	30 S
STARTERS																														
ANCHOVIES MARINATED IN VINEGAR				●			●	●	●		●			●				●			●		●		●			●	●	
STUFFED OLIVES WITH FISH	●					●				●			●			●				●							●			
GRILLED MUSSELS WITH ORANGE			●																				●							
MUSSELS WITH PARSLEY							●							●	●			●			●							●		
MACKEREL IN PEPPER-SAUCE						●							●							●							●			
GRILLED POLENTA FISHERMAN STYLE				●					●		●														●				●	
SMALL FISH-BALLS WITH POTATOES		●			●							●					●		●			●				●				●
MACKEREL IN GREEN SAUCE										●					●									●						
CLAMS	●	●	●		●			●				●				●	●		●			●		●		●				●
FIRST COURSES																														
“CASERECCE” PASTA WITH SEAFOOD		●																												●
“CHITARRINE” PASTA WITH MACKEREL AND CHICK-PEAS	●											●											●							
“FUSILLI” PASTA WITH SQUID AND EGGPLANT								●											●											
FISHERMAN STYLE MACCHERONI										●							●													
RICE WITH SEAFOOD				●			●		●		●			●				●			●				●			●		
HAND-ROLLED FISHERMAN STYLE PASTA															●															
NOODLES WITH SEA GURNARD					●											●								●		●				
NOODLES WITH CLAMS						●							●							●							●		●	
NOODLES WITH CLAMS AND CHICK-PEAS			●																			●								
SECOND COURSES																														
GOLDEN FISH FILLET WITH BAKED POTATOES	●				●							●				●			●							●				●
FRIED SQUID				●			●		●		●			●	●			●			●		●		●			●	●	
SEA GURNARD WITH ROASTED VEGETABLES		●								●							●					●								
GRILLED SARDINES	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CUTTLEFISH WITH PEAS						●							●							●							●			
MACKEREL IN OLIVE-SAUCE			●																											
MACKEREL WITH OLIVES, CAPERS AND SMALL TOMATOES								●																●						
SIDE DISHES																														
SALAD	●	●		●	●	●	●	●	●	●	●	●		●	●	●	●	●	●	●	●		●	●	●	●		●	●	●
FRIED POTATOES			●										●									●					●			

Please note: the April 2023 menu may undergo variations based on the daily availability of fish products, keeping the number and quality of the courses unchanged. **FREE WATER AND WINE TO THE DRAWER.**

mnia comunicazione

OPENING: Cattolica every day (lunch and dinner) - **Miramare di Rimini, Fano, Senigallia,** Saturday and holidays (lunch and dinner) / **HOURS: Lunch** 12.00 / 14.00 **- Dinner** 19.30 / 22.00

CONTACTS: Miramare di Rimini tel. +39 0541 478506 - **Cattolica** tel. +39 0541 831919 - **Fano** tel. +39 0721 803165 - **Senigallia** tel. +39 071 60407 / **alpesceazzurro - www.pesceazzurro.com**