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	02 S	03 D	07 G	08 V	09 S	10 D	16 S	17 D	23 S	24 D	26 M	27 M	28 G	29 V	30 S	31 D
<b>STARTERS</b>																
ANCHOVIES MARINATED IN VINEGAR																
MACKEREL IN GREEN SAUCE																
CLAMS																
SMALL FISH-BALLS WITH POTATOES																
GRILLED POLENTA FISHERMAN STYLE																
STUFFED OLIVES WITH FISH																
MUSSELS WITH PARSLEY																
GRILLED MUSSELS WITH ORANGE																
<b>FIRST COURSES</b>																
"FUSILLI" PASTA WITH SQUID AND EGGPLANT																
FISHERMAN STYLE MACCHERONI																
NOODLES WITH CLAMS																
NOODLES WITH CLAMS AND CHICK-PEAS																
RICE WITH SEAFOOD																
HAND-ROLLED FISHERMAN STYLE PASTA																
"CASERECCO" PASTA WITH SEAFOOD																
NOODLES WITH SEA GURNARD																
"CHITARRINE" PASTA WITH MACKEREL AND CHICK-PEAS																
<b>SECOND COURSES</b>																
GRILLED SARDINES																
FRIED SQUID																
GOLDEN FISH FILLET WITH BAKED POTATOES																
MACKEREL WITH OLIVES AND CAPERS																
SEA GURNARD WITH ROASTED VEGETABLES																
<b>SIDE DISHES</b>																
SALAD																
FRIED POTATOES																

**24 AND 31 DECEMBER WITH THE PURCHASE OF A COMPLETE DINNER MENU, A GIFT PANETTONE.**

**Please note:** the December 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.**

**OPENING:** Miramare di Rimini, Fano, Senigallia lunch and dinner - **Cattolica closed** / **HOURS:** Lunch 12.00 / 14.00 - Dinner 19.30 / 22.00

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