



APRIL 2024 MENU

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

Please note: the April 2024 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: Cattolica every day (lunch and dinner) - **Miramare di Rimini, Fano, Senigallia**, OPEN 1-6-7-13-14-20-21-25-26-27-28 (lunch and dinner) / **HOURS:** Lunch 12.00 / 14.00 - Dinner 19.30 / 22.00

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