

FEBRUARY 2024 MENU

03 S 04 S 10 S 11 S 14 W 17 S 18 S 24 S 25 S

STARTERS

ANCHOVIES MARINATED IN VINEGAR	🐟			🐟	🐟					
MACKEREL IN GREEN SAUCE					🐟				🐟	
CLAMS		🐟		🐟				🐟		🐟
GRILLED POLENTA FISHERMAN STYLE			🐟		🐟					
SMALL FISH-BALLS WITH POTATOES		🐟						🐟		
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			🐟		🐟					
"CASERECCE" PASTA WITH SEAFOOD				🐟						
NOODLES WITH SEA GURNARD	🐟									
"CHITARRINE" PASTA WITH MACKEREL AND CHICK-PEAS										🐟

SECOND COURSES

GRILLED SARDINES	🐟	🐟		🐟	🐟	🐟	🐟		🐟	🐟
FRIED SQUID	🐟			🐟		🐟		🐟		🐟
GOLDEN FISH FILLET WITH BAKED POTATOES					🐟			🐟		
SEA GURNARD WITH ROASTED VEGETABLES										🐟
MACKEREL WITH OLIVES AND CAPERS		🐟								

SIDE DISHES

SALAD	🐟	🐟		🐟	🐟	🐟	🐟		🐟	🐟
FRIED POTATOES										🐟

Please note: the February 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.**



14 FEBRUARY: gift biscuit ➔ **4 e 11 FEBRUARY:** gift Chiacchiere (traditional Italian dessert) while stocks last

OPENING:

Miramare di Rimini, Fano, Senigallia lunch and dinner

Cattolica closed

HOURS:

Lunch 12.00 / 14.00 - Dinner 19.30 / 22.00

CONTACTS:

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