SEPTEMBER 2024 MENU	01 S	02 M	03 T	04 W	05 T	06 (	07 08 S S	8 09 M	10 T	11 1 W 1	2 13 F	14 S	15 S	16 M	17 1 T	18 19 W T	9 20 F	21 S	22 S	23 M	24 T	25 W	26 T	27 2 F 3	28 29 S S	9 3 S N
STARTERS																										
ANCHOVIES MARINATED IN VINEGAR	•		•		•	•			•		•			•	•		•				•			••		
CLAMS		•		•					•	•		•	•					•	•			•		_		
MACKEREL IN OLIVE SAUCE					•			•			•						•						•			
SMALL FISH-BALLS WITH POTATOES				• c				•		De				• c								•		_		
GRILLED POLENTA FISHERMAN STYLE			•						•c						<b>e</b> c						<b>O</b> ¢	_		_		
STUFFED OLIVES WITH FISH					e		<b>De</b>				) c		•c				)c	•					• c	_		
MUSSELS WITH PARSLEY	•				•	•					•						•					_		• c		
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	•		•		•	•			•		•	•			•		•	1			•			•		
HAND-ROLLED FISHERMAN STYLE PASTA								) e						•												
"CASERECCE" PASTA WITH SEAFOOD								•										•						_		
"CHITARRINE" PASTA WITH MACKEREL AND CHICK-PEAS																						•		_		
NOODLES WITH SEA GURNARD				<b>O</b> t															•			_		_		
SECOND COURSES																										
GRILLED SARDINES	•	•	•	• c	•				<b>•</b> •• •		-	c 🌰 c	۰	••	• •		-		<b>O</b> c		<b>O</b> t	•	•	• 4	> •	<b>P</b> C
FRIED SQUID	•		•						•		•				•		•				•			•		
CUTTLEFISH WITH PEAS					e						) e						)e						•	_		
GOLDEN FISH FILLET WITH BAKED POTATOES				•										•				•				••		_		
MACKEREL WITH OLIVES, CAPERS AND SMALL TOMATOES		•											•											_		
SEA GURNARD WITH ROASTED VEGETABLES								•											•							
MACKEREL IN GREEN SAUCE												•										_		_		
SIDE DISHES																										
SALAD	•		•	•	•	•			•		•	•	•	•	•		-	•			•	••		• •		
FRIED POTATOES							-									_							-	_		

Please note: the September 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) except for 23 and 30 Miramare di Rimini, Fano, Senigallia every day (lunch and dinner) except for monday / 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 / (f) (i) alpesceazzurro - www.pesceazzurro.com