

OCTOBER 2024 MENU

	05 S	06 S	12 S	13 S	19 S	20 S	26 S	27 S	31 T
STARTERS									
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									
FIRST COURSES									
"FUSILLI" PASTA WITH SQUID AND EGGPLANT									
NOODLES WITH CLAMS									
NOODLES WITH CLAMS AND CHICK-PEAS									
RICE WITH SEAFOOD									
"CASERECCIE" PASTA WITH SEAFOOD									
"CHITARRINE" PASTA WITH MACKEREL AND CHICK-PEAS									
HAND-ROLLED FISHERMAN STYLE PASTA									
NOODLES WITH SEA GURNARD									
SECOND COURSES									
GRILLED SARDINES									
FRIED SQUID									
GOLDEN FISH FILLET WITH BAKED POTATOES									
MACKEREL WITH OLIVES, CAPERS AND SMALL TOMATOES									
SEA GURNARD WITH ROASTED VEGETABLES									
SIDE DISHES									
SALAD									
FRIED POTATOES									

Please note: the October 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.**

In the event that fresh products are unavailable, the company uses excellent frozen, deep-frozen, or blast-chilled products, which may also be processed on-site. For detailed information, please consult the allergen menu available in the restaurant.

OPENING:

Miramare di Rimini, Cattolica, Fano, Senigallia

open only on weekends, public holidays, and the eve of public holidays

HOURS:

Lunch 12.00 / 14.00 - Dinner 19.30 / 22.00

CONTACTS:

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