



# Ristorante Millepini

Marina Romea

MENÙ



## STARTERS

Greek-style shrimp salad feta cheese, fresh cherry tomatoes, black olives, and fresh basil (2,5)	14,00
Cold baby squid salad with borlotti beans, Tropea onion, and Modena balsamic reduction (5,6,11)	14,00
Shrimp cocktail with American-style pink sauce. (2,9,11,13)	15,00
Gravlax salmon carpaccio (house-made) <i>with fresh dill and pink pepper, on a bed of lamb's lettuce with orange citronette</i> (8,4)	13,00
Sautéed mussels and/or clams <i>marinara style or Taranto-style (spicy red)</i> (4,6)	12,00
Cantabrian anchovies on toasted bread with almond butter (8,3,4,5)	14,00
Prawn tail skewer <i>in kataifi pastry with sweet-and-sour chili sauce and sesame</i> (1,2,4,9,10,11)	15,00
Steamed octopus with potatoes, white onion, and chives (6,11)	15,00
Mixed cold seafood starter (1,2,4,5,6,8,10,11,12)	20,00
Fresh fish carpaccio of the dayo (8,4)	18,00
Bruschetta with seasonal vegetables and mozzarella (1,4,5)	11,00
Slow-cooked veal <i>with tuna sauce, lemon, and Pantelleria capers</i> (1,5,8,11,13)	12,00

## FIRST COURSES

Tagliolini with seafood (scoglio): o (2,4,6,8,13,9)	18,00
Tagliatelle with fisherman-style ragù (1,2,4,6,8,9,13)	13,00
Tagliolini with clams <i>with fried eggplant, cherry tomatoes, garlic, and fresh basil</i> (1,4,6,13)	14,00
Strozzapreti with mussels and sautéed artichokes <i>on a coconut milk and lime base</i> (4,6,11,2,9)	14,00
Risotto with shrimp, asparagus, and fresh mint (2,9,5)	15,00
Sea bass ravioli with Soubise saucee <i>(white onion, butter, and cognac) with freshly ground pepper</i> (4,5,8,13,9)	16,00
Passatelli with baby scampi: <i>and zucchini in bisque sauce (shellfish)</i> (2,4,5,9,13)	15,00
Cappelletti with aged Parmesan and ragù (4,9,5,13)	12,00
Thick hand-rolled tagliatelle with ragù: ' (4,9,13) Gluten-free option: cappelletti or strozzapreti available	10,00

## MAIN COURSES

Mixed fried shrimp and squid with crispy vegetables (1,2,4,6)	22,00
Grilled prawn and squid skewersi (2,6,4)	19,00
Grilled Adriatic sea bass (8,4)	20,00
Prawns with coarse Cervia salt, lemon zest, and fresh thyme (2,4,6)	23,00
Sesame-crusted tuna tataki <i>con salsa with teriyaki sauce and mixed greens</i> (8,10,4,7,12)	20,00
Chicken cutlet with fries: (4,1,13)	12,00
Grilled beef entrecôte <i>on arugula with Parmesan flakes and Modena balsamic reduction</i> (5,11)	20,00
Eggplant parmigiana with mixed greens (1,4,5,9)	12,00

## CONTORNI

Roasted potatoes	6,00
French fries (1,4)	6,00
Mixed salad	6,00

## DESSERTS

Romagna-style trifle (Zuppa Inglese) (1,4,5,11,13,3,12)	6,00
Homemade green apple and Calvados ice cream (4,13)	6,00
White tiramisu <i>with fresh mango coulis, coconut meringue, and white chocolate</i> (1,3,5,12,13)	6,00
Caramel panna cotta (5)	6,00
Mascarpone cream with dark chocolate flake (3,5,12,13)	6,00

### Allergens

1.peanuts and derivatives 2.crustaceans 3.nuts 4. gluten 5.dairy 6.mollusks 7.mustard 8.fish  
9.celery 10-sesame 11.sulfites 12.soy 13.eggs 14. lupins



**Hotel  
Millepini**

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