



*D*ear *F*riends and *G*ourmet....

"Locanda LIUZZI " makes contemporary cuisine and it has always been linked to local and seasonal products.

Liuzzi's talent is to create courses which give emotions and please everyone because of their balance:

Original but not too much, creative but never exaggerated, they reveal a great method, experience and knowledge of the raw material.

We are open for lunch as well, with simple proposals.

For information relating to allergens please refer to the last page.

COLLECTION s p r i n g 2018

my ACCOMPLICES

MICHELE DIMITA, ALESSANDRO, VITTORIO, BIRAMA, CLAUDIO
LORELLA, MANOLO, ALESSANDRO,
Chef Patron RAFFAELE LIUZZI.

OPENING HOURS

dalle 12,00 alle 14,30

dalle 19,00 alle 22,30

MONDAY CLOSED

From JUNE to the end of AUGUST ALWAYS OPEN, CLOSED only on MONDAY AND TUESDAY MORNING

locanda **LIUZZI**

VIA CARDUCCI, 61 CATTOLICA tel +39 541830100

"An art can only be learned
in the workshop of those
who are winning their bread by it."

Samuel Butler

SNACKS

PRAWN BON-BON

Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice

MULLET FROM THE 41ST PARALLEL

Tomato, capers' water, lemon's mousse and fried bacon rind

AMBERFISH Smoked With Cherry Wood >> DO- it- YOURSELF <<

Squaquerone Cheese Dried Apricots With Cucumber and Orange Ice Slush

WHITE RISOTTO

Com'è Profondo il Mare >> How deep the Sea Is << dedicated to the singer Lucio Dalla

"PACCHERI" PASTA WITH BOTTARGA OF "MOLETTA" FISH

fish entrails, Seafood salad and licorice

MONKFISH WITH SOY

Hummus of peas, coral and almond's rennet

PRE-DESSERT

MY LAND.... "PUGLIA"

Almond Ice Cream, Prickled Pears,
Sheep Ricotta and Candied Lemon, Oregano and Oil

Mini Pastries from the Locanda

SNACKS

OUR WELCOME FROM THE KITCHEN

SQUID, ANISE and SARDINES

Chicory, coconut and spongecake of red turnips

FRIED CANNOLO "like a panzerotto"

Turbot, Sundried Tomatoes, Sauteed Herbs and Burrata Cheese from Andria

ROASTED UMBRINE FISH with CITRON MAYONESE

Smoked Eggplant, Spring Onions, Green Beans

PRE-DESSERT

AUBERGINES

Millefeuille Made with Aubergines on a Dried fig Bavaroise Cream with a Sour Yogurt Sauce

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 58,00

SNACKS

OUR WELCOME FROM THE KITCHEN

VEAL MINCE" Romagna with the race"

Peanuts, Campari, hen "Bottarga"

TORTELLI PASTA FILED WITH SMOKED AGGPLANTS

Like an Italian Parmigiana

VEAL CHEEK in DARK GRAVY

Potato Froth, Baby Spinach and Pop Corn

PRE-DESSERT

TIRAMISU

d-i-s-s-o-c-i-a-t-e-d with Boiling-Hot Coffee

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 56,00

OUR CLASSICS

STARTERS

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| DESIGNER of RAW FISH Tuna, Cuttlefish, Seabass, Salmon, Oyster and Red Shrimp. | 24,00 |
| PRAWN BON-BON Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice | 18,00 |
| AMBERFISH Smoked With Cherry Wood > DO- it- YOURSELF < Squaquerone Cheese Dried Apricots With Cucumber and Orange Ice Slush | 18,00 |
| CRUNCHY OCTOPUS Potatoes with Lemon and Water Ice of Garlic, Oil and Chili Pepper | 16,00 |
| CULATELLO "seasoned pork loin" from Zibello 24 months Toasted Bread, Bastard Pear with Mustard and Sweet Garlic Butter | 15,00 |
| VEAL MINCE " Romagna with the race" Peanuts, Campari, hen "Bottarga" | 16,00 |
| LOLLIPOP Foie Gras With Chopped Almonds and a Foie Gras Outlet Quince Apple and Cooked Fig Juice | 18,00 |

FIRST COURSES

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|---|-------|
| FRIED CANNOLO "like a panzerotto" Turbot, Sundried Tomatoes, Sauteed Herbs and Burrata Cheese from Andria | 16,00 |
| SPAGHETTI WITH SHEEP'S MILK CHEESE AND BLACK PEPPER Cuttlefish Tagliatella Pasta with Wild Fennel | 16,00 |
| WHITE RISOTTO Com'è Profondo il Mare (How deep the Sea Is) dedicated to the singer Lucio Dalla | 18,00 |
| TORTELLI PASTA FILED WITH SMOKED AGGPLANTS Like an Italian Parmigiana | 16,00 |

MAIN COURSES

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|---|-------|
| ROASTED UMBRINE FISH with CITRON MAYONESE Smoked Eggplant, Spring Onions, Green Beans | 22,00 |
| GRILLED FISH Sole Fish, Prawns, Gilt Head, Squid on a Stick, Sauteed Chard | 22,00 |
| VEAL CHEEK in DARK GRAVY Potato Froth, Baby Spinach and Pop Corn | 22,00 |



in-Progress

they are the new dishes speak about the season that we are living in

STARTERS

MULLET FROM THE 41ST PARALLEL 16,00
Tomato, capers' water, lemon's mousse and fried bacon rind

SQUID, ANISE and SARDINES 16,00
Chicory, coconut and spongecake of red turnips

RED SHRIMP & RAZOR CLAMS 18,00
Mushrooms, cucumbers and green-garlic mayonnaise

FIRST COURSES

"PACCHERI" PASTA WITH BOTTARGA OF "MOLETTA" FISH 16,00
fish entrails, Seafood salad and licorice

"TORTELLI" PASTA STUFFED WITH PEPPERED MUSSELS 16,00
Little ball of sweet garlic

MAIN COURSES

MONKFISH WITH SOY 22,00
Hummus of peas, coral and almond's rennet

SEABASS 22,00
Artichokes, sea-urchins, egg and eggs

ROASTED VEAL SWEETBREADS and BLACK CHERRIES 22,00
Porto wine, salty scallion and asparagus

DESSERT

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|--|-------|
| CHEESES | 12,00 |
| a Selection Made by the Locanda With Jams of our Own Production | |
| TIRAMISU | 9,00 |
| d-i-s-s-o-c-i-a-t-e-d with Boiling-Hot Coffee | |
| suggested glass of wine; Porto Ramos Pinto 10y | 8,00 |
| AUBERGINES | 9,00 |
| Millefeuille Made with Aubergines on a Dried fig Bavaroise Cream with a Sour Yogurt Sauce | |
| suggested glass of wine: Muffato della Sala "Antinori" | 11,00 |
| WATER ICE 2006 | 9,00 |
| Strawberries, Pimpinella Anisum, fruit coulis | |
| suggested glass of wine: Diplomatico Anejo "Venezuela" | 8,00 |
| THE ROAD EMILIA ROMAGNA | 9,00 |
| Squacquerone, Nectarine Peach, Eerbs, Balsamic Vinegar and Sour Cherries | |
| suggested glass of wine: Scacco Matto "fatt Zerbina" | 11,00 |
| MY LAND.... "PUGLIA" | 10,00 |
| Almond Ice Cream, Prickled Pears, Sheep Ricotta and Candied Lemon, Oregano and Oil | |
| suggested glass of Rum : Moscato Passito di Trani | 7,00 |
| Homemade <i>ICE</i> Cream | |
| Langhe Hazelnut Ice Cream | 7,00 |
| 80% Chocolate Ice Cream | 7,00 |
| Madagascar Vanilla Ice Cream | 7,00 |
| Pistachio Ice Cream | 7,00 |