



*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.

*C*OLLECTION

the SEA in W I N T E R

my ACCOMPLICES
MICHELE DIMITA, ALESSANDRO, SANDRO, BIRAMA e SPUGNA.MINU'
LORELLA, MANOLO, PERSI,
Chef Patron RAFFAELE LIUZZI.

OPENING HOURS

LUNCH dalle 12,00 alle 14,30

DINNER dalle 19,00 alle 22,30

WEDNESDAY CLOSED LUNCH and DINNER
THURSDAY only DINNER from 19.00 to 22.30

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

S N A C K S and FOSSIL of CATTOLICA

PRAWN BON-BON

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

SCALLOPS and COTECHINO

Soft and crispy white Fava beans, wild Herbs and Mandarin Orange

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

AUTUMN in CATTOLICA

Passatelli Pasta with Octopus Consommé, Turnip Tops and Clam powder

"PORCINI MUSHROOMS" STEAMED SOLE

Smoked Oyster sauce, Tamarind Lentils and Black Cabbage

PRE-DESSERT

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

S N A C K S and FOSSIL of CATTOLICA

OUR WELCOME FROM THE KITCHEN

SQUIDS

Artichokes, Caffeine, white Chocolate and Capers' Crumbs

FRIED CANNOLO "like a panzerotto"

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

OUR OWN SALTED COD FISH

Salted Codfish' Milk, roasted Pepper and Sweet Garlic

PRE-DESSERT

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 59,00

S N A C K S

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

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 56,00



in PROGRESS

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

STARTERS

SQUIDS

Artichokes, Caffeine, white Chocolate and Capers' Crumbs

16,00

LANGOUSTINE, SEA URCHIN and CAVIAR

Leeks with Wasabi, Green Apple and Zabaglione with Truffle

18,00

SCALLOPS and COTECHINO

Soft and crispy white Fava beans, wild Herbs and Mandarin Orange

18,00

FIRST COURSES

AUTUMN in CATTOLICA

Passatelli Pasta with Octopus Consommé, Turnip Tops and Clam powder

16,00

PEPPER MUSSELS TORTELLI PASTA (filled pasta)

Mussels, Sweet Garlic and Tomatoes Confit

16,00

LONG STROZZAPRETI PASTA

Shrimps, Cabbage, Licorice and Smoked Scamorza Cheese

18,00

MAIN COURSES

TOURBOT "Riviera Romagna Style"

Italian Piadina, wild Herbs, Squacquerone fresh Cheese and Ham

24,00

"PORCINI MUSHROOMS" STEAMED SOLE

Smoked Oyster sauce, Tamarind Lentils and Black Cabbage

23,00

ROASTED VEAL'S SWEETBREADS and MODENA I.G.P. BLACK CHERRIES

Port Sauce, shallot, mushrooms and peanuts

23,00

OUR CLASSICS

STARTERS

DESIGNER of RAW FISH with PIÑA COLADA, MOSCOW MULE and MOJITO 26,00
Tuna, Cuttlefish, Seabass, Salmon, Oyster and Red Shrimp.

PRAWN BON-BON 20,00
Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice

AMBERFISH 18,00
Smoked With Cherry Wood > DO- it- YOURSELF < Squaquerone Cheese
Dried Apricots With Cucumber and Orange Ice Slush

CRUNCHY OCTOPUS 16,00
Potatoes with Lemon and Water Ice of Garlic, Oil and Chili Pepper

CULATELLO "seasoned pork loin" from Zibello 24 months 16,00
Toasted Bread, Bastard Pear with Mustard and Sweet Garlic Butter

LOLLIPOP 18,00
Foie Gras With Chopped Almonds and a Foie Gras Cutlet
Quince Apple and Cooked Fig Juice

FIRST COURSES

FRIED CANNOLO "like a panzerotto" 16,00
Turbot, Sundried Tomatoes, Sauteed Herbs and Burrata Cheese from Andria

"LONGSHOREMAN" PACCHERI PASTA 16,00
Bottarga, juice of Shrimp's Head and Cod-liver.

WHITE RISOTTO 18,00
Com'è Profondo il Mare (How deep the Sea Is) dedicated to the singer Lucio Dalla

TORTELLI PASTA, LENTILS and GLILLED COOKED COTECHINO 16,00
Candied Oranges, Hazelnuts, Yellow Pumpkin and Spicy Provolone snow

MAIN COURSES

OUR OWN SALTED COD FISH 23,00
Salted Codfish' Milk, roasted Pepper and Sweet Garlic

GRILLED FISH 26,00
Sole Fish, Prawns, Gilt Head, Squid on a Stick, Sauteed Chard

VEAL CHEEK in DARK GRAVY 22,00
Potato Froth, Baby Spinach and Pop Corn

the GRAN CART of the DESSERT

The Magic of Sweetness is Tied to our Childhood Memories and it is the Final Part of a Nice Memory

CHEESES	14,00
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
LEMON CAKE "INSPIRED DESSERT: LEMONS from our GARDEN"	10,00
White Chocolate, Squacquerone Cheese and Celery Ice-Cream.	
suggested glass of wine: Distilled with Chamomile "Marolo"	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
SACHERTORTE "as a CHOCOLATE SOUFFLE"	10,00
Apricot Jam and Tuscan Cigar Ice-Cream	
suggested glass of wine: Barolo Chinato "Cereto"	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 ICE Cream	
LANGHE HAZELNUT ICE CREAM	7,00
80% CHOCOLATE ICE CREAM	7,00
MADAGASCAR VANILLA ICE CREAM	7,00
PISTACHIO ICE CREAM	7,00