



*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*OLLE *C*TION

WINTER 2019 - 20

my ACCOMPLICES

MICHELE DIMITA, ALESSANDRO, ANDREA, 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

Closed on WEDNESDAY and lunch on THURSDAY

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

FOSSILES of CATTOLICA

Tapioca Snacks, Puffed Rice and Soy Mayonnaise

THE WELCOME OF THE KITCHENCreamed Cod, wild apricot

Sponge with herbs and anchovy mayonnaise

SCALOPS, POACHED EGG 61° and CAMAR

Mushrooms and Bottarga Crumbles

RED MULLET with COLONNATA LARD

Roasted Artichoke and Polenta Taragna

WHITE RISOTTO

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

"TORTELLI" PASTA STUFED WITH PEPPERED MUSSELS

Little ball of sweet garlic

Monkfish "alla BOSCAIOLA" 2.0

Mushrooms, concentrated Broth of Walnuts and yellow pumpkin

PRE-DESSERT

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

menù

reWolution

S N A C K S of Rice and Tapioca Blown
THE WELCOME OF THE KITCHENCreamed Cod, wild apricot
Sponge with herbs and anchovy mayonnaise

AS A SEA SALAD

Shrimps, Mussels, Clams, Oyster Cream, Sea and Land Liquid Salad

AUTUMN in CATTOLICA

Passatelli Pasta with Octopus Consommé, Turnip Greens and Bottarga

OUR OWN SALTED COD FISH

Salted Codfish' Milk, roasted Pepper and Sweet Garlic

PRE-DESSERT

Granita from Our Orchard

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 63,00

menù

inLand

S N A C K S of Rice and Tapioca Blown
THE WELCOME OF THE KITCHENScamorza and Tomato Confit, wild apricot
Sponge with herbs and anchovy mayonnaise

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

RAVOLI

Savoy cabbage, Leeks, Hazelnuts and chopped meat of veal of Romagna

VEAL CHEEK in DARK GRAVY

Potato Froth, Baby Spinach and Pop Corn

PRE-DESSERT

Granita from Our Orchard

DESSERT

Free Choice at the Gran Cart of Desserts

Mini Pastries from the Locanda

Tasting Menu min Two People

€ 58,00



in PROGRESS

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

STARTERS

SCALOPS, POACHED EGG 61° and CAMAR 18,00
Mushrooms and Bottarga Crumbles

AS A SEA SALAD 16,00
Shrimps, Mussels, Clams, Oyster Cream, Sea and Land Liquid Salad

RED MULLET with COLONNATA LARD 18,00
Roasted Artichoke and Polenta Taragna

FIRST COURSES

POTATO SOUP 16,00
Sea Gurnard, Parmigiano crust and Fried soup

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

SPAGHETTI, SEA URCHIN 19,00
Wild fennels, licorice and smoked italian cheese

MAIN COURSES

Monkfish "alla BOSCAIOLA" 2.0 24,00
Mushrooms, concentrated Broth of Walnuts and yellow pumping

WILD SEABASS in TWO DIFFERENT COOKING METHODS 24,00
Fennels, Candied Lemon, "Fegato alla Veneziana" and Bay Leaves Juice

PIG in PORCHETTA OF SEA 23,00
Piglet, Sea Slugs Cauliflower and our Oranges

OUR CLASSICS

FISH 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

MEAT STARTERS

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

"TORTELLI" PASTA STUFED WITH PEPPERED MUSSELS 18,00
Little ball of sweet garlic

AUTUMN in CATTOLICA 18,00
Passatelli Pasta with Octopus Consommé, Turnip Greens and Bottarga

WHITE RISOTTO 19,00
Com'è Profondo il Mare >> How deep the Sea Is << dedicated to the singer Lucio Dalla

RAVOLI 16,00
Savoy cabbage, Leeks, Hazelnuts and Chopped Meat of Veal of Romagna

MAIN COURSES

OUR OWN SALTED COD FISH 24,00
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 23,00
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	10,00
PECORINO FLAKES Seasoned Underground Quince Apple and Pan Brioche	
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
WHITE CHOCOLATE GANACHE and LEMONS	10,00
Squacquerone ice cream "soft cheese of the area" and Rucola	
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
CHOCOLATE 70%	12,00
Fake Chocolate Soufflée and Cigar Ice-Cream 8 minutes cooking time	
suggested glass of wine: Rum Diplomatico Anejo "Venezuela"	8,00
THE ROAD EMILIA ROMAGNA	9,00
Squacquerone, Nectarine Peach, Herbs, 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

