



Dear Friends and Gourmet....

“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 the

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

SUMMER 2020

my ACCOMPLICES

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

OPENING HOURS

from Monday to Thursday dinner only
from 19.00 to 22.30

Friday Saturday and Sunday
lunch and dinner
12.00 to 14.30 and from 19.00 to 23.00

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

prawn bon-bon
prawns, foie-gras, asetra caviar and campari

squids, artichokes, caffeine,
white chocolate and capers' crumbs

amberfish smoked with cherry wood >> do- it- yourself <<
squaquerone cheese dried apricots with cucumber and orange ice slush

white risotto
with red prawns, raw cuttlefish and seaweed

dumplings stuffed with cheese and pepper, oysters stew,
cuttlefish caviar and fried spinach

roasted sea bas
fresh fava bean, green peas, artichoke and pecorino cheese

pre-dessert
granita from our orchard

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 2.0
shrimps, mussels, clams, oyster cream, sea and land liquid salad

"tortelli" pasta stufed with peppered mussels
little ball of sweet garlic

"à la plancha" croaker fish, tomato confit sauce
caper broth and grilled 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

€ 60,00

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

cappelletti" pasta" (*ringed-shaped ravioli*)
with beef tartar, tender with parmesan and lemon sweetbreads

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

€ 55,00

FISH STARTERS

designer of raw fish with piña colada, moscow mule and mojito <i>tuna, cuttlefish, seabass, salmon, oyster and red shrimp.</i>	26,00
prawn bon-bon <i>prawns, foie-gras, asetra caviar, campari and melon juice</i>	20,00
amberfish smoked with cherry wood >> do- it- yourself << <i>squaquerone cheese dried apricots with cucumber and orange ice slush</i>	18,00
crunchy octopus <i>potatoes with lemon and water ice of garlic, oil and chili pepper</i>	16,00
as a sea salad 2.0 <i>shrimps, mussels, clams, oyster cream, sea and land liquid salad</i>	16,00
squids, artichokes, caffeine, <i>white chocolate and capers' crumbs</i>	16,00

FIRST COURSES

"tortelli" pasta stufed with peppered mussels <i>little ball of sweet garlic</i>	18,00
white risotto <i>with red prawns, raw cuttlefish and seaweed</i>	19,00
dumplings stuffed with cheese and pepper, oysters stew, cuttlefish caviar and fried spinach	18,00
spaghetti, sea urchin <i>wild fennels, licorice and smoked italian cheese</i>	19,00

MAIN COURSES

roasted sea bas 24,00
fresh fava bean, green peas, artichoke and pecorino cheese

"à la plancha" croaker fish, tomato confit sauce 24,00
caper broth and grilled garlic

roman sole fillets, 24,00
local artichokes, carrots, butter and sage

MEAT STARTERS

culatello "seasoned pork loin " from zibello 24 months" 16,00
toasted bread, bastard pear with mustard and sweet garlic butter

veal tartare "razza bianca romagnola" 18,00
"langhe" hazelnuts, campari and chicken bottarga

lollipop foie gras 20,00
*with chopped almonds and a foie gras cutlet
quince apple*

MEAT FIRST COURSES

cappelletti" pasta" (ringed-shaped ravioli) 16,00
with beef tartar, tender with parmesan and lemon sweetbreads

MAIN COURSES

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	12,00
pecorino flakes seasoned underground quince apple and pan brioche	
tiramisu'	9,00
<i>d-i-s-s-o-c-i-a-t-e-d with boiling-hot coffee</i>	
suggested glass of wine; porto ramos pinto 10y	8,00
white chocolate ganache and lemons	10,00
<i>squacquerone ice cream "soft cheese of the area" and rucola</i>	
suggested glass of wine: distilled with chamomile "marolo"	8,00
aubergines	9,00
<i>millefeuille made with aubergines on a dried fig bavaroise cream with a sour yogurt sauce</i>	
suggested glass of wine: muffato della sala "antinori"	11,00
my land.... "puglia"	10,00
<i>almond ice cream, prickled pears, sheep ricotta and candied lemon.</i>	
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

air balance:

