



KISS RISTORANTE
CUCINA MEDITERRANEA



STARTER

CERVIA MUSSELS IN MARINARA SAUCE WITH TOASTED BREAD CROSTINI LOCAL PRODUCT	14,00 €
C, D	
GILLARDEAU OYSTERS N°3 – 5 PIECES	22,00 €
C	
MARINATED ANCHOVIES WITH RED ONION IN TWO TEXTURES AND PIADINA BREAD LOCAL PRODUCT	14,00 €
B, P	
RED TUNA TARTARE, WITH CAPERS, LIME ZEST AND EXTRA VIRGIN OLIVE OIL	18,00 €
B, N	
CUTTLEFISH AND PRAWN SALAD WITH CHERRY TOMATOES, NECTARINE PEACH AND MIXED GREENS	18,00 €
A, B	
FRIED SARDINES IN SWEET AND SOUR SAUCE (boneless) LOCAL PRODUCT	14,00 €
B, D, P	
SALMON CARPACCIO MARINATED WITH CERVIA SWEET SALT AND BROWN SUGAR, HOMEMADE BRIOCHE BREAD AND HERB BUTTER	18,00 €
B, D, L, M	
FAGGIOLI FARM CURED MEAT BOARD, SCOPAROLO PECORINO CHEESE AND PIADINA LOCAL PRODUCT	15,00 €
Aged sausage, local cured ham, Mortadella di Bologna, rolled Mora pancetta, traditional piadina with lard or olive oil	
D, M	
LOCALCURED HAM, SQUACQUERONE CHEESE, CARAMELIZED FIGS AND PIADINA LOCAL PRODUCT	14,00 €
D, M	
PUMPKIN FLAN WITH PARMESAN CREAM AND SUMMER BLACK TRUFFLE 	14,00 €
D, M, L	
TRICOLOUR CAPRESE 	14,00 €
150g DOP buffalo mozzarella, colourful cherry tomatoes and basil oil	
M, D	

SALAD, POKE AND UNIQUE DISHES

SPELT SALAD, WITH CHERRY TOMATOES, FETA CHEESE AND LECCINO OLIVES 	14,00 €
D, M	
LOCAL CURED HAM FROM SALUMIFICIO FAGGIOLI WITH MELON LOCAL PRODUCT	14,00 €
CAESAR SALAD ORGANIC	18,00 €
with 150g organic grilled chicken, mixed greens, toasted bread, bacon, parmesan, sun-dried tomato julienne and yogurt dressing	
M, L, D	
SALMON POKE	17,00 €
100g of fresh salmon tartare marinated in Cervia sweet salt, white rice, avocado, edamame, cherry tomatoes, sweet and sour honey sauce, mango chutney and pumpkin seeds	
B, C, P	

Prices include taxes and service.

PASTA

MANCINI SPAGHETTI WITH CLAMS LOCAL PRODUCT	17,00 €
C, D	
CARNAROLI RISOTTO WITH SEAFOOD (WITH SHELLFISH)	18,00 €
A, B, C	
MANCINI LINGUINE WITH CERVIA MUSSELS AND LEMON ZESTS LOCAL PRODUCT	16,00 €
C, D	
HOMEMADE STROZZAPRETI WITH CERVIA MUSSELS AND WILD FENNEL PESTO LOCAL PRODUCT ●	16,00 €
C, D, F, M	
TAGLIATELLE WITH TRADITIONAL ROMAGNA MEAT SAUCE ●	14,00 €
D, M, L, P, E	
CAPPELLETTI WITH TRADITIONAL ROMAGNA MEAT SAUCE ●	14,00 €
small stuffed pasta, usually filled with cheese, shaped like little hats	
D, M, L, P, E	
MANCINI RIGATONI CARBONARA with egg, pork cheek and pecorino cheese	16,00 €
D, L, M	
FUSILLONI WITH THREE TYPES OF TOMATO, BUFFALO STRACCIATELLA AND BASIL GEL 🌿	16,00 €
D, L, M	
RICOTTA AND SPINACH RAVIOLI WITH SALTED BUTTER, PARMESAN CRUMBLE AND FRIED SAGE 🌿 ●	14,00 €
D, M, L	

SECOND COURSES

SLOW-COOKED SQUID TENTACLES ON POTATO FOAM WITH CHLOROPHYLL OIL	16,00 €
C	
GRILLED BLUEFIN TUNA TATAKI WITH FLAVOURED BREAD	22,00 €
B, C, D	
GRILLED KING PRAWNS WITH GUACAMOLE SAUCE	20,00 €
A	
MIXED FRIED SEAFOOD "BONELESS STYLE" WITH PRAWNS, SQUID AND VEGETABLES	18,00 €
A, B, C, D	
FRESH GRILLED SEA BASS	22,00 €
B	
STUFFED SQUIDS WITH CITRUS DRESSING AND MARINATED RED ONION PETALS	11,00 €
C, D, M, L, P	
"TAGLIATA" SLICED BEEF STEAK WITH CHERRY TOMATOES, ROCKET SALAD AND PARMESAN LOCAL PRODUCT	22,00 €
M	
MILANESE VEAL CUTLET WITH PANKO BREADCRUMBS AND FRIES	21,00 €
D, L	
ROASTED AUBERGINE WITH GREEK YOGHURT AND HAZELNUTS 🌿	14,00 €
M, F	
CHICKPEA AND BEETROOT HUMMUS WITH WOK VEGETABLES 🌱	12,00 €

BURGERS AND SANDWICHES

150g BEEF BURGER LOCAL PRODUCT	20,00 €
with Romagna DOP meat, san patrignano bread, smoked scamorza, lime mayo, tomato, bacon, mixed greens, and potato chips	
D, L, H, M	
PLANT BASED 🌱	16,00 €
Veganes Vollkornbrot von San Patrignano mit Ölsaaten, Tofu-Schnitzel mariniert mit aromatischen Kräutern, gegrillte Zucchini, Soja-Limetten-Mayo und Kartoffelchips	
AVOCADO TOAST with boiled egg, salmon, avocado, cherry tomatoes, and pickled onion	18,00 €
D, L, P, B	
Traditional piadina with lard or extra virgin olive oil	1,80 €
D	

SIDE DISHES

MIXED SALAD	6,00 €
FRENCH FRIES D	6,00 €
GRILLED VEGETABLES	8,00 €
POTATO CHIPS D	5,00 €

KIDS

PASTA WITH TOMATO SAUCE/ MEAT SAUCE D, M, P, E	8,00 €
HOMEMADE CHICKEN NUGGETS WITH FRIES ● D, L	12,00 €
OMELETTE WITH COOKED HAM AND CHEESE L, M	8,00 €
OMELETTE WITH SALMON L, M, B	10,00 €

DESSERT HOMEMADE WHIT

"CENTRALE DEL LATTE DI CESENA" ICE CREAM - 3 flavours- M	6,00 €
LEMON SORBET	4,00 €
LAVA CAKE - HOT CHOCOLATE CAKE (10min.) M, D	7,00 €
PLATE OF FRESH CUT FRUIT	8,00 €
TIRAMISÙ M, D	7,00 €
SQUACQUERONE MOUSSE STUFFED WITH CARAMELIZED FIG M, D	7,00 €
COFFEE BEAN WITH WHITE CHOCOLATE HEART M, D	8,00 €
WARM TARTE TATIN WITH VANILLA ICE CREAM (10min.) M, D	7,00 €
DESSERT OF THE DAY	7,00 €

 Vegetarian ●  Homemade  Vegan

ALL DISHES ARE PREPARED AT THE MOMENT AND IT IS POSSIBLE TO CHANGE THE INGREDIENTS

Prices include taxes and service.

ALLERGENS

In case of allergies and intolerances, please specify this to our waiter.

The allergens present in our dishes:

- A** CRUSTACEANS
- B** FISH
- C** MOLLUSCS
- D** GLUTENÙ
- E** CELERY
- F** NUTS
- G** SOY
- H** SESAME SEEDS
- I** PEANUTS
- L** EGGS
- M** MILK
- N** MUSTARD
- O** LUPIN BEANS
- P** SULPHITES