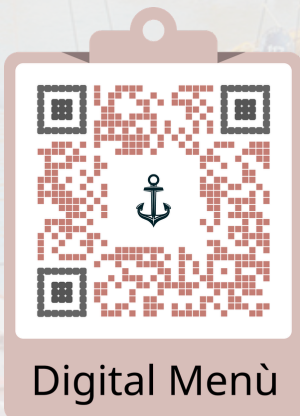


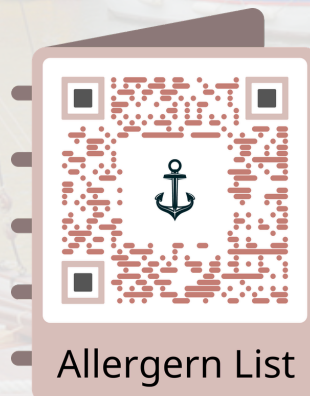


As tradition has it, San Marco's Restaurant offers its guests a full à la carte selection and four seafood tasting menus.

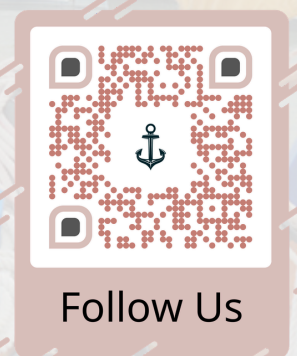
The quality of our dishes comes from the skill of our kitchen team, from dishes prepared to order, from respect for the ingredients available, and from careful, meticulous preparation.



Digital Menù



Allergern List



Follow Us

Piazza Fiorentini 12, 47042 Cesenatico
340 8024 633 - 0547 80 075

When fresh products are unavailable, we use high-quality frozen and/or deep-frozen products (*) at origin. Carpaccio, tartare or fish products intended to be eaten raw have been treated in accordance with Regulation (EC) No 853/2004, Annex III, section VIII, chapter 3, point D.1, as amended.

SAN MARCO MENU

OUR TASTING MENUS

Minimum order: two people. Tasting Menus cannot be split.

TASTING MENU I

Assorted cold appetizers

Clams Marinara-style

Stewed moscardini

stewed baby octopus

Sea bass cappellacci

Passatelli with mantis shrimp

Grilled shellfish platter

€50,00 per person

Sorbet and coffee included

TASTING MENU II

Assorted hot and cold appetizers

"San Marco" Tagliolini

Risotto Marinara-style

Assorted fried seafood

Seafood Mixed Grill

€43,00 per person

Sorbet and coffee included

TASTING MENU III

Seafood salad

Strozzapreti with cuttlefish ragù

Assorted fried fish

€36,00 per person

Sorbet and coffee included

TASTING MENU IV

Au gratin mussels

Seafood risotto

Shrimp and squid skewers

€34,00 per person

Sorbet and coffee included

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COVER CHARGE € 3,00 PER PERSON

SEAFOOD MENU

COLD STARTERS

Hot and cold starter Mix

€ 16,00

Scallop, razor clams, crab and mussels au gratin*, seafood salad*, salmon, anchovies and langoustines*

"Gran freddo San Marco"

€ 25,00

Cold platter with octopus* and potatoes salad, seafood salad*, marinated anchovy and tropea onion, poeached salmon, carpaccio, oyster, prawns cocktail* and langoustine*

Marinated Anchovies

€ 13,00

Marinated anchovies with garlic, olive oil and white wine vinegar, served with Tropea onion

Seafood Salad

€ 14,50

Cuttlefish*, prawns*, octopus* and vegetables

Octopus and Potatoes Salad

€ 15,50

Octopus* and potatoes salad with Taggiasca olives

Green Pepper marinated Salmon

€ 18,00

Fresh salmon marinated with brown sugar and green pepper

Assorted Fish Carpaccio

€ 18,00

Assorted fish according to availability*, served with mixed leaves salad.

Oysters

€ 4,00 each

Natural oysters with lemon

HOT STARTERS

Au Gratin Seafood Mix

€ 19,00

Mussels, scallops*, razor clam*, scallop*, langoustine* and crab*

Moscardini in seafood sauce

€ 14,50

baby octopus in a rich seafood sauce

Salt-baked king prawns

€ 16,00

King prawns* baked with Cervia sea salt

Cozze e vongole alla Marinara

€ 14,00

Mussels and clams sautéed in marinara sauce

Cozze alla Tarantina

€ 14,50

Tarantina-style mussel in a slightly spicy tomato sauce.

Mussels au gratin

€ 13,00

Oven-gratinated mussels

Scallops au gratin

€ 16,00

Oven-gratinated scallops*, 4 pieces

Salmon Crostone

€ 15,00

Toasted bread with fresh salmon

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COVER CHARGE € 3,00 PER PERSON

SEAFOOD MENU

FIRST COURSES

Monfettini in broth	€ 13,00
Handmade monfettini pasta in cuttlefish* broth	
"San Marco" Tagliolini	€ 16,00
Handmade tagliolini with cuttlefish* and mixed shellfish* ragù	
Tagliolini with cuttlefish ragù	€ 14,50
Handmade tagliolini with cuttlefish* ragù	
Lobster Tagliolini	€ 20,00
Handmade tagliolini with lobster sauce*	
Marinara Risotto	€ 13,00
Parboiled rice with mixed seafood*	
Clams Spaghetti	€ 15,50
Spaghetti with clams	
Strozzapreti allo Scoglio	€ 16,50
Handmade strozzapreti with mussels, clams, cuttlefish*, langoustine* and crab*	
Sea Bass Ravioli	€ 16,00
Handmade ravioli stuffed with ricotta and sea bass served in a sea bass sauce	
Prawn Gnocchetti	€ 16,00
Gnocchi with prawns*, cherry tomatoes and porcini mushrooms	
Redfish and Taggiasche Olives Passatelli	€ 16,50
fresh passatelli with redfish sauce and Taggiasca olives	

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COVER CHARGE € 3,00 PER PERSON

SEAFOOD MENU

MAIN COURSES

Baby Cuttlefish in Tomato Sauce	€ 18,00
Local cuttlefish* with tomato sauce	
Grilled Fish Mix	€ 19,00
Assorted grilled catch of the day	
Fried Fish Mix	€ 16,00
Prawns*, squid*, paranza (small local fish with bones) and crispy vegetables	
Paranza Fried Fish	€ 16,00
Fried paranza (small local fish with bones) with catch of the day	
Grand Mixed Fried	€ 30,00
Prawns*, squid*, anchovies, red mullets, sand smelt, crab*, king prawns*, langoustine* and crispy vegetables	
Seafood Soup	€ 19,00
Dogfish, cuttlefish*, gurnard, monkfish*, scorpionfish and mussels in tomato cloves, garlic and olive oil broth.	
Mixed Skewers	€ 16,00
Prawn* and squid* skewers, 2 pieces each	
"San Marco" skewer	€ 29,00
Assorted skewers with monkfish*, king prawns, scallops*, swordfish* and vegetables	
Steamed Fish	€ 19,00
Assorted steamed fish*	
Tuna Fillet	€ 18,00
Freshly grilled red tuna* fillet	
Swordfish Fillet	€ 18,00
Freshly grilled swordfish* fillet	
"San Marco" Assorted Grill	€ 45,00
Lobster*, sea bream or sea bass, monkfish*, sole, squid* skewer, prawn* skewer and scallops* - Selection may vary according to the day's catch -	

SIDE DISHES

Mixed salad	€ 4,50
Grilled Vegetables	€ 6,00
French Fries	€ 4,50

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COVER CHARGE € 3,00 PER PERSON

MEAT MENU

APPETIZERS

Traditional platter	€ 15,00
Selection of local cured meats and regional cheeses	
Parma Ham and Melon	€ 14,00
Parma ham and fresh melon	
Crostini Mix	€ 13,00
Assorted crostini	

FIRST COURSES

Tomato Sauce Spaghetti	€ 7,00
Durum-wheat spaghetti with fresh tomato sauce	
Tagliatelle with Ragù	€ 10,00
Homemade tagliatelle with traditional meat sauce	
Creamy Strozzapreti	€ 11,00
Homemade strozzapreti with traditional ragù and cream	
Cappelletti with Ragù	€ 12,00
Homemade cappelletti with traditional meat sauce	
Four Cheese Gnocchi	€ 12,00
Potato gnocchi with gorgonzola, scamorza, pecorino and fontina	

MAIN COURSES

Grilled Fillet	€ 19,00
Grilled beef fillet	
Sliced Beef Steak	€ 19,00
Sliced beef steak with rocket and Grana Padano cheese	
Milanese-style cutlet	€ 9,00
Breaded pork loin cutlet	
Grilled Sausage	€ 13,00
Grilled sausages	

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COVER CHARGE € 3,00 PER PERSON

DRINKS AND CAFETERIA

DRINKS

Water 0.75 l	€ 2,50
House Wine ¼ l	€ 3,00
House Wine ½ l	€ 5,50
House Wine 1 l	€ 11,00
Bottled Soft Drink 0.33 l	€ 3,00
Coca-Cola 1 l	€ 8,00
Medium Coca-Cola	€ 4,00
Small Coca-Cola	€ 3,00
Draft Beer 1 l	€ 10,00
Medium Draft Beer	€ 5,00
Small Draft Beer	€ 3,50
Bottled Beer 0.33 l	€ 3,50
Bottled Beer 0.66	€ 5,00

CAFETERIA

Coffee	€ 1,50
Coffee with alcohol	€ 2,00
Hot Tea	€ 2,00
Chamomile	€ 2,00

LIQUORS AND DIGESTIVES

Bitters	€ 4,00
Schnapps (Grappa)	€ 4,50
Distilled Liquors	€ 6,00

DESSERT MENU

DESSERTS

Lemon sorbet	€ 3,00
Coffee sorbet	€ 3,00
Nougat semifreddo	€ 6,00
Mascarpone cream	€ 6,00
Tiramisù	€ 6,00
Panna cotta with chocolate, caramel or mixed berries	€ 6,00
Chocolate lava cake	€ 6,50
Puff pastry with pastry cream and red berries	€ 7,50
Traditional Italian custard tart	€ 6,50

OUR WINERY

STILL WHITE WINE

Falanghina, "De Falco" winery	€ 18,00
Greco di Tufo, "De Falco" winery	€ 18,00
Verdicchio, "Umani Ronchi" winery	€ 18,00
Gewurztraminer, "Roberta Fugatti" winery	€ 18,00
Pinot Grigio, "Battibecco" winery	€ 18,00
Grillo, "Donna Fugata"	€ 18,00
Vermentino, "Audarya" winery	€ 20,00
Ribolla Gialla, "Vigna del Lauro" winery	€ 22,00
Muller Thurgau, "Roberta Fugatti" winery	€ 18,00
Jermann Sauvignon	€ 35,00
 Bianco di Custoza, "Gorgo" winery	€ 20,00
Passerina, "Vigor" winery	€ 22,00

SPARKLING WHITE WINE

Pignoletto, "Cesari" winery	€ 17,00
Prosecco, "Montelvini" winery	€ 13,00
Prosecco Valdobbiadene, "Sutto" winery	€ 16,00
Sergio Mionetto	€ 20,00
Ferrari	€ 30,00
Berlucchi	€ 35,00
Franciacorta Satén, "Contadi Castaldi" winery	€ 38,00
Veuve Clicquot	€ 65,00
Moët & Chandon	€ 65,00

RED WINE

Sangiovese, "Tini" winery	€ 12,00
Sangiovese Fico Grande, "Nespoli" winery	€ 14,00
Nero d'Avola, "Giacondi" winery	€ 15,00
Prugneto, "Nespoli" winery	€ 18,00
Primitivo, "A Manso" winery	€ 16,00
Chianti, "Torre a Cona" winery	€ 20,00

ROSE WINE

Primitivo Rosato, "A Mano" winery	€ 18,00
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"SAN MARCO" TAVERN

There are the Cesenaticensi (locals from Cesenatico), more wasted than you might think. All eccentric in their own way, without discarding a single one.

Under the pretext of drinking without a care and being able to forget their ailments, they feel entitled to speak without weighing the consequences.

They boast of an adventurous life, in every field, without holding back, even if life has been dull, fantasy turns into truth.

*The main thing is to bring happiness and ensure harmony within the group. With a little help from "Bacchus", they bag up all the bulls*** together.*

L'OSTERIA "SAN MARCO"

Ci sono i tipi Cesenaticensi, più sballati di quel che non pensi. Tutti strambi da considerare, senza nessuno da voler scartare.

Con la scusa di ber senza pensare e gli acciacchi poter scordare si sentono autorizzati di parlare senza le conseguenze valutare.

Si vantan una vita avventurosa, in tutti i campi senza nessuna posa, anche se la vita è stata piatta, con la fantasia tramutan si fatta.

L'importante è provocar l'allegria e nel gruppo ci sia l'armonia. Con la collaborazione di "Bacco", mettono le boiate tutti in un sacco.