il Circolino

RIMINI

Starters

ANCHOVY 4
PAN CON TOMATE

HUMMUS 9
WITH PITA BREAD

RAW TUNA CARPACCIO 18
CAPERS AND OREGANO

RAW SCALLOPS 17
WITH AROMATIC HERBS

STINGRAY 15
AND SPINACHES

WHIPPED COD 11
+ GRILLED POLENTA

BABY SCALLOPS 14
BAKED WITH BREADCRUMBS

LOCAL ANCHOVIES 11
PICKLED WITH ONIONS

PARMA HAM & SQUACQUERONE CHEESE 13
WITH PIADINA
AND PICKLED VEGETABLES

Pasta

STROZZAPRETI
TUNA, OLIVES AND TOMATOES
15

TAGLIOLINI
CLAMS AND PARSLEY OIL
16

KINGFISH CAPPELLETTI
SEAFOOD BISQUE
20

TAGLIATELLE
BOLOGNESE
14

Main Courses

FRITTO MISTO LOCALE
MIXED LOCAL FRIED FISH
20

PRAWNS
GARLIC AND CHILI
22

SQUIDS
OVEN-BAKED,
WITH BREADCRUMBS,
MIXED LEAF SALAD
19

HARISSA CHICKEN
HUMMUS, TZATZIKI,
EGGPLANTS AND PITA
16

Salads & Veggies

HALLOUMI SALAD* 14
AVOCADO, CHERRY TOMATOES, CUCUMBERS, OLIVES, HALLOUMI CHEESE, SUNFLOWERS SEEDS, LEMON DRESSING

MIXED LEAF SALAD 6
SEASONAL LEAVES
AND RIESLING VINEGAR

BURRATA 15
WITH HEIRLOOM TOMATOES

ZUCCHINI 8
MINT & BASIL

Desserts

BASQUE BURNT CHEESECAKE
WITH STRAWBERRY
8

ICE CREAM
DARK CHOCOLATE
FIORDILATTE, PISTACHIO
LEMON & GINGER
MANGO & PASSION FRUIT
7,5

CUSTARD MILLE-FEUILLE
AND WHIPPED CREAM
8

CIOCCOLATINO
70%
DARK CHOCOLATE
2,5

House made sourdough bread and Olive oil from Rimini - 3 | Piadina 1, 50 | maximum of two different types of pasta to be included in a single order | * only for lunch | Some products may be frozen, for any allergies and intolerances please contact the dining room staff
The menu may vary based on market availability. The products to be consumed raw have been subjected to freezing.

House Cocktails

CIRCOLINO'S /PRITZ 8
Lillet rosé, tonica
Galvanina, timo, pompelmo

GINGER BLOOM 10
Plymouth, cachaca, fiori di sambuco, miele e zenzero

ESPRESSO MARTINI *à la volée* 10
wyborowa, kahlua, espresso

PICCANTE 10
Altos Tequila blanca, peperoncino, lime, agave

TAI MAI 10
hampden, havana 3, crema di mandorle, liquore all'arancia

BASIL SMASH 10
Malfy gin, basilico, limone

Wine *by the glass*

ZENO Santa lucia 7
metodo classico 2019

FRANCIACORTA BRUT 8
le vedute s.a.

PLATINE nicolas Maillart 18
champagne Extra Brut 1ER Cru

SCABI BIANCO San valentino 6
rebola 2023

SCABI ROSSO San valentino 6
sangiovese 2023

PASSITO DI ALBARARA Santa lucia 8
albana 2016

Gin

Galvanina Organic
Italian Tonic

BEEFEATER	8	**PORTOFINO**	12
MALFY ORIGINALE	10	**MONKEY 47**	14
MALFY ROSA	10	**KINOBI**	16
PLYMOUTH	10	**HENDRICK'S**	10
		MARE	10

Vodka

BELUGA	10	**WYBOROWA**	8
		BELVEDERE	10

Amari

207 AMARO LOCALE 5
zafferano

SPINOSO 5
carciofio

AMARA 5
arancia rossa

MISCELA AL 30 6

Grappe

FAMOUS 4
famoso

POLI 4
barricata

VIVI 6
rebola

Beers

draft beers

MESSINA VIVACE 3,5 / 6

bottled

MESSINA VIVACE 5
CORONA 5
CORONA ZERO (alcool free) 5

Agave

ALTOS BLANCA 5
ALTOS REPOSADO 6
PATRON CAFÈ 7
CASA DRAGONES BLANCO 15
FORTALEZA REPOSADO 9
CLASE AZUL REPOSADO 30
PALENQUE ESPADIN 9
DEL MAGUEY MEZCAL VIDA 8
CLASE AZUL MEZCAL GUERRERO 50
CLASE AZUL MEZCAL SAN LUIS 50

Rum, Whiskey *& Co*

BUMBU ORIGINAL 8
HAMPDEN 8
NIKKA DAYS 8
FIREBALL 5

Soft Drinks

WATER 3
CHINOTTO GALVANINA 4
GALVANINA ORANGE SODA 4
PEPSI PRODUCTS 4
COFFEE 2 / 3