

Summer  
2026



# il Circolino

R I M I N I



Year  
5

## Raw Seafood

**SCALLOP  
CEVICHE**  
10

**RAW FISH OF THE DAY**  
DEPENDING ON AVAILABILITY  
20

**RAW TUNA CARPACCIO**  
CAPERS AND OREGANO  
20

## Starters

**ANCHOVY** 4  
PAN Y TOMATE

**FRITTERS** 18  
BLUE LOBSTER

**WARM SEAFOOD SALAD** 17  
STEAMED FISH AND VEGETABLES  
WITH PARSLEY MAYONNAISE

**WHIPPED COD** 12  
+ GRILLED POLENTA

**BABY SCALLOPS** 14  
BAKED WITH BREADCRUMBS

**LOCAL SARDINES** 12  
PICKLED WITH ONIONS

**HUMMUS** 10  
WHIT PITA BREAD

**PROSCIUTTO DI PARMA &  
SQUACQUERONE CHEESE** 14  
WITH PIADINA & GIARDINIERA

## Pasta



### BATTUTINA

SMALL HOME MADE PASTA  
COOKED "RISOTTO STYLE"  
WITH MUSSELS TOMATOES  
AND BASIL. OUR SIGNATURE  
17

### SOLE CAPPELLETTI

HERBS, BUTTER AND LEMON  
20

### STROZZAPRETI

TUNA, OLIVES AND TOMATOES  
16

### TAGLIOLINI

CLAMS AND PARSLEY OIL  
17

### TAGLIATELLE

BOLOGNESE  
14

## Main Courses

**FRITTO MISTO LOCALE**  
MIXED LOCAL FRIED FISH  
22

### PRAWNS

SAUTED IN TOMATO SAUCE,  
GARLIC AND OIL  
20

### SQUIDS

OVEN-BAKED, WITH BREADCRUMBS,  
MIXED LEAF SALAD  
20

### HARISSA CHICKEN

HUMMUS, TZATZIKI,  
EGGPLANTS AND PITA  
16



*Dishes of the day*  
ALWAYS DIFFERENT,  
ASK TO THE WAITERS

## Salads & Veggies

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

**BURRATA**  
TOMATO  
AND BASIL SALAD  
14

**ZUCCHINI** 8  
BASIL AND MINT

**MIXED LEAF SALAD** 6  
SEASONAL LEAVES AND  
MUSTARD SEEDS DRESSING

## Desserts

**CRÈME  
CARAMEL**  
8

**BASQUE BURNT  
CHEESECAKE**  
WITH BERRIES  
8

**GELATO**  
8

**DIPLOMATICA**  
CUSTARD MILLEFEUILLE  
WITH SPONGE CAKE  
SOAKED IN ALCHERMES  
8

**CUSTARD  
CANNOLO**  
WITH CUSTARD  
CREAM  
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 | we do not split the bills | Some products may be frozen, for any allergies and intolerances please contact the dining room staff | The menu may vary based on market availability.

# House Cocktails

## CIRCOLINO'S /PRITZ

LILLET ROSÉ, TONIC WATER  
GALVANINA, THYME, GRAPEFRUIT - 8

## PRETTY SOLERO

HAVANA 3, HAVANA ESPECIAL,  
BRANDY, MARACUJA, ORZATA - 10

## MIA WALLACE

SELECT, GIN PEACH AND ROSE,  
RASPBERRY SHRUB, VANILLA - 10

## GINGER BLOOM

PLYMOUTH, CACHACA,  
ELDERFLOWERS,  
HONEY AND GINGER  
10

## BLOODY MARY

WYBOROVA, SPICY  
TOMATO JUICE, SAKE  
10

## ESPRESSO MARTINI *à la volée*

WYBOROWA, KAHLUA,  
ESPRESSO - 10

## PICCANTE

ALTOS BLANCO, VIDA MEZCAL,  
NIXTA, LIME E SPICY MIX - 10

## BASIL SMASH

MALFY GIN, BASIL, LEMON - 10

## Wine by the glass

<b>CHAMPAGNE LERICHE</b> - MEUNIER	12
<b>ZENO</b> METODO CLASSICO - SANTA LUCIA	7
<b>FRANCIACORTA BRUT</b> LE VEDUTE - S.A.	8
<b>SCABI</b> REBOLA - SAN VALENTINO - 2024	6
<b>VERDICCHIO</b> LA STAFFA - 2024	7
<b>BIANCO DEL CIRCOLINO</b>	5
TREBBIANO DELLA FIAMMA - SANTA LUCIA	
<b>POSCA BIANCA</b> ORSI	8
VINO PERPETUO - S.A.	
<b>VI.VI. ROSATO</b> SIRAH - 2025	8
<b>TAIBO</b> SANTA LUCIA SANGIOVESE - 2024	6

## Gin GALVANINA ORGANIC ITALIAN TONIC

<b>BEEFEATER</b>	9	<b>PORTOFINO</b>	12
<b>MALFY ORIGINALE</b>	10	<b>MONKEY 47</b>	14
<b>MALFY ROSA</b>	10	<b>HENDRICK'S</b>	10
<b>PLYMOUTH</b>	10	<b>NORDES</b>	10

## Vodka

<b>BELUGA</b>	10	<b>WYBOROWA</b>	9
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## Rum, Whiskey & Co

<b>BUMBU ORIGINAL</b>	8
<b>HAMPDEN</b>	8
<b>NIKKA DAYS</b>	8
<b>FIREBALL</b>	5

## Beers

### DRAFT BEERS

**MESSINA VIVACE** 3,5 / 6

### BOTTLED

<b>MESSINA VIVACE</b>	5
<b>CORONA</b>	5
<b>CORONA ZERO</b> (ALCOOL FREE)	5
<b>DAURA</b> (GLUTEN FREE)	6

## Agave

<b>ALTOS BLANCA</b>	5
<b>ALTOS REPOSADO</b>	6
<b>PATRON CAFÈ</b>	7
<b>FORTALEZA REPOSADO</b>	10
<b>CLASE AZUL REPOSADO</b>	30
<b>PALENQUE ESPADIN</b>	9
<b>DEL MAGUEY MEZCAL VIDA</b>	8

## Soft Drinks

<b>WATER</b>	3,50
<b>CHINOTTO GALVANINA</b>	4
<b>GALVANINA ORANGE SODA</b>	4
<b>PEPSI PRODUCTS</b>	4
<b>COFFEE</b>	2 / 3

## Amari

**207 AMARO LOCALE** 5  
ZAFFERANO

**SPINOSO** 5  
TENUTA SAIANO  
CARCIOFO

**AMARA**  
ARANCIA ROSSA 6

## Grappe

**FAMOUS** 4  
FAMOSO

**POLI** 4  
BARRICATA

**VIVI** 6  
REBOLA