



RISTORANTE E PIZZERIA SUL MARE



ENGLISH MENÙ

A photograph of an outdoor dining area. In the foreground, there are several white wooden chairs and tables. One table is covered with a white tablecloth featuring a blue pattern of waves and anchors. On the table, there are several wine glasses and water glasses. In the background, there is a building with a stone wall and a white roof. The ocean is visible in the distance under a clear blue sky.

ALLERGENI

List of ingredients or substances that cause allergies or intolerances (EC Regulation 1196/2011).

In our menu they are indicated with numbers superscript in each dish listed.

1. Cereals containing gluten and derived products
2. Shellfish and shellfish products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products (including lactose)
8. Nuts and their derived products
9. Celery and celery products
10. Mustard and mustard-based products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulphites (SO₂) in concentrations above 10mg/kg or 10mg/litre
13. Lupins and lupin-based products
14. Shellfish and shellfish products

For any doubts or questions, ask our waiters!

Seafood appetizers**

Sautéed clams ⁹⁻¹⁴ nsalatina di mare con crudité di verdure ²⁻⁴⁻⁹⁻¹⁴	13
Salmon marinated in carpaccio ⁴⁻⁶⁻⁷⁻⁹ Served with B&B sauce ⁷⁻⁹	13
Steamed Octopus with potatoes and taggiasca olives ¹⁴	17
Marinated sardines ⁴	12
Tuna tartare ⁴	19
B&B's Seafood appetizer ²⁻⁴⁻⁹⁻¹⁴ Cold mix with Catalan-style prawns	22

Warm seafood appetizers**

Marinara mussels ⁹⁻¹⁴	12
Taranto mussels ⁹⁻¹⁴	13
Sautéed clams ⁹⁻¹⁴	13
Gratinated squid ¹⁻⁹⁻¹⁴ on miexd salad, little tomato, fossa cheese and balsamic glaze. Served with piadina ¹⁻⁷⁻¹³⁻¹⁴	16



** In the absence of availability of fresh fish, a high quality frozen product will be used!

Seafood first courses **

Spaghettoni (Pici) with fine herbs and mussels* 1-9-14	13
Strozzapreti with local clams* 1-9-14	15
Tagliolini with seafood* 1-2-4-9-14	16
Marinara risotto 1-2-4-9-14 Min 2 people	17
"Dry" passatelli with fish* 1-2-4-7-9-14	16
Sea ravioli* 1-2-4-7-9-14 With shrimp bisque and fresh spinach	16
Home made gnocchi* 1-2-9 With zucchini and shrimps	15

Seafood main courses **

Mixed fried with vegetables 1-2-4-5-6-9-14 Squid and shrimp	20
Mixed fried fish 1-2-4-5-6-9-14 Catch of the day	19
Seafood Grill 2-4-9-14 Catch of the day	23
Romagna-style sardines 1-4-9 Served with piada, radicchio and red onion	12
Mediterranean croaker 4-9 Baked with olives and cherry tomatoes	22
Squid and shrimp skewers 1-2-9-14	17
Tuna steak with crunchy vegetables 4-5-6-9-11 Tataki	20
Grilled sea bass or sea bream 4-9	6

all'etto



* Fresh pasta

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Appetizers of meat and of the earth

Caprese with buffalo mozzarella, tomato and basil ⁷⁻⁹	10
Raw ham and melon	10
Bresaola of the house with rocket, cherry tomatoes and parmesan ⁷⁻⁹	13
Tagliere alla romagnola ¹⁻⁷⁻⁹ Mixed cold cuts, cheese and piadina (Min. 2 people)	25

First courses of meat*

Tagliatelle with stone-ground flour with meat sauce ¹⁻³⁻⁹	10
Baked green lasagna ¹⁻³⁻⁷⁻⁹	11
Strozzapreti with white woodcutter ¹⁻⁷⁻⁹ Mushrooms, peas, sausage and cream	11
"Posillipo" style ravioli with ricotta and spinach ¹⁻³⁻⁷⁻⁹ Tomato and basil	12
Pasta with tomatoes ¹⁻⁹	7

Main courses of meat

Sliced beef with Cervia salt and rosemary ⁹	18
Sliced beef with rocket, cherry tomatoes and parmesan ⁷⁻⁹	20
Milanese cutlet ¹⁻³⁻⁵⁻⁶ Chicken/turkey with fries	11,5
BBQ ribs ⁵⁻⁶⁻¹⁰ With french fries	16
Chicken breast ⁵⁻⁶ With french fries	11,5

Take away salads

Salmon ⁴⁻⁶⁻⁷⁻⁹ Salmone, rucola, insalata verde, arancia e Philadelphia	10
Chicken ⁹ Green salad, chicken, cherry tomatoes and rocket	9,5
B&B ⁴⁻⁷⁻⁹ Green salad, tomatoes, tuna, mozzarella cherries and fresh mushrooms	9,5

Sides

French fries ⁵⁻⁶	4,5
Baked potatoes	5
Grilled vegetables ¹⁻⁹	5
Mixed salad ⁹ Green salad, tomatoes, carrots and cucumbers	5
B&B salad ⁴⁻⁷⁻⁹ Green salad, tomatoes, tuna, mozzarella cherries and fresh mushrooms	9,5

Pizzas

Long leavening dough, stone ground flours, high quality products

Margherita ¹⁻⁷ Tomato and mozzarella cheese	6,5
Marinara ¹⁻⁹ Tomato and garlic	5,5
Fornarina ¹ Rosemary, coarse sea salt and olive oil	4
Fornarina rossa ¹⁻⁹ Tomato, rosemary, coarse sea salt and olive oil	4,5
Prosciutto cotto ¹⁻⁷ Tomato, mozzarella cheese and cooked ham	8
Funghi freschi ¹⁻⁷⁻⁹ Tomato, mozzarella cheese and mushrooms	8
Salame dolce ¹⁻⁷ Tomato, mozzarella cheese and sweet salami	8,5
Diavola ¹⁻⁷ Tomato, mozzarella cheese and spicy salami	8,5
Salsiccia ¹⁻⁷ Tomato, mozzarella cheese and sausage	9
Tonno ¹⁻⁴⁻⁷ Tomato, mozzarella cheese and tuna	9
4 Formaggi ¹⁻⁷ Mozzarella cheese, Brie, gorgonzola and scamorza cheese	9
Frutti di mare ¹⁻²⁻⁹⁻¹⁴ Tomato, octopus, cuttlefish, shrimp, mussels and clams	13.50
Romana ¹⁻⁴⁻⁷ Tomato, mozzarella cheese, anchovies and capers	9
Prosciutto e funghi ¹⁻⁷⁻⁹ Tomato, mozzarella cheese, cooked ham and mushrooms	9
Tonno e cipolla ¹⁻⁴⁻⁷⁻⁹ Tomato, mozzarella cheese, tuna and onion	9
Salsiccia e cipolla ¹⁻⁷⁻⁹ Tomato, mozzarella cheese, sausage and onion	9,50
Salsiccia e funghi ¹⁻⁷⁻⁹ Tomato, mozzarella cheese, sausage and mushrooms	9,50
Capricciosa ¹⁻⁷⁻⁹ Tomato, mozzarella cheese, cooked ham, mushrooms, artichokes and frankfurters	10
4 Stagioni ¹⁻⁷⁻⁹ Tomato, mozzarella cheese, cooked ham, mushrooms, artichokes and black olives	10
Wurstel ¹⁻⁷ Tomato, mozzarella cheese and frankfurters	8
Napoli ¹⁻⁴⁻⁷ Tomato, mozzarella cheese and anchovies	8
Buffalo mozzarella ⁷ Each variation entails a surcharge of between €0.50 and €2.50 depending on the type	+2,5

Special pizzas

Americana ¹⁻⁷	10
Tomato, mozzarella cheese, sausage and chips	
Parmigiana ¹⁻⁷⁻⁹	10
Tomato, mozzarella cheese, eggplant and Grana Padano	
Stravizio ¹⁻⁷⁻⁹	11
Tomato, mozzarella cheese, gorgonzola, red radicchio and speck	
Ndujatella ¹⁻⁷	11,5
Tomato, stracciatella, spicy nduja, Tropea onion and sausage	
Maialona ¹⁻⁷	10,5
Tomato, mozzarella cheese, spicy salami, cooked ham, sausage and wurstel	
Orticello ¹⁻⁷⁻⁹	9,5
Tomato, mozzarella cheese and grilled vegetables	
B&B ¹⁻⁷⁻⁹	13
Raw ham, rocket, parmesan, cherry tomatoes, balsamic glaze	
Bufala ¹⁻⁷⁻⁹	10
Tomato, uncooked buffalo mozzarella cheese and basil	
Half Moon ¹⁻⁷⁻⁹ (Half pizza - half calzone)	14
Tomato, mozzarella cheese, sausage, rocket / Tomato, mozzarella, cooked ham, brie	
Cantabrica ¹⁻⁴⁻⁷⁻⁹	13,5
Stracciatella, red onion and Cantabrian anchovies	



White pizzas

Biancaneve ¹⁻⁷	6
Mozzarella cheese	
Bolognese ¹⁻⁷⁻⁸	13
Mozzarella cheese, mortadella, stracciatella and chopped pistachios	
Norvegese ¹⁻⁴⁻⁷	14
Mozzarella cheese, stracciatella and salmon	
Bread¹ and service	2

Calzoni e altro

Sgarbozzo ¹⁻⁷

Mozzarella cheese and raw ham

11

Napoleone ¹⁻⁷

Tomato, mozzarella cheese, brie and spicy salami

11

Classicone ¹⁻⁷

Tomato, mozzarella cheese and cooked ham

9



Piade

Piadina with squacquerone, raw ham and rocket ¹⁻⁶⁻⁷⁻⁹⁻¹¹

8

Piadina with raw ham and rocket ¹⁻⁶⁻⁹⁻¹¹

7,5

Piadina with squacquerone and rocket ¹⁻⁶⁻⁷⁻⁹⁻¹¹

6,5

Piadina with raw ham ¹⁻⁶⁻¹¹

7

Piadina with cooked ham and mozzarella cheese ¹⁻⁶⁻⁷⁻¹¹

7,5

Piadina with salami and mozzarella cheese ¹⁻⁶⁻⁷⁻¹¹

7,5

Piadina with speck, red radicchio and mozzarella cheese ¹⁻⁶⁻⁷⁻⁹⁻¹¹

8

Piadina with tuna, tomato slice and salad ¹⁻⁴⁻⁶⁻⁹⁻¹¹

8

Piadina with marinated salmon, stracciatella and rocket ¹⁻⁴⁻⁶⁻⁷⁻⁹⁻¹¹

13

Piadina with nutella ¹⁻⁵⁻⁶⁻⁷⁻⁸

6

Hamburger

San Patrignano bread and 100% beef raised on the Romagna hills

Hamburger with French fries¹⁻⁹ 11
Manzo, tomato slice e insalata

Cheeseburger with French fries¹⁻⁷⁻⁹ 12
Beef, cheese, tomato slice and salad

Hamburger Romagna-style with French fries¹⁻⁷⁻⁹ 14
Beef, bacon, rocket and squacquerone

Dessert

Tiramisù¹⁻³⁻⁵⁻⁷⁻⁸ 6

Catalan cream³⁻⁵⁻⁷⁻⁸ 6

Chocolate / pistachio pie¹⁻³⁻⁵⁻⁷⁻⁸ 6

Cheesecake with berries¹⁻³⁻⁵⁻⁷⁻⁸ 6

Truffle³⁻⁵⁻⁷⁻⁸ 6

Sorbet⁷ 3,5

Profiteroles¹⁻³⁻⁵⁻⁷⁻⁸ 6

Meringue¹⁻³⁻⁵⁻⁷⁻⁸ 6



House wines

	1/4l	1/2l	1l
Pignoletto del Reno Sparkling White	3	5	9
Passerina - IGP Marche Still White - Cantina Silvestroni	3	5	9
Fafin DOC Red Sangiovese - Az.Agricola I Filarini			12 75 cl
Borgo Fulvia Spumante Brut - Chardonnay 100%			15 75 cl

White wines

"Insen" Albana di Romagna secco - Az.Agricola I Filarini			16
Gewürztraminer DOC La Cadarola S.Margherita			22
Ribolla Gialla "ai Galli" Venezia giulia			19
Pinot Grigio Grave Albino Armani - Chizzola di Ala (TN)			18
Verdicchio Superiore Classico DOC Castelli di Jesi - Vignamato			19
Vermentino Sardegna "Un anno dopo" Selezione Orriu - Quartomoro di Sardegna			19
Chardonnay Rafe Cascina Gilli - Castelnuovo Don Bosco (AT)			17
Zingarina - Rebola DOC Colli di Rimini			21

Sparkling wines

Prosecco Superiore Aolo DOCG Extra Dry Castelluccio - Tenuta Costeselle			19
Santalucia - Blanc de Noire Extra Brut Blanc De Noirs - Metodo classico Millesimato - 100% Uve Sangiovese			26
Siris - Trento DOC Gaierhof			24
Vensamè Ancestrale - Rosè Rifermentato in bottiglia, dosaggio 0, non filtrato			20
Cà del Bosco - Franciacorta Uvèe Prestige			46

Red wines

"Quatrin" Sangiovese Superiore Sangiovese 100% - Az.Agricola I Filarini			17
Lambrusco "Terre Verdiane" Frizzante Secco - Ceci			17
Valpolicella - Ripasso superiore DOC Farina			20

Sweet wines

Albana Dolce DOCG Zavalloni Stefano			16
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Draft beers

	20 cl	40 cl	1l
Weizen Weihenstephan	4	6	12
Forst Kronen	3	5	11
Forst Non filtrata		5 30 cl	13

Bottled beers

Erdinger 50 cl	5,5
Moretti 66 cl	4
Beck's 33 cl	3,5
Heineken 33 cl	3,5
Corona 33 cl	4
Moretti Messina 33 cl	4
Ceres 33 cl	4
Ichnusa 33 cl	4
Tennent's 33 cl	4,5
Bir non-alkohol 33 cl	3,5

Homemade beers

Birrbon Golden Ale - 4,7% Vol. - 33cl.	4,5
Slow Blanche - 4,7% Vol. - 40cl.	5,5
Glupiter GLUTEN FREE Keller Pils - 4,7% Vol. - 40cl.	5,5
Gustav Vienna Lager - Rossa bassa ferm. - 5,0% Vol. - 40cl.	5,5
Ufo Party IPA (Indian Pale Ale) - 6,0% Vol. - 40cl.	5,5
Severus Belgian Dark Strong Ale - 8,5% Vol. - 40cl.	6



Cocktail

Gin Tonic Gin e tonica	8
Gin Tonic Premium Gin Mare/Hendrick's ... e Tonica	10
Moscow Mule Vodka, ginger beer and lime	8
Negroni Red Vermouth, Bitter Campari and gin	8
Americano Red Vermouth, Bitter Campari and soda	8
Cuba Libre Light Rum, Coca Cola and lime	8
Tequila Sunrise Tequila, orange juice and grenadine	8
Sex on the Beach Peach vodka, orange juice and grenadine	8
Margarita Tequila, Cointreau and lime	8
Campari Orange Campari and orange juice	8
Isole Vergini Blended strawberry, pineapple juice and coconut cream	8
Playa Forlan Pineapple juice, brown sugar, lemon juice and basil	8
Mojito Light rum, lime, mint and soda	9
Caipirinha Cachaça, lime and brown sugar	9
Caipiroska Strawberry vodka, brown sugar and lime	9

After Dinner

Foreign spirits and reserve	4-8
National liqueurs	4-5

Aperitivi

Aperitif platter is served at a cost of €2 per person.

Spritz Aperol or Campari, prosecco, soda	6
Hugo Prosecco, elderberry syrup, lime and mint	6
Prosecco Sup. Asolo DOCG Extra Dry	5
Alcoholic house cocktail	7
Non-Alcoholic house cocktail	6
Crodino Non-Alcoholic	3
Campari Soda	3,5

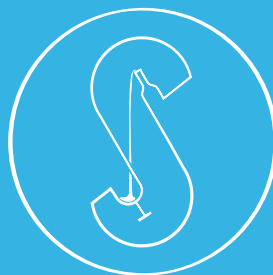
Soft drinks

	Lattina 33 cl		
Coca Cola			3
Fanta			3
Lemon Soda			3
Sprite e Gazzosa			3
Chinotto			3
Acqua Tonica (Bott. 20 cl.)			3
Iced Tea	Lattina 33 cl	Bottiglia 40 cl	
	2,5		3
On Tap Coca Cola	20 cl	40 cl	11
	3	5	9

Bar

Water 50 cl	1,5
Water 75 cl	3
Fruit juices	3,5
Orange juice	5
Coffee	1,8
Cappuccino	2
American coffee	2
Ginseng and barley	2,3
Tea and chamomile	2

Come visit us!



CHIRINGUITO SOURCION



Ristorante B&B

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