Ristorante Ramerino

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> MENU INFORMATION <

Ramerino Restaurant

Our menu changes daily based on the availability of fresh products and seasonality. Our preparations are fresh we do not use frozen or deep-frozen products, you will find the updated menu inside our restaurant on the blackboard in the dining room.

FOOD

VEGAN SPECIALTIES

Vegetable cheese platter
tasting of two of our plant-based cheeses

price	12,00€

Vegan carbonara

price	15,00€

Wholemeal risotto with radicchio, vegetable gorgonzola and walnuts

price	15,00€

Linguine pesto pistachios

price	15,00€

Baked pasta with carrot cream and basil

Price	12,00€

Fried arancino with vegan ragout

Price	10,00€

Chickpeas falafel
With homemade almond ricotta.

price	12,00€

Cecina with seasonal vegetables

Price	6,00€

Savory pie filled with vegetables

Price	6,00€

Mixed platter
Composed of 5 vegan tastings of the day (2 cereals, sauteed seasonal vegetables, legumes, salad)

+ Soup	3,00€
dinner price	18,00€
lunch price	12,00€

FIRST COURSES of fish

Wholemeal risotto with cuttlefish/squid
Price   15,00€

Pasta with bottarga and pistachios
Price   15,00€

Pasta with octopus sauce
Price   15,00€

STARTERS and MAIN COURSES of fish

Crostini with octopus ragù and creamed cod
price	10,00€

Tuna tartare
With fresh seasonal fruit and soy sauce
price	15,00€

Creamed cod
with pumpkin cream and toasted almonds
Price	18,00€

Octopus inzimino
Price	18,00€

Grilled tuna steak
price	20,00€

Fish fry
(mullet, mackerel, sardines, anchovies or squid, depending on the catch of the day)
Price	20,00€

Cuttlefish/Octopus salad
price	18,00€

Baked fish fillets
With seasonal vegetables
price	18,00€
price	20,00€

Desserts

Barley coffee and hazelnut semifreddo

Price   6,00€

Tronchetto with pistachio from Bronte
Wet with barley coffee and chocolate

Price   6,00€

Almond cream parfait with honey and strawberries

Price   6,00€

Turmeric cheesecake and coconut milk
Almond crumble base and strawberry topping

price   6,00€

Creamy with Peanuts
With caramelized pears, chocolate and crumble

price   6,00€

Chocolate semifreddo

Price   6,00€

Caprese cake
(Gluten-free) Chocolate, almonds and Acqua Faba

Price   6,00€

Tart filled with Pears and Chocolate

price   6,00€

Tart with fruit compote
Sweetened with rice malt

price   6,00€

Tronchetto with hazelnut cream

price   6,00€

Chocolate-mousse
With Faba water and raspberries/strawberry

price   6,00€

Covered

Covered
price .... 2,00€

Water 0.75lt
price .... 2,00€

DRINKS

Bio drinks

Green Tea Kombucha
Fermented drink

price	5,00€

100% Clear Apple Juice
of Fontecornino

1/4 liter	4,00€
1/2 liter	7,00€

Galvanina drink
Cola, orange soda, lemonade

price	5,00€

Organic wines and beers

Passerina
White wine

1/2 lt	12,00€
1/4 lt	8,00€
chalice	5,00€
bottle price	18,00€

Cricket
White wine

bottle	18,00€
1/2 liter	12,00€
1/4	8,00€
chalice	5,00€

Pecorino cheese
White wine

bottle	18,00€
chalice	5,00€
1/4 liter	8,00€
1/2 liter	12,00€

Trebbiano d'abruzzo
White bin

1/4 liter	8,00€
chalice	5,00€
1/2 liter	12,00€
bottle	18,00€

Terralpina
White wine

chalice	8,00€
1/4 liter	12,00€
1/2 liter	18,00€
bottle	25,00€

Organic Prosecco

1/2 liter	18,00€
1/4 liter	12,00€
chalice	8,00€
bottle	25,00€

Terralpina
Red wine

chalice	8,00€
1/4	12,00€
1/2	18,00€
bottle	25,00€

Montepulciano d'abruzzo
Red wine

bottle	18,00€
1/2 liter	12,00€
1/4 liter	8,00€
chalice	5,00€

Cherry
Red wine

price   30,00€

Organic craft beer
Handcrafted

price   6,00€

Allergenic

- Gluten
- Milk
- Nuts
- Eggs
- Fish
- Peanuts
- Soya
- Crustaceans
- Celery
- Mustard
- Sesame
- Sulphur
- Lupin
- Molluscs

According to the 1169/2011 regulation, known as the Food Information Law (Allergens), since December, 2014, every food operator is obliged to report on the allergens present in its products through a system that allows them to be clearly identified.