la Brace

cucina di mare e pizza

RIVABELLA DI RIMINI

Where every dish is a hug, a memory, a dream that comes to life.

The Menù

labracerimini

labracerimini

Who we are

La Brace was born in the 60s, it was a meeting place, a bar restaurant. Over the years then taken over by entrepreneurs from Rimini, managed with great success, one of the most popular restaurants in the Rimini area was built.

After a few years of break here we are...We are Angelo and Anna, a passionate couple ready to create your new favorite restaurant.

Angelo Iervolino, from Campania origins, after various experiences since he was young, made his name in Romagna where he proved himself over the years by becoming Chefdi one of the most typical restaurants of the Romagna tradition.
Anna Mantuano, born in Rivabella, daughter of well-known hoteliers in the area, also involved in the world of Romagna hospitality since she was a child, has always demonstrated passion and connection in the sector.

We are a couple ready to explode, make ourselves known by transmitting to our customers our passion that has always linked us in the world of hospitality and catering.

"La Brace" for us is Romagna, it is sitting at the table and feeling pampered like at home, making you enjoy the products that our territory offers us with a pinch of innovation, transmitting through them our passion and love that binds us both in work than in life.

Our proposal

Our proposals are structured to allow you to taste the most typical dishes of our cuisine. Many dishes are indivisible, which is why we suggest not dividing the menu among multiple people.

Minimum of two people.

"La Brezza"

Non-divisibile menu - minimum 2 people

Piada di mare
with marinated sardines, spring onion, parmesan flakes and mixed salad

Gnocchi with Seafood sauce
with squids, prawns, shelled seafood and tomatosauce

Mixed fried fish
Baby squid, prawns, sardines e vegetables

Espresso *with homemade limoncello*

½ water *each person*

€ 29 *per person - cover charge included -*

"Scirocco"

Non-divisibile menu - minimum 2 people

Piada di mare
with marinated sardines, spring onion, parmesan flakes and mixed salad

Neapolitan croquette with octopus soup
with tomato pulp

Seafood risotto

Tuna steak with chopped pistachios and mixed salad

Artisanal fresh fruit Sorbetto

Espresso
with home made limoncello

½ water *each person*

€ 36 *per person - cover charge included -*

Il Gran Menu "La Brace"

Minimum 2 people

Possibility to share it from the 3rd person onwards with extra menu for €15, which includes cover charge, drinks, dessert, espresso.

Seafood saladas
with octopus, cuttlefish and prawn steamed with julienne of carrot and celery, rocket, potatoes and cherry tomatoes

Piada di mare
with marinated sardines, spring onion, parmesan flakes and mixed salad

Mussel and octopus soup
with tomato pulp on homemade crusty bread and taralli

Black scallops baked au gratin

Tagliolini with seafood "La Brace"
150 g homemade noodles with seafood, squid, crab and fresh cherry tomatoes

Mixed fried fish
Baby squid, prawns, sardines e vegetables

Grilled fish of the day "La Brace"

"Scent of Amalfi" icecream
Homemade "delight lemon" icecream with Amalfi Coast-scented biscuit crumbs

Espresso
with home made limoncello

½ water *each person*

€ 46 *per person - cover charge included -*

Crudités

Oysters € 3,5/each

Tuna tartare with buffalo mozzarella and avocado cream € 18

Red shrimp tartare with seared zucchini and stracciatella cheese € 18

Crudité of the day € 26

Cold starter

Salmon cheesecake" La Brace" € 15
Salmon homemade marinated with squacquerone cream on crunchy black bread base

Seafood salad with octopus, cuttlefish, and prawn steamed with julienne of carrot and celery, rocket, potatoes and cherry tomatoes € 16

The first taste of Romagna

Our Piada di mare € 10
piadina romagnola (flat bread) with marinated sardines, spring onion, parmesan flakes and mixed salad

Octpus salad with potatoes and Taggiasca olives € 18

Selection of 4 cold starters € 19

Hot starter

The dish that warms your heart ❤

Neapolitan croquette with octopus soup NEW € 15
with tomato pulp on homemade crusty bread and taralli

Clams marinara style on homemade crusty bread € 13

Mussel and octopus soup with taralli, tomato pulp on homemade crusty bread NEW € 16

I Gratinati di mare scallops, black scallops and squillamantis baked au gratin with cherry tomato concasse € 15

Grilled sardine skewer *5 pieces* € 14
grilled with flavored bread, mixed salad and spring onions

Selection of 4 warm starters € 18

Selezion of cold and warm starter € 22 *per portion*
2 cold and 3 hot starter - minimum 2 portions -

First course

Tagliatelle with Adriatic clams € 14

The most loved

Cacio Pepe e Mare € 18
150 g homemade noodles, cacio cheese, pepper with Mazara red shrimp tartare and black truffle

Paccheri with fresh tuna, fried aubergine, cherry tomatoes and mint € 15

Gnocchi with Seafood sauce Potato gnocchi with squids, prawns, shelled seafood and tomatosauce € 16

Tagliolini with Seafood 'la Brace" € 18
150 g di homemade noodles with seafood, baby squid, crabs and cherry tomatoes

CarboMare € 16
Fusillone homemade pasta with squid, prawns, egg yolk cream, pecorino cheese and mullet bottarga

Rimini's traditional risotto € 16/each
with seafood (min. 2 portions) - *20 minute wait*

Mezzelune spinach and ricotta stuffed green homemade pasta with prawns, cherry tomatoes and stracciatella NEW € 18

Passatelli Romagna pasta *(breadcrumbs, Parmesan cheese, and eggs)* wih prawns an porcini mushrooms NEW € 16

Main course

Tuna steak with chopped pistachios and mixed salad € 16

Grilled Octopus with potatoes cream and paprika € 19

Grilled sea bass with Rimini-style breadcrumbs € 19

Skewers
Squids *-4 pieces-* € 14
Prawns *-4 pieces-* € 15
Mixed *-2 squids e 2 prawns-* € 16

The Royal Fried € 18
350 g of squids, prawns, sardines and vegetables

Fried squids *300 g only squids* NEW € 20

La Grigliatona alla riminese € 23
Grilled fish of the day with Rimini-style breadcrumbs

Catch of the day baked or grilled from € 5/hg

Sides

French fries	€ 5	
Pan-fried potatoes with rosemary	€ 6	
Mixed salad with tomatoes and julienne carrots	€ 5	
Green salad	€ 4	
Mixed salad with spring onion	€ 5	
Pan-fried wild greens (chard and spinach)	€ 6	

Not only fish

Gnocchi/Strozzapreti/Tagliatelle with tomatoes sauce	€ 10	
Gnocchi/Strozzapreti/Tagliatelle with bolognese sauce	€ 13	
Schnitzel with French fries	€ 14	
Grilled sliced beef with salt and rosemary	€ 20	
Caprese di Bufala campana, tomatoes and basil	€ 10	
Piadina Riminese	€ 9	
flat bread with Parma ham, rocket and squacquerone cheese		
Vegetarian salad	€ 9	
with green salad, mixed salad, tomatoes, carrots, and buffalo mozzarella		

Half portion reduction on appetizers, first courses and second courses, if possible, -30%

Never miss them...

Our homemade dessert

Tiramisù the home-made one € 6
the real one in a pan with ladyfingers soaked in coffee, soft mascarpone cream and bitter cocoa

Pistachio Crema bruciata € 6
pistachio crème brûlé caramelized with brown sugar

Chocolate tart € 6
with dark chocolate,"Fabbri" black cherry sauce and homemade Gianduiotto Pernigotti ice cream

Our dessert

Rimini/Napoli € 7

Neapolitan Baba soaked in rum filled with "Delight Lemon" homemade icecream with Romagna donut "ciambella" dipped in delicious English cream

Scent of Amalfi icecream € 6
Homemade "delight lemon" icecream with Amalfi Coast-scented biscuit crumbs

Neapolitan Pastiera € 6
Traditional shortcrust pastry cake filled with wheat cooked in milk, ricotta and wildflower flavouring

Il Golosone € 9
Tasting of 4 desserts by the chef

Our artisanal fresh fruit sorbets € 5

Lemon Sorbet *(not of our production)* € 4

How was Rimini/Naples born?

This is the dessert tells our story ... that of a Neapolitan boy who comes to work in Romagna for the season, but then leaves his heart there. He loves babà but she doesn 't and to win her over he decides to learn the real ciambella from the 'Zdore of Rimini. The smell of the freshly made ciambella is inebriating and she? Now she is his wife and she welcomes you smiling at the cash register. Because at Brace ***every dish is a hug, a memory, a dream that comes to life.***

Still undecided? See our dessert →

Le pizze "Classiche"

Only at dinner

Our doughs are made only of water, selected Petra flours, sourdough, Extra virgin oil and salt. 48 hours of leavening for maximum digestibility.

Fornarina € 3
extra virgin olive oil, salt and rosemary

Marinara € 4.5
tomatoes, garlic, extra virgin olive oil and origan

Margherita € 6
tomatoes, mozzarella from Naples, extra virgin olive oil, basil

Bufala € 9
tomatoes, buffalo mozzarella, extra virgin olive oil, basil

Napoli € 8
tomatoes, mozzarella from Naples, anchovies, origan, extra virgin oil

Capricciosa € 9
tomatoes, mozzarella from Naples, sausage, artichokes, olive, mushrooms, extra virgin olive oil, basil

Quattro Stagioni € 9
tomatoes, mozzarella from Naples, baked ham, olive, artichokes, mushrooms, extra virgin olive oil, basil

Diavola € 9
tomatoes, mozzarella from Naples, spicy salami, extra virgin olive oil, basil

Quattro formaggi € 8
mozzarella from Naples, smoked scamorza, gorgonzola, grana padano cheese, extra virgin olive oil

Wurstel and french fries € 8
tomatoes, mozzarella from Naples, wurstel and french fries, extra virgin olive oil

Sausages € 7
tomatoes, mozzarella from Naples, sausage, extra virgin olive oil

Tuna and onions € 8
tomatoes, mozzarella from Naples, Tropea onions, tuna

Vegetarian € 8
tomatoes, mozzarella from Naples, aubergine, zucchini, artichokes, mushrooms

Baby reduction *- € 1*

Le pizze "Speciali"

Only at dinner

Mexican NEW € 9
tomatoes, mozzarella from Naples, sausage, beans, and spicy extra virgin olive oil

La Romagnola € 13
mozzarella from Naples, *Parma ham,squacquerone cheese, rocket, olive oil - out baking*

La Partenopea € 14
mozzarella from Naples, smoked scamorza, sausages, broccoli, extra virgin olive oil

Maremio € 13
tomatoes, Olive, anchovies, stracciatella cheese, yellow cherry tomatoes, extra virgin olive oil, basil

Mimosa NEW € 9
mozzarella from Naples, corn, baked ham, and rocket

La Parmigiana € 10
tomatoes, mozzarella from Naples, smoked scamorza, eggplants, parmesan flakes, extra virgin olive oil, basil

Frutti di Mare € 15
tomatoes, cuttlefish, mussels, clams, prawns, extra virgin olive oil

La Tonnara € 13
fornarina with tuna tartare, mixed salad and stracciatella cheese everything out of cooking

Gigi € 12
tomatoes, mozzarella from Naples, porcini mushrooms, wurstel, spicy salami, *bacon - out baking*

Why do we choose Flours Petra?

*Petra flours are an **all-Italian artisan project**, the result of an idea by the Quaglia mill, which has been handing down the tradition of family millers since 1914.*

*Petra is a **stone-ground flour** with **100% Italian** grains from **sustainable agriculture**.*

*The particular stone-milling process allows for a flour that is **less refined** and richer in the external and peripheral parts of the wheat grain, **therefore richer in dietary fiber**. Petra flour is one of the most popular flours chosen by bakers, pizza chefs, pastry chefs and chefs who appreciate Italian artisan excellence.*

QUAGLIA Petra dove farina fa arte

La Cambusa

Are you looking for a unique and welcoming place for your next special event?
La Cambusa is the right place!

La Cambusa is more than just an event hall: it is a space where every detail is designed to adapt to your needs.

It can comfortably accommodate up to 70 people, offering an intimate and refined atmosphere.

Ideal for:
- Business meetings:
- Gala dinners and special occasions
- Baptisms
- Anniversaries
- Birthdays

Every occasion will be tailor-made for you.

For more information

Bar

Draft Beer

Pedavena Dolomiti Pils 0,2 l	€ 3
Pedavena Dolomiti Pils 0,4 l	€ 5

Beer

Corona 0,33 l	€ 4
König Ludwig Weiss 0,5 l	€ 5,5
Amarcord "Gradisca" - laight lager 0,5 l	€ 9
Amarcord "Volpina" - Red double malt 0,5 l	€ 9
Ichnusa Not Filtered 0.33 l	€ 4
Moretti Zero *(No alcohol)*	€ 4

Spirit

Grappe	€ 4/8
Amari	€ 4/8
Gin tonic *- see wine list --*	€ 8/14
Aperol/Campari/Limoncello Spritz	€ 7
"Sgroppino" *(Lemon sorbet, Vodka, Prosecco)*	€ 10

Soft Drinks

	€ 3
Coca Cola / Fanta / Sprite / Schweppes 0,33 l	€ 3
Lemon / Peach ice tea 0,33 l	

Cafetteria

	€ 2
Espresso	€ 2
Decaffeinated espresso	€ 2
Barley coffe	€ 2,5
Espresso with Grappa/Sambuca	€ 2,5
Still water 0,75 l	€ 2,5
Sparkling water 0,75 l	

Our philosophy

We believe in the **power of small gestures,** in the value of the incessant search for sustainability and freshness. Every ingredient we choose is a frame of history, a story that tells **the love for our land.** This is why we immerse ourselves in the territory, exploring every corner and connecting with **local producers,** who share the same passion for quality and attention to the environment with us.

Our mission goes beyond the plate: it is a journey that leads us to discover and enhance the work of **those who cultivate the land** and **fish the sea** with respect and dedication. It is a deep commitment, rooted in our heart, which pushes us to always seek the best for you.

For this reason we rely for example on Acqua Alma. We can offer you excellent quality, fresh and sparkling water, without using plastic bottles

and reducing our environmental impact as much as possible.

All the dishes we serve have **authentic flavors** that arise from the care and passion of our producers.

It is an invitation to taste and appreciate every bite, knowing that behind every flavor there is a story of dedication and love for nature.

At La Brace Restaurant, we are more than just a place: **we are a family** that welcomes you warmly and invites you to share with us the joy of an **authentic, emotional and sustainable culinary experience.**

You are welcome to our home, where ***where every dish is a hug, a memory, a dream that comes to life.***

Good to know ...

Person charge €2.5

Includes service and bread that is homemade by us with all the love needed to make you feel at home…

Piadina romagnola €1

- Based on market availability, fresh or originally frozen raw materials or frozen in-house may be used for certain preparations.
- The fish intended to be consumed raw or practically raw has been subjected to anisakis killing treatment, in compliance with the regulation. CE 853 \2004.
- Allergens: the service staff remains at your disposal to provide, upon request, any information, including by showing specific written documentation.
- The staff does not assume responsibility for gluten contamination or other allergies.

GLUTEN-FREE

CHANGEABLE PLATE IN GLUTEN-FREE VERSION

LACTOSE FREE

CHANGEABLE PLATE IN LACTOSE-FREE VERSION

VEGETARIAN

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