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

Our function room

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 room: it's a space where every detail is designed to suit your needs.

It can comfortably accommodate up to **60 people**, offering an intimate and refined atmosphere.

Ideal for:

- Corporate meetings
- Gala dinners and special occasions
- Baptisms
- Anniversaries
- Birthdays

Every occasion will be tailor-made for you, with proposals tailored to all your needs.❤

For more information

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.

FIND OUT MORE ABOUT LA BRACE

SUBSCRIBE TO OUR **NEWSLETTER**
AND STAY UPDATED!

- **Promotions and discounts**
- Special events
- our news

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 instead of € 35 - cover charge included

"Scirocco"

Non-divisibile menu - minimum 2 people

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

Octopus soup
on Neapolitan croquette with tomato pulp

Traditional Seafood risotto

TTuna steak with seared zucchini and stracciatella

Artisanal fresh fruit Sorbetto

Espresso
with home made limoncello

½ water each person

€ 36 per person instead of € 45 - cover charge included

Il Gran Menu "La Brace"

Minimum 2 people

Possibility to share it from the 3rd person onwards with extra menu for € 12, which includes cover charge, drinks, dessert, espresso.

Seafood salads
with octopus, cuttlefish, and steamed prawns
with julienned carrots and celery, arugula, and cherry tomatoes

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

Octopus and mussels soup,
tomato pulp, taralli on toasted bread of our own production

Black scallops baked au gratin
with concasse of cherry tomatoes

Tagliolini with seafood "La Brace"
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"

Neapolitan Baba with Amalfi-flavored ice cream
made by us with lemon delight

Espresso
with home made limoncello

½ water each person

€ 46 per person instead of € 56 - cover charge included

Crudités

Oysters Fine de claire € 3,5/each

Tuna Tartare with buffalo mozzarella and avocado cream € 18

Red shrimp tartare with seared zucchini and stracciatella cheese € 18

Trio of Tartare NEW € 22

- Tuna with buffalo mozzarella and avocado cream
- Red shrimp with seared zucchini and stracciatella
- Homemade marinated salmon on a crispy brown bread base with squacquerone cream

Plateau of Crudités based on the availability of the catch of the day € 26

Cold starter

Salmon cheesecake" La Brace" € 15
Salmon tartare marinated by us on a crunchy black bread base with squacquerone foam and avocado cream

Seafood salads With octopus, cuttlefish, and steamed prawns with julienned carrots and celery, arugula, and cherry tomatoes € 16

The first taste of Romagna

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

Steamed prawns with fresh artichokes and parmesan shavings NEW € 18

Selection of 4 cold appetizers served with fornarina € 19
Seafood salad - Salmon cheesecake - Piada di mare - Steamed mantis shrimp

Hot starter

Stewed baby octopus € 15
on Neapolitan potato croquettes and tomato sauce

Marinara-style clams on our toasted bread € 12

The south warmth

Mussel, octopus, and taralli soup € 16
stewed on homemade bread crouton

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

Sardine skewer served with piadina romagnola (local flat bread) € 14
5 pieces grilled with fragrant bread, mixed salad and spring onion

Selection of 3 hot starter € 18
Mussel soup, baby octopus and taralli, gratinated scallops, grilled sardines

Selection of cold and hot appetizers served with fornarina € 22 per portion
2 cold starters and 3 hot starters - minimum 2 portions -

First courses All fresh pasta made by hand with ❤

Il primo più amato

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

Shellfish Crepe NEW € 16
Crepe filled with ricotta and shellfish with cherry tomato concasse

Sicilian Paccheri € 15
with fresh tuna, eggplant, salted ricotta, capers, and fresh cherry tomatoes

Gnocchi with seafood ragù € 16
Potato gnocchi with baby squid, prawns, shelled seafood, and tomato sauce

Tagliolini allo scoglio "La Brace" € 18
150 g di homemade noodles with seafood, baby squid, crabs and cherry tomatoes

Spaghettone CarboMare € 16
with baby squid, prawns, egg yolk cream, pecorino cheese, and mullet bottarga

The Rimini cuddle ❤

Rimini's traditional risotto € 16/each
with seafood (min. 2 portions) - 20 minutes wait
Over 4,000 risottos a year, a 20-minute wait: because risotto is a caress, an act of love that requires time and attention.

Spaghettoni with clams € 14

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

Passatelli Romagna pasta (breadcrumbs, Parmesan cheese, and eggs) wih prawns, zucchini and salted ricotta NEW € 16

Second courses

Tuna steak with seared courgettes and creamy stracciatella cheese € 18

Grilled Octopus with potatoes cream and paprika € 19

Grilled sea bass with Rimini-style breadcrumbs € 19

Skewers Baby squids -4 pieces- € 14
Prawns -4 pieces- € 15
Mixed -2 baby squids and 2 prawns- € 16

Royal Fried Fish 350 g of baby squid, prawns, sardines and vegetables € 18
Lightly floured and fried in fresh oil

Fried baby squid 300 g of baby squid only € 20

Rimini-Style Grilled Fish € 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

Spaghetti Carbonara style	NEW	€ 15
Gnocchi/Strozzapreti/Tagliolini with tomato sauce		€ 10
Gnocchi/Strozzapreti/Tagliolini 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 flat bread with Parma ham, rocket and squacquerone cheese		€ 9
Vegetarian salad with green salad, mixed salad, tomatoes, carrots, and buffalo mozzarella		€ 9

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

La Crema bruciata € 6
Vanilla 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
Want extra rum for your baba? No problem, just ask. ❤

Luveria Cheesecake NEW € 7
with mascarpone cream, salted caramel and cocoa crumble

Napolitan 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 (the only dessert not produced by us) € 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

Solo a cena

Our dough is made only with water, selected Italian flours, sourdough starter, extra virgin olive oil, and salt. It's left to rise for 48 hours for maximum digestibility.

Le Speciali

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, e.v. olive oil, basil

Vesuviana NEW € 14
spicy tomato, broccoli, buffalo mozzarella, spicy salami and a sprinkling of Parmesan cheese

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

Vegana NEW € 8
Fornarina, green salad, mixed salad, pendulums, rocket, extra virgin olive oil - out baking

La Tonnara € 13
Fornarina, tuna tartare, mixed salad and stracciatella cheese - out baking

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

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

Cosacca NEW € 9
tomato, grated pecorino and parmesan, extra virgin olive oil, basil

Le Classiche

Napoli tomatoes, mozzarella from Naples, anchovies, origan, extra virgin oil	€ 8
Capricciosa tomatoes, mozzarella, sausage, artichokes, olive, mushrooms, olive oil, basil	€ 9
Quattro Stagioni tomatoes, mozzarella, ham, olive, artichokes, mushrooms, olive oil, basil	€ 9
Diavola tomatoes, mozzarella from Naples, spicy salami, extra virgin olive oil, basil	€ 9
Quattro formaggi mozzarella, smoked scamorza, gorgonzola, grana padano cheese	€ 9
Wurstel and french fries tomatoes, mozzarella, wurstel and french fries, olive oli	€ 8
Sausages tomatoes, mozzarella from Naples, sausage, extra virgin olive oil	€ 7
Tuna and onions tomatoes, mozzarella from Naples, Tropea onions, tuna	€ 8
Vegetarian tomatoes, mozzarella, aubergine, zucchini, artichokes, mushrooms	€ 8
Fornarina Olive oil, salt and rosemary	€ 3
Marinara tomatoes, garlic, extra virgin olive oil and origan	€ 5
Margherita tomatoe, mozzarella, extra virgin olive oil, basil	€ 6

Baby reduction - € 1

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	€ 7,5
Amarcord "Volpina" - Red double malt 0,5 l	€ 7,5
Ichnusa Not Filtered 0.33 l	€ 4
Moretti Zero (alcool free)	€ 4

Spirirt

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

Soft Drink

Coca Cola - Fanta - Sprite - Lemonsoda - Schweppes - Lemon The - Peach 0,33 l	€ 3

Cafetteria

Espresso - Decaffeinated espresso - Barley coffe	€ 2
Espresso with Grappa/Sambuca	€ 2,5
Acqua ALMA still / sparkling 0,75 l	€ 2,5

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

la Brace

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