



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 Chef di 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



A journey through our flavors

We designed these tasting menus to let you experience the most authentic and beloved dishes of our kitchen, blending land and sea traditions. Tasting menus are served for the whole table (minimum 2 people) and cannot be shared.

“La Brezza”

Per person. Min. 2 people - Cannot be shared

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

squid, prawns, sardines e vegetables

€ 29 per person instead of € 33

Cover charge included - Drinks excluded

“Scirocco”

Per person. Min. 2 people - Cannot be shared

Piada di mare

with marinated sardines, spring onion, parmesan flakes and mixed salad

Gran Vesuvio Croquette

Gran Vesuvio potato croquette with a heart of sautéed broccoli rabe and stracciatella, served with seared lemon-scented prawns

Traditional Seafood risotto

Tuna steak with chopped pistachios and mixed salads

Artisanal fresh fruit Sorbetto

€ 37 per person instead of € 44

Cover charge included - Drinks excluded

Il Gran Menu “La Brace”

Per person. Min. 2 people - Cannot be shared

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

Imperial Tarantina-Style Mussels

a sumptuous mussel and crab stew served on a traditional artisanal toasted bread (fresella), finished with crumbled savory Neapolitan tarallo

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

squid, prawns, sardines e vegetables

Grilled fish of the day “La Brace”

Grilled fish of the day with Rimini-style breadcrumbs












Neapolitan Baba with Amalfi-flavored ice cream

made by us with lemon delight





€ 46 per person instead of € 56

Cover charge included - Drinks excluded


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

Hot starter


Gran Vesuvio Croquette	 NEW € 15	
potato croquette with a heart of sautéed broccoli rabe and stracciatella, served with seared lemon-scented prawns		

Sauté of Mussels and Clams Marinara-style on our toasted bread	€ 12	 
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— The south warmth

Imperial Tarantina-Style Mussels	€ 16	 
mussel and crab stew served on our toasted bread, with crumbled tarallo		

I Gratinati di mare	€ 15	
scallops, black scallops and mussels 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	
Imperial Tarantina-Style Mussels, 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 ♥

— An embrace between Rimini and Naples


Seafood Lasagnetta alla Nerano	 NEW € 16	
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with squid, prawns, zucchini and Provolone del Monaco cheese.

/ bridge of love between the Gulf and the Riviera: the tradition of Nerano marries the art of Romagna's homemade pasta.

"Oro e Mare" Paccheri	 NEW € 15	
Gagnano paccheri with fresh tuna, yellow cherry tomatoes, lime, and mint		

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


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

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

— The most loved

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

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

Spaghettoni with clams	€ 14	
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Green Mezzelune	€ 16	
spinach and ricotta stuffed green homemade pasta with prawns, cherry tomatoes and stracciatella		


Second courses

Tuna steak with chopped pistachios and mixed salads	€ 18	 
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Grilled Octopus with potatoes cream and paprika	€ 19	 
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Grilled sea bass with Rimini-style breadcrumbs	€ 19	
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Skewers Squids -4 pieces-	€ 14	
Prawns -4 pieces-	€ 15	
Mixed -2 squids and 2 prawns-	€ 16	












Royal Fried Fish 350 g of squid, prawns, sardines and vegetables Lightly floured and fried in fresh oil	€ 19	
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Fried squid with Wild Rocket & Lime	 NEW € 21	
250g of squid, wild rocket, and our house-made lime mayonnaise		










Rimini-Style Grilled Fish	€ 23	
Grilled fish of the day with Rimini-style breadcrumbs		

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




French fries	€ 5	
Pan-fried potatoes with rosemary	€ 6	 
Mixed salad with tomatoes and julienne carrots	€ 6	 
Green salad	€ 4	 
Mixed salad with spring onion	€ 5	 
Grilled Vegetables (zucchini, aubergine, tomato)	€ 7	 

Not only fish

Spaghetti Carbonara style	 NEW € 15	
Gnocchi/Strozzapreti/Tagliolini with tomato sauce	€ 10	
Gnocchi/Strozzapreti/Tagliolini with beef bolognese sauce	€ 13	
Crispy breaded chicken cutlet served 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	€ 10	
Vegetarian salad with green salad, mixed salad, tomatoes, carrots, and buffalo mozzarella	€ 9	






Never miss them ...

Our homemade dessert

Tiramisù the home-made one the real one in a pan with ladyfingers soaked in coffee, soft mascarpone cream and bitter cocoa	€ 6	
Crema Bruciata vanilla crème brûlée caramelized with brown sugar	€ 6	 
Chocolate tart Amarcord Chocolate cake with a warm center, "crowned" with mascarpone mousse and Fabbri black cherry sauce	€ 6	

Our dessert

Rimini/Napoli Neapolitan Baba soaked in rum filled with "Delight Lemon" homemade icecream and strawberries sorbet with Romagna donut "ciambella" dipped in delicious English cream Want extra rum for your baba? No problem, just ask. ❤️	€ 7	
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Luveria Cheesecake with mascarpone cream, salted caramel and cocoa crumble	 NEW € 7	
Amalfi Crunch Artisanal lemon-infused gelato served with our house-made lemon crunch and fresh lime zest	€ 6	
Il Golosone Tasting of 4 desserts by the chef	€ 9	
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








Only at dinner

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	€ 14	
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	€ 14	 NEW
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	€ 8	 NEW  
Fornarina, green salad, mixed salad, pendulums, rocket, extra virgin olive oil - out baking		
La Tonnara	€ 14	
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	€ 9	 NEW 
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	€ 8	
Tuna and onions	tomatoes, mozzarella from Naples, Tropea onions, tuna	€ 9	
Vegetarian	tomatoes, mozzarella, aubergine, zucchini, artichokes, mushrooms	€ 8	
Fornarina	Olive oil, salt and rosemary	€ 3	 
Marinara	tomatoes, garlic, extra virgin olive oil and origan	€ 5,5	 
Margherita	tomatoe, mozzarella, extra virgin olive oil, basil	€ 6,5	

Baby reduction - € 1

Bar

Soft Drink

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

On Tap

Pedavena Dolomiti Pils 0,2 l - 0,4 l € 3 - € 5
Pignoletto (sparkling wine) - Passerina (still wine) 0,25 l - 0,5 l - 1 l € 5 - € 8 - € 14

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 (alcohol free) € 4

Spirits

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

Cafetteria

Espresso - Decaffeinated espresso - Barley coffe € 2
Espresso with Grappa/Sambuca - Gingseng € 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.





la Brace

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