



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.



Le nostre proposte

We designed these tasting menus to let you experience the most authentic and beloved dishes of our kitchen, blending land and sea traditions.
Minimum 2 people – 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 tomato sauce

Mixed fried fish

squid, prawns, sardines e vegetables

Lemon Sorbet

€ 29 per person instead of € 35
Cover charge and 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 orange Sorbet

€ 36 a persona invece di € 42

Cover charge and 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

Winter Tarantina Mussels

A sumptuous mussel and baby octopus stew,
served on a bed of artisanal bread fresella

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 stuffed with Amalfi-style “Delizia al Limone” mousse

€ 45 a persona invece di € 54

Cover charge and drinks excluded

Crudités

  **Oysters Fine de claire** 3,5/each

  **Tuna Tartare** **NEW** 
with buffalo mozzarella, cherry tomato confit and basil pesto 18

  **Red shrimp tartare**
with seared zucchini and stracciatella cheese 18

  **Tartare Trio** 22

- Tuna with Campania buffalo mozzarella, cherry tomato confit, and basil pesto
- Red prawn with seared zucchini and stracciatella cheese
- House-marinated salmon on a crispy base of homemade bread with pistachio squacquerone-cheese cream

  **Raw Seafood Platter**
subject to availability of the daily catch 26
Langoustine, Mediterranean king prawn, tuna tartare, prawn tartare, oyster, catch of the day carpaccio

 
Would you like to customize your platter?
Please ask your server.
 

Cold starter

  **Salmon cheesecake" La Brace"**
House-marinated salmon tartare on crispy house-made bread with pistachio squacquerone foam and chopped pistachios 16

  **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**
piadina romagnola (flat bread) with marinated sardines, spring onion, parmesan flakes and mixed salad 10

 **Seafood Caprese** **NEW** 
steamed Mediterranean king prawns, Campania buffalo mozzarella with cherry tomato confit and basil pesto 16

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

Hot starter

— The south warmth —

  **Stewed baby octopus** **NEW**
over potato cream with Taggiasca olive crumble 14

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

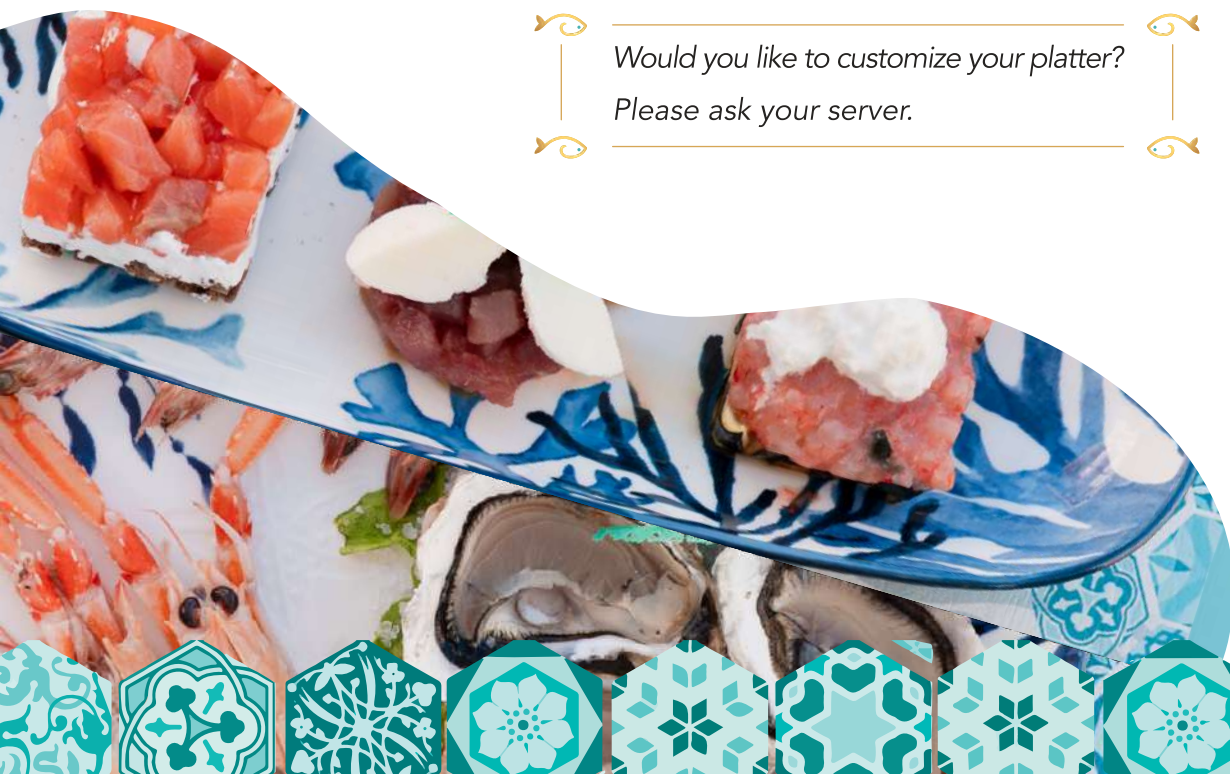
  **Winter Tarantina Mussels** **NEW** 
a sumptuous mussel and baby octopus stew, served on a bed of artisanal bread fresella 15

 **I Gratinati di mare**
scallops, black scallops and mantis shrimp baked au gratin with cherry tomato concasse 15

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

Selection of 3 hot starter
Winter Tarantina-Style Mussels, gratinated baby scallops, grilled sardines 18

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



First courses *All fresh pasta made by hand with ♥*

Seafood Lasagnetta alla Nerano

with squid, prawns, zucchini and Provolone del Monaco cheese 15

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

Passatelli "Oro e Mare" **NEW**

Pan-tossed breadcrumb and Parmigiano passatelli with fresh tuna, yellow cherry tomatoes, lime, and mint 15

Gnocchi with seafood ragù

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

Tagliolini allo scoglio "La Brace"

150 g di homemade noodles with seafood, squid, crabs and cherry tomatoes 18

Spaghettoni alla CarboMare

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

The most loved

Cacio Pepe e Mare

150 g homemade noodles, cacio cheese, pepper with Mazara red shrimp tartare and black truffle 18

Rimini's traditional risotto

with seafood (min. 2 portions) - 20 minutes wait 16/each

Spaghettoni with clams 14

add mullet bottarga +3

Rich, intense, tasty

Shellfish Gran Pacchero **NEW**

Gragnano paccheri pasta in a prawn and langoustine bisque, served with their meat 17

Ask us about
today's specials!

Main courses

An embrace between Rimini and Naples

Neapolitan Squid **NEW**

grilled squid with friarielli greens and tomato concassé

Tuna steak with chopped pistachios and mixed salads 18

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 and 2 prawns- 16

Royal Fried Fish 350 g of squid, prawns, sardines and vegetables 19

Lightly floured and fried in fresh oil

Fried squid with Wild Rocket & Lime 250 g of squids, wild rocket, and our house-made lime mayonnaise 21

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

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 6

Green salad 5

Mixed salad with spring onion 5

Grilled Vegetables (zucchini, aubergine, tomato) 7

Sautéed friarielli (Neapolitan broccoli rabe) 7

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

Not only fish

-  **Spaghettoni Carbonara style** 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** buffalo mozzarella, tomatoes and basil 10
-  **Piadina Riminese** 10
flat bread with Parma ham, rocket and squacquerone cheese
-  **Vegetarian salad** 9
with green salad, mixed salad, tomatoes, carrots, and buffalo mozzarella
-  **Green Mezzelune** **NEW** 
spinach and ricotta stuffed green homemade pasta with cherry tomatoes and stracciatella 14

FIND OUT MORE ABOUT LA BRACE

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

Gifts & Special Offers

 **Special events**

 **Exclusive Deals**



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

mozzarella from Naples, Parma ham, squacquerone cheese, rocket, olive oil - out baking 14

La Partenopea

mozzarella from Naples, smoked scamorza, sausages, broccoli, olive oil 14

Maremio

tomatoes, olive, anchovies, stracciatella cheese, yellow cherry tomatoes, e.v. olive oil, basil 13

Vesuviana **NEW**

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

Parmigiana

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

Frutti di Mare

tomatoes, squids, mussels, clams, prawns, extra virgin olive oil 15

Vegana

Fornarina, green salad, mixed salad, pendulums, rocket, olive oil - out baking 8

La Tonnara

Fornarina, tuna tartare, mixed salad and stracciatella cheese - out baking 14

Gigi

tomatoes, mozzarella from Naples, porcini mushrooms, wurstel, spicy salami, bacon - out baking 13

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

Annarella **NEW**

Neapolitan fior di latte mozzarella, grilled zucchini, Mediterranean king prawns, Campania buffalo mozzarella, extra virgin olive oil, basil 13

Vichinga **NEW**

Neapolitan fior di latte mozzarella, house-marinated salmon, stracciatella cheese, extra virgin olive oil, chopped pistachios - out baking 14

Le Classiche

Only at dinner

Napoli

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

Capricciosa

tomatoes, mozzarella, sausage, artichokes, olive, mushrooms, olive oil, basil 10

Quattro Stagioni

tomatoes, mozzarella, ham, olive, artichokes, mushrooms, olive oil, basil 10

Diavola

tomatoes, mozzarella from Naples, spicy salami, extra virgin olive oil, basi 9



Quattro formaggi

mozzarella, smoked scamorza, gorgonzola, grana padano cheese 9

Wurstel and french fries

tomatoes, mozzarella, wurstel and french fries, olive oil 8

Salsiccia

tomatoes, mozzarella from Naples, italian sausage, extra virgin olive oil 8

Tuna and onions

tomatoes, mozzarella from Naples, Tropea onions, tuna 9



Vegetarian

tomatoes, mozzarella, aubergine, zucchini, artichokes, mushroom 8



Fornarina

Olio EVO, salt and rosemary 3



Marinara

tomatoes, garlic, extra virgin olive oil and origan 5,5



Margherita

tomatoes, mozzarella, extra virgin olive oil, basil 7

Baby reduction - € 1

Bar

Soft drink

Coca Cola - Fanta - Sprite - Lemonsoda - Schweppes

Lemon The - Peach The 0,33 l 3

Draft

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" - pale lager 0,5 l 7,5

Amarcord "Volpina" - Red double malt 0,5 l 7,5

Ichnusa Unfiltered 0,33 l 0,33 l 4

Moretti Zero (alcohol free) 0,33 l 4

Spirits

Grappa - Amari 4/8

Gin tonic - see wine list - 8/14

Spritz Aperol - Campari - Limoncello 7

"Sgroppino" (Lemon sorbet, Vodka, Prosecco) 10

Cafetteria

Espresso 2

Decaffeinated espresso - Barley coffee - Espresso with Grappa/Sambuca

Caffè corretto - Gingseng 2,5

ALMA water still / sparkling 0,75 l 2,5

Good to know...

All prices are in Euros €.

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



Sorrento Lemon Dream
Mascarpone mousse infused with Neapolitan lemon cream and biscuit crumble

Don't forget to save room
for our homemade desserts!

Curios to see
them first? →



Ask your server for the dessert menu.





la Brace

Viale Isonzo, 11
47921 - Rivabella di Rimini
Tel. 0541-1840229



la Brace
c u c i n a d i m a r e e p i z z a

RIVABELLA DI RIMINI

*Dessert
don't go to the stomach,
but straight to your ♥*

**Our
homemade
Desserts**



How was Rimini/Napoli 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.

I nostri dolci fatti in casa

Tiramisù "The Grandma-one!"

the real one in a pan with ladyfingers soaked in coffee, soft mascarpone cream and bitter cocoa 6



Crema bruciata

vanilla creme brûlée caramelized with brown sugar 6



Our Chocolate Caprese cake **NEW** 🐟

Homemade flourless chocolate & almond cake served with artisanal orange sorbet and toasted almonds 6

Our dessert

Rimini/Napoli

Neapolitan Baba soaked in rum filled with lemon delight mousse with Romagna donut "ciambella" dipped in delicious English cream 7

Want extra rum for your baba? No problem, just ask ❤️

Pistachio Luveria Cheesecake **NEW** 🐟

with pistachio mascarpone cream, salted caramel and cocoa crumble 7



Sorrento Lemon Dream **NEW** 🐟

Mascarpone mousse infused with Neapolitan lemon cream and biscuit crumble 7

Pastiera Napoletana

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

Il Golosone

Tasting of 4 desserts by the chef 9



Our artisanal fresh fruit sorbets Orange - Wild berries 5



Lemon sorbet *(the only dessert not produced by us)* 4

Still undecided?
See our dessert →





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