

Ristorante

Cinque Cucchiari

*A*rriving from via Emilia-the ancient via Emilia,

*a majestic oak is the first thing that catches your eye.
For centuries it has been the custodian of this pleasant corner
of Romagna,
as well as a symbol of the stunning park which surrounds it.
It is an unparalleled background
for the subtle pleasures and exclusive relaxation
of Villa Abbondanzi Relais;
a charming residence which has come to new life after careful
and thoughtful renovations
of the Neoclassical buildings which were once
used for agricultural activities.*

*In the shade of our grand old oak
the activity of the “Cinque Cucchiai” restaurant hums.
This renowned restaurant is the way in which the owners of
Villa Abbondanzi
have further enriched their offer of hospitality.*

*The secret of its kitchen
lies in the fertile and always new awakening of
that intense passion which has made the manor house
synonymous with a warm welcome
and an unfailing verve,
that achieves such refined creativity.*

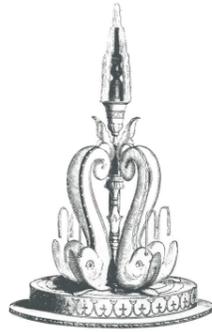
*The name of the restaurant, together with the recipes handed
down from our father's grandmother Armida
left as legacy to the family and still jealously preserved is
evidence of this creative intent .*

*You can taste it in our delicious dessert "Cinque Cucchiali",
which was only served on special occasions and holidays,
and which now one can savour
both in its original version
or in the version revisited by our two chefs
Marco Laghi and Romano Landi.*

*At the "Cinque Cucchiali" restaurant,
tradition and innovation blend
with the desire of allowing guests to abandon themselves
to the taste of those flavours and influences which are, always,
at home here.*



Fish Menu



All our products are selected by us from exclusive suppliers to guarantee absolute freshness and superior quality.

When necessary, during the preparation, the fish is chilled down with special certified machinery.

Starters

Tasting Anchovy Fillets from the Cantabrian Sea served with Butter and Toasted Bread

- **Limited Series Selection "Centennial" Great Fishing** gr.120 € 31,00
- Series "**Gold**" gr.190 € 32,00
- Series "**Gold**" gr.50 € 15,00

Oysters from Bretagne € 3,00 cad.

Zucchini flowers bask with pink shrimp, perception of marjoram and Tomato Fondue € 15,00

Raw Fish € 26,00

Large Raw Fish € 40,00

Large Raw Fish and Marinated Fish € 40,00

Steamed Selection of Fish, Lemon and Venus Rice € 18,00

Steamed Octopus with Mashed Potatoes and Brisighello extra Virgin Olive Oil € 16,00

Cube of Salt with Scallops and Asparagus Tips € 15,00

Composition of Home Marinated Fish € 17,00

Selection of Starters/Hors d'Oeuvre € 28,00



Pasta

Homemade Kamut Spaghetti with Pesto Sauce, Green Beans and Potatoes € 16,00

Squid "Saragolla" Wheat Flour Pasta and the pulp of Scorpion Fish € 16,00

*Homemade "Cappellacci" with Cottage Cheese, Prawns
and Asparagus Tips* €16,00

Fishermen's way "Pila Vecia" Risotto €16,00

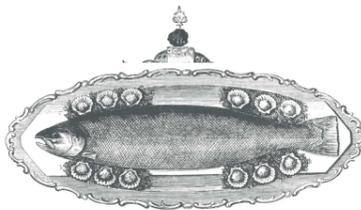
Spaghetti with Clams and crispy Courgettes € 15,00

*Home made "Passatelli" with Smoked Tuna Fish and
Cherry Tomatoes and "Stridoli" Wild Herbs* € 15,00

Spaghetti with King Lobster
(min. 2 servings) € 22,00 per person

Main Course

<i>“Black Cod gr.200” on a Cream of Topinambur Artichokes and Chips</i>	<i>€ 25,00</i>
<i>Tataki of Red Tuna with Orange and Soy Dressing with Vegetables</i>	<i>€ 22,00</i>
<i>Catalan Shellfish with Crispy Raw Vegetables and Red Tropea Onion</i>	<i>€ 30,00</i>
<i>Shellfishes and Clams Stew (Lobster, Shrimps, Scampi and Prawns served with Toasted Garlic Bread) (min. 2 servings)</i>	<i>€ 38,00 per person</i>
<i>Adriatic Grilled Sea-fish, Baked Potatoes and Vegetables</i>	<i>€ 29,00</i>
<i>Mixed fried fish with Julienne Courgettes</i>	<i>€ 20,00</i>
<i>Shrimps, King Prawns, Squid and Sardines on a spit</i>	<i>€ 16,00</i>
<i>King Prawns with Cervia Salt and Rosemary</i>	<i>€ 17,00</i>
<i>Squids cooked au Gratin</i>	<i>€ 15,00</i>
<i>Fried Frog Legs with sweet and sour Sauce and crispy Vegetables</i>	<i>€ 20,00</i>
<i>Fish of the Day</i>	





Meat Menu

Ham “Culatello” with Guadalupe Melon € 14,00

Foie Gras Ingot, Asparagus and Tomato Marmalade € 16,00

*Home made “Cappellacci” with Tomato Sauce and
Sheep’s Milk Cheese Flakes* € 15,00

Home made “Tagliatelle” with Bolognese Sauce € 15,00

*Pork (little pig) with Mashed Potatoes,
Brisighello extra Virgin Olive Oil and Herbs* €18,00

Grilled Beef Tournedos with Potatoes € 26,00



