



## **Food.**

Tagliatelle, skewers, piadina, a good wine: these are some of the ingredients of the classic Rimini menu, those to which our cuisine owes its fame, the most desired by those who come to visit us. On our table homemade pasta is always present, such as strozzapreti or Passatelli. Of course there is fish too, grilled, baked, fried or in brodetto (a traditional fish soup), but above all, there's the absolute queen, the piadina: filled in infinite ways it is the star of our gastronomic story, both in the role of main protagonist and as an indispensable accompaniment to other dishes. The most typical pairing is with squacquerone (a soft spreadable cheese) and rocketor, with sardines or simply with raw ham: but when it comes to piadina, everyone has their own preferences and combinations. In addition to the traditional dishes, accompanied by extra virgin olive oil and DOC wines from our hills, here you can truly choose from an incredible variety of proposals ranging from beach kiosk to Michelin-starred restaurants, from the farmhouse in the green to the shabby chic taverns in the village and trendy bistro.

Over the years the culinary landscape has changed significantly embracing contemporaneity: alongside the historical tradition there are more and more venues that blend design and research, old and new flavors, organic and locally sourced ingredients, gourmet seafood sandwiches and signature street food.

Thanks to this vibrant scene, Rimini has been hosting since 2013 the grand spectacle of *Al mènì* - a giant circus tent that brings back to the imagination of Fellini - that under the direction of Massimo Bottura, brings together for a long weekend chefs from around the world, prized local products and the latest trends in international cuisine.