

Spuma

magazine



ERON
an artist like no other

Marco Missiroli
far from Rimini one
cannot stay

Civic Gardener
a green life

Water Sport
all year around

Of lighthouses and railways
and other little secret

All tastes
of living by the sea

Che
gusto
vivere
al mare®

Spuma arriva come un'onda

What should a new magazine about the territory have that the others don't have yet?

I also asked myself this question when, at the beginning of 2024, I decided to throw myself into a publishing experience of my own. Authenticity, I told myself, but also stories, a slightly unusual look, finally freshness. Shortly, the more I thought about it, the more I realized that it was not the magazine that needed something, but perhaps it was me who wanted to tell the story of the territory in a way that I felt it needed. And so Spuma was born, the magazine that comes like a wave, like summer which in these parts is always a promise kept, like the desire of sea and saltiness, which even after you take it off, it stays with you. Like a beautiful thing that lasts the time of a glow, but then, if you know how to wait for it, it returns. So are the advice and indications of Spuma, so are the stories and beautiful meetings that we have made building this issue. Those who ended up in it are there because they could not miss it, because this is how the Spuma project wanted to start. Spuma was born as a semi-annual in this 2024, but it will continue to talk about many other projects.

Spuma wants to tell the story of Rimini with sincere flare, with soul and curiosity. The same with which we like to live in a city that never stops never stops giving us the pleasure of living by the sea. But also the melancholy of when we are far away. For this reason, the 'Riminesi outside the City' column is the space dedicated to those who, for work, passion, by chance or destiny have left their Rimini, but have received in return that special look to which nostalgia gives words of boundless love.

The Spuma project was born from a dream pursued with commitment and a touch of restless madness, by a group of visionary and talented women. of talent. All the content, texts, graphics and photographs of Spuma were conceived, written, desired and realized, word for word, image by image, draft by draft, using all the real intelligence we we had. It wasn't any easier, but we liked it better, and we hope it felt better. And so, with the excitement of a debut, I let go of this issue zero of Spuma, coming like a wave in this summer of 2024.

Federica Piersimoni



Magazine
English version



Federica Piersimoni
Spuma Director

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Credits Marco Ondri

Spuma da indossare



Spuma is the project that tells Rimini and its surroundings to those who live here all year round or who come here on holiday. It does so with vaporous freshness and loving enthusiasm

Spuma arrives like a wave or a mythical drink, pleasing to all the senses: it reaches those who want to wonder with their eyes, savor with their mouth, lend an ear, let their skin be caressed, breathe in the crisp air of a place that is always unique. And store up everything they will experience.

Lightness and knowledge, notions and curiosities, hints and suggestions to push oneself in a new way into new in an inexhaustible and always surprising territory, with its cultural richness gastronomic and artistic wealth. Spuma takes you around at this pace and, for an emotion that stays with you, it also has the right T-shirt.

*The taste of living by the sea
tastes like Spuma!*

Buy the Spuma t-shirt at Rainbow, in Via Mentana 42, Rimini.
Or send us a message on Instagram, @spuma.online

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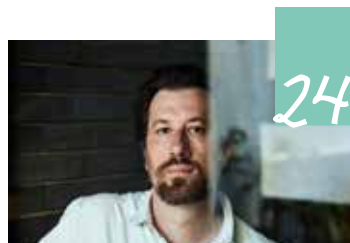
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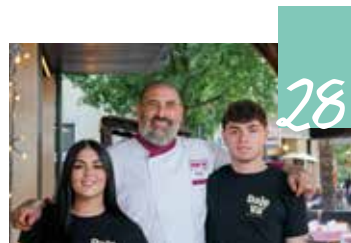
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in a carriage!

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Spuma
Testata Registrata presso
il Tribunale di Rimini,
numero 4, 22 marzo 2024

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Spuma compilation

The playlist you listen
to while reading



Search the magazine for the big
S and try an experience



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Tips for shopping

Eron

no one like him

The artist always leaves his mark with delicate and disruptive works. His works are exhibited in galleries and museums all over the world. Or on the street

He is one of the greatest, the pride of an area that can boast with him an international artist, the author of works of extraordinary strength and poetry, with universal messages of strong emotional impact that always bring together the small and the gigantic, the delicate and the condemnation of abomination, in themes, feelings, places. An art at hand, which suddenly meets the eye and then over time has increasingly become a stylistic signature, with the unmistakable signature that Eron leaves on his works, in churches, in the streets, on the facades of houses, on old train carriages, on overpass pylons. Born and raised in Rimini and approaching urban art and writing from the age of fifteen, expressing himself with graffiti on train carriages, Eron continued his career by enrolling in the Urbino School of Art, quickly becoming the best of the best. Among the artist's best-known interventions is what is considered one of the world's greatest works of urban mural art, the work W.A.L.L. (Walls Are Love's Limits, 2018), a painting of 1,000 square meters that transformed the great wall into a wall against barriers.

Among his most iconic works is 'Soul of the Sea', created in 2016 for the Istituto dell'Enciclopedia Italiana Treccani, a work dedicated to migrants painted on the side of a shipwreck, where he portrays some women and children's faces that seem painted by the rust of the wreck itself. The image of the work quickly went viral and was published by the Economist and the Chicago Tribune as the world's best image of the day. But to embrace the world, remaining in his homeland, we can mention the fresco he painted on the ceiling of the Church of San Martino in Riparotta in Rimini, the first church ever to be decorated with Street Art. Over time, he has increasingly established himself as one of the most talented interpreters of figurative art and contemporary painting on an international level, and the value of his works has grown exponentially over the last ten years. His art masters materials known to be connected to the street scene even in conven-



Photo courtesy ©Thinkers Company S.r.l.s

*Eron touches
very deep chords, with
messages that tear
consciousness, holding
together the small
and the gigantic*

tional painting. With a precise vision and messages that always pierce the consciousness, Eron explores social and political themes with great expressive power, touching very deep chords. The mimicry is extraordinary, so much so that it deceives the eyes and at the same time captivates them. Eron has received numerous awards for his contribution to the art world, including the Arcangelo d'Oro of Santarcangelo di Romagna in 2016 and the Sigismondo d'Oro of Rimini in 2018.

At this ceremony, Eron did not show up and sent Mbacke Dieng, known by everyone as Mamadu, an immigrant from Senegal who was living in Italy at the time, to collect the award. Eron always knows how to leave his mark.



This is a piece of Portuguese Fado, one of the genres Eron listens to most while working and which he considers to be some of the most poetic and moving music in existence



edited by
Paola Russo



1. The difference creates rainbow
2. Forever and ever
3. Opera senza titolo
4. Tower to the People
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The world is the place Eron knows how to tell, with the nuances of a glance, the instant in which a doodle takes flight, the instant in which poetry comes to life in unexpected ways, in which a slight image suddenly wounds. And yet, of all the places in the world, there is a place where, putting your finger on a map of places of the heart, it is easy and beautiful to say 'Eron has been here', and very much so. Thanks to a community that has been able to welcome him in the ways that everyone recognises in this beautiful town, Santarcangelo di Romagna has over the years become his open-air workshop, his creative forge, an art gallery. Strolling through this precious village a few kilometers from Rimini, you might happen to come across a man who is an international artist without knowing who he is, but when you stand in front of his works, it will be very easy to recognise his greatness. 'Tower to the People' is a grandiose work, with the power of a message of peace clenched in a fistful of roses, to be wielded as the only possible weapon to end all injustice, inequality and war.

A warning that calls for a great collective awareness. A gesture that smacks of resistance everywhere and

that immediately brings to mind the gesture of Tommie Smith, the American athlete who, at the award ceremony of the 200 meters in Mexico City, at the 1968 Olympics, stepped onto the podium making the gesture of a clenched fist raised to the sky, as a protest against racial discrimination.

Also worth remembering is 'Soul of the wall', the mural for Raffaello Baldini, one of Santarcangelo's noblest sons, one of the greatest Italian poets of the last century, who used to gather in his parents' bar together with other personalities who made the great history of a small town, in what was renamed "E'circol de giudeizi" (The circle of wisdom). This work by Eron, on the facade of the Teatro Lavatoio, is dedicated to him; 'Don't cry', the mural created inside the Musas as part of the exhibition 'Unearth. Portare alla luce'; "Giuliana", the work realized on the Supercinema building in 2016, dedicated to the unforgettable poetess from Santarcangelo Giuliana Rocchi. And other works that, walking absent-mindedly along the most beautiful or the most anonymous streets of this beautiful land, will nail you to the walls and tell you 'this is Eron!'.

Among the places where you are most likely to encounter him is Santarcangelo: an open-air art gallery. A wonder to seek out



5



Beauty without filters what, where and when

“There is a moment in a photograph that Henri Cartier-Bresson calls ‘the decisive moment’. But there are also ‘indecisive moments’ just as moving when they add up to a little story’ E. Er Witt

curated by True Emotions Studio - @true.emotions.studio



Between Coriano and San Clemente

Gentle hills, rows of vines and cypresses? You are not in Val d'Orcia but in the hills between Ceriano and San Clemente. It is between May and June is the best time to immortalize panoramas of infinite poetry, among fields of wheat, bales of hay and the surreal scenery of onion cultivations, taking advantage of the magic of the golden hour, just after dawn and just before sunset. before sunset. Don't forget to shoot in panoramic mode.

43°57'29.1"N - 12°37'58.2"E



The Stargate of Piazzetta Zavagli

It is well hidden, but it is very close to Piazza Cavour and the Tiberius Bridge. It is the ring installation that is located in Piazzetta Carlo Zavagli. With a bit of imagination, which in Rimini is breathed at every corner, it becomes the gateway to an imaginary world. A work modern work with games of shadows and movement and the possibility of an original photo to portray oneself in an unexpected Rimini unexpected.

44° 3' 44.5" N, 12° 33' 58.32" E



The Lake in the Centre

In the heart of Rimini, at the Parco della Cava, there is a lake. For a walk with surprising scenarios in every season, among weeping willows that become luxuriant in spring, shadows and lights in the golden hour of summer and the inflamed foliage of autumn (winter as we know, does not exist in Rimini). Walking between pontoons and fences, meeting swans and ducks, five minutes from the from the central Arco d'Augusto

44° 2' 53.62" N, 12° 34' 9.69" E



The Wheel on the Water

Did you know that to get a different and suggestive perspective of the suggestive perspective of the Rimini Giant Ferris Wheel you have to photograph it from the San Giuliano dock? Just before the Barafonda, on the right, there is the wharf of the marina. There you will find the perfect shot, among sky, colour, sea and boats and you will feel as if the Wheel is resting gently on the water. Both with the natural lights of the day and the sparkling ones of the night.

44° 4' 28.69" N, 12° 34' 13.45" E

LAPIADAEILMARE

FRITTO PRIMI E COMPAGNIA BELLA



Saluti da
RIMINI



lapiadaeilmare



“Bellissimo locale con tavolini all'aperto vicinissimo al mare, cibo super buono, personale gentile e disponibile... abbiamo assaggiato frittura di pesce, spiedino di calamari, piadina al salame e vino bianco: buonissimi! Qualità prezzo ottimo”

Vi aspettiamo al Parco del Mare

Lungomare Claudio Tintori, 23
Rimini - 0541 22166

Amorimini what else?

A chef who brings to the table the best of Romagna cuisine, from sea and land, in an establishment that knows how to declare its love

The new Parco del Mare in Rimini is beautiful for many reasons: you can walk, run, photograph, kiss, have a glass of wine and eat there. Especially when, as you walk through it, you encounter restaurants that put real feeling into it. Amorimini Food&Wine is like this: a restaurant that overlooks the sea while making a declaration of love to its city, during all seasons. Here wine has a place of honor, as the restaurant has a sophisticated wine cellar. Chef and owner Luca Borrelli, who has always been at the helm of the kitchen and is constantly searching for new flavors and combinations of local, quality ingredients and fish from the Adriatic, knows how to construct a menu that is almost a map, with precise indications on the provenance of products and recommended pairings. The care for the dishes does not stop in the kitchen, the cellar is also in constant motion and is a real discovery. Young Simone Guerra, who is passionate about wine and wine-growing, has made his dream his job and, thanks to his studies in oenology and his sommelier qualification, he is always enriching the selection with new wineries from all over the world that take their place alongside the great local cellars. The quote by Tonino Guerra, with which he opens the menu, is a true mantra of the Romagna tradition: 'Great cuisine does not hide the flavor of the land from which it springs'. This is why the menu is divided between proposals 'from the sea' and 'from the land'.

'From the sea' come the raw fish, cold starters, sardines, mantis shrimp, cuttlefish, octopus, shrimp, and hot hors d'oeuvres. Then we start with the first courses with traditional Rimini red risotto, spaghetti, pasta with broad beans, mussels, pecorino cheese and rosemary oil (Slow Food), mezze maniche with traditional Rimini mantis shrimp sauce, passatelli with sea bass, shelled poor clams and courgette flowers. Second courses include various fried dishes, baked fish selected according to market availability accompanied by seasonal side dishes, or barbecued fish.

If you prefer 'from the earth' cuisine, start with a selection of Mora Romagnola cured meats and



*At lunch and dinner,
savoring time, with excellent
ingredients. On every
occasion, flavors to fall
in love with at the table*

raw milk cheeses from producers in the Rimini hills. Among the first courses are the great classics, tagliatelle with ragù, strozzapreti, cappelletti, and Montescudo potato gnocchi, and among the second courses are the Romagna-style cutlet of suckling pig, the tagliata of Valmarecchia beef with Cervia salt and rosemary on soapstone, and the boneless charcoal-roasted chicken thighs with rosemary potatoes. There is no shortage of advice from chef Luca Borrelli on the best traditional seasonal dishes, side dishes, desserts, and sorbet...

Parking is easy even in high season, thanks to the new underground car park at the Hotel Savoia adjacent to the restaurant, accessible to all, all year round, every day, every hour. But arriving from Amorimini is also beautiful walking along the Parco del Mare, or, a real beauty, by bicycle.

In Amorimini, once is not enough, here you have to come back often, to really taste everything and fall in love again and again.



Lungomare Augusto Murri 15, Rimini
0541-395115 - @amo.rimini



Prenota qui!



*The menu opens with a quote
by Tonino Guerra: 'Great cuisine does not hide
the flavor of the land from which it springs'.*



SUP

Freedom with a paddle in your hand, to live an adventure on the sea!

Gliding across the water with board and paddle, getting excited at sunset but especially at dawn, when the sun rises over the Adriatic Sea.



ESURF

Ride the waves feeling the wings on your feet. An incredible experience

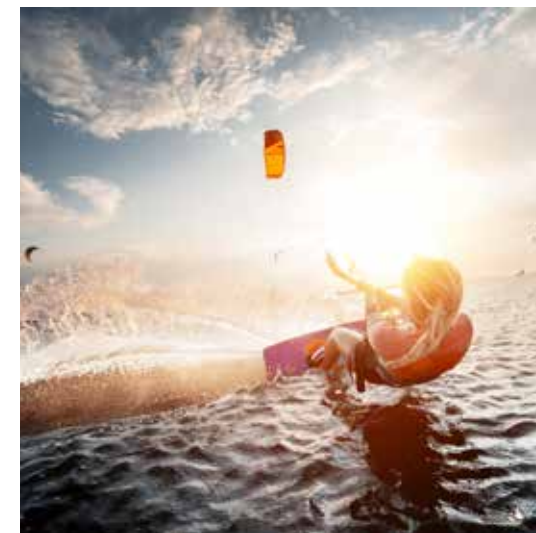
For adrenaline lovers, there is nothing better. An electric board that lets you fly over the waves for real? Yes, it exists. Try it out!



WINDSURF

To play with wind and waves, you can challenge all seasons!

The wind is the best ally of this legendary sport. To experience a real thrill in the waves, you have a whole year at your disposal



KITESURF

Where the wind and the sea meet in a riot of sails

Breathtaking acrobatics always different, evolutions and adrenaline to the stars in a mix of sport and sail flying, for an extraordinary experience

All sea, all year round!

The East Coast Nautical Centre in San Giuliano Mare in Rimini and beach 151 in Riccione, to experience the sea in every season, being at it

Beauty, fun, adrenalin rush or relaxation, the desire to experience the sea as soon as possible, swimming, being outside, inside, or flying on the surface of the water or perhaps even walking on it. In a resort that has such a strong and sincere vocation for everything that revolves around the blue universe, anything is really possible. Rimini has always been famous for the incredible services and activities it offers to those who choose it as their holiday destination. On the beach there are beach volleyball courts, beach tennis, basketball, ping pong, padel and everything else you can play with just a stone's throw from the sea. What is less known is the possibility, and above all the variety, of sports that can be played in the water. Our sea is not only beautiful to be admired or dives in summer, but also a fantastic playground where you

can enjoy water sports all year round. Without fearing anything, not even the winter cold: with the perfect equipment and the right size wetsuit, you can truly enjoy a unique experience. And there are those who take care of all this for you.

Bathing establishments often provide specific equipment to get into the water and enjoy experiences, from the simplest with no special preparation to the most extreme and adventurous. At the East Coast Nautical Centre, next to the Darsena, on the beach of Baia San Giuliano, in one of the most beautiful and evocative places in Rimini Marina, you can rent pedal boats, canoes, the old classic rowing boat, wind surfing and wave surfing, banana boats, sailboats for 1 to 5 people and motor boats, as well as single Sup and MegaSup for 8, 4 and 2 people. The Sup is very popular because you don't have to be an experienced athlete to use it, and it makes for a very impressive experience, both alone and in company. But there are also futuristic proposals, such as E-foil surfing to literally fly over the waves. Coming this season is

the jetSurf, an electric board propelled by a waterjet. Obviously being prepared by a dedicated instructor, a necessary safety to live this experience without worries, but only enthusiasm.

Also moving towards Riccione you will find a kite and windsurf school, and other water sports, including sailing and Sup. We are at Beach 151 in Riccione. Here you can experience wonderful days in the beauty of a quiet beach that fills the sky with the colours of kitesurf sails, even in spring and autumn, and whenever the weather permits. Then there are showers, changing rooms, areas to prepare for activities, and even a chiringuito for a final aperitif. All the activities that the Riviera offers really do think about fulfilling every wish. Both outside and

inside the summer. And even for water sports, situations are offered that are suitable for beginners, families, and little girls and girls in their baptisms in the sea. The great benefit lies in the strong emotions but also in an undeniable psychophysical well-being, in any season and at any age. A good opportunity to improve balance, coordination, strength and endurance and also to relax and combat stress.

*365 days for
a sea of emotions
to be experienced
whenever you can.
swimming, being
outside, inside,
or flying over the
water.*

East Coast Centro Nautico:
Viale Ortigara, 78, Rimini
Telefono: 349 145 2123

Spiaggia 151 di Riccione:
Viale Manfroni, Riccione
Telefono: 339 657 1710

The lighthouse that will be

**The Rimini lighthouse stands there, like the usual things we take for granted.
And instead it is a small treasure full of wonder**

edited by Paola Russo

A point of reference, a certainty that can maintain a reassuring silence. Rimini's lighthouse stands without being imperious, mute because it has lost its function as a sentinel, with the boatphone signaling the landing in the event of fog or poor visibility. It stands there like the things that are customary and stable and that we know little about because we take them for granted or perhaps simply because we did not know we could enter them. In recent years, however, thanks firstly to the Marina Militare's Open Day and then to other occasions, such as recently the 'Day of the Sea and Maritime Culture' (11 April), the Rimini Lighthouse has increasingly opened up to the public, to show all the beauty it possesses inside and all the beauty it allows us to see outside with an unprecedented and dazzling gaze. The sound of the lighthouse has recently returned, with its fascination with ancient craftsmanship. Designed in 1733 by the famous Roman architect Luigi Vanvitelli,

*A spiral staircase
spiral staircase leads
to the highest point.
the lantern: the heart
that every lighthouse
has in its head*

the lighthouse was completed in 1754. Also used as a lookout point against enemy attacks, it was originally 21 meters high, but in 1934 the tower was raised to 25 meters and the gas light source was replaced with an electric one. It suffered damage during the Second World War, but has since been rebuilt and houses instruments and documents inside, like a small museum. Those fortunate enough to visit it can access the different floors via three flights of stairs. From here one can enjoy a view of the Canal Harbour, the hills and the sea, with a new and surprising perspective. A further small spiral staircase leads to the lantern, the highest point, the heart that every lighthouse has in its head. It will also be possible to visit this symbol of maritime life in Italy's most seaside town on future occasions. So it pays to stay tuned. About the lighthouse.



Credits Elisa Parma



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RIMINI

Ferdinando (Whatsapp): **331 2563958** - Gianmaria: **349 1452123**
www.e-surf.it | Spiaggia di San Giuliano - Rimini c/o East Coast Centro Nautico

A day in the Borgo!

Borgo San Giuliano, to feel well from dawn to after dinner, on the fingers of one hand



Discover more

If there is one place in Rimini that amazes more than any other, it is Borgo San Giuliano, a jewel that can be accessed by crossing the glorious Tiberius Bridge, but which, if you don't go looking for it, knows how to hide well. And yes, because, to really get to know it and live an authentic experience, one must enter it with a clear-headed curiosity, lingering in the alleys in search of old and new murals, stopping to imagine lives, reading the plaques adorning the houses and bearing the names and nicknames of the old inhabitants.

Now it is a beautiful and even exclusive place to live, but once this was the Borgo of the fishermen who would come and go from these houses, with all the fatigue and uncertainty of the ancient trades of seafaring people. Over time, Borgo San Giuliano has become more and more known to the outside world: from the early 20th century, with its historic land and sea taverns, then gradually opening new kitchens and meeting places.

The Borgo is a place to be lived slowly, allowing yourself to be captivated by every beautiful event it hosts, starting with the event par excellence that originates right here and that, every two years, opens up all the houses and unleashes the festivity.

In 2024, the Festa de Borg, the festival in which Borgo San Giuliano puts all its genuine enthusiasm, returns, as is customary, on the first weekend of September. The inhabitants open their colourful houses, the small squares fill with shows, concerts and entertainment, and traditional Romagna cuisine is celebrated in every corner: in addition to the food stands organized by the official festival committee, the village inns and restaurants prepare special menus and dishes. But all year round, the places that make every taste happy, putting tradition and colour into the mix, are all here.

For breakfast, for a break during the day, or for an aperitif at sunset, with a beautiful view of the Tiberius Bridge, you can stop at the historic Caffè Vecchi, strictly seated at one of the tables outside. For a truly excellent piada and other dishes, including



Caffè Vecchi, Viale Tiberio 7, Rimini
0541-25821 - @caffevvecchirimini

It was the village of the fishermen who went out and came back from these houses, with all the fatigue and uncertainty of the ancient trades of seafaring people

those of the day and the great classics, you can sit at Nud e Crud, under a beautiful, evergreen patio. For lunch or dinner, whether you prefer fish or meat, there is everything at the Borgo.

La Marianna is the oldest fish trattoria in the fishermen's village, increasingly popular for a dinner with the flavors of the sea. More hidden but of great appeal is the Osteria de Borg with its open butcher's shop and the best meat from local farmers, traditional first courses and those that have become classics in this cuisine, such as cappelletti with carrots. And then lots of good wine. If it is an aperitif or an after-dinner drink that brings you to the Borgo, Biberius offers an extraordinary selection of wines, as well as beers and cocktails, to keep you late into the evening in one of the most beautiful and evocative piazzas in all of Rimini.



Nud e Crud, Viale Tiberio 27/29, Rimini
0541-29009 - @nudecrud



Osteria de Borg, Via Forzieri 12, Rimini
0541-56074 - @osteriadeborg



A place to live slowly, letting yourself be conquered by every beautiful events, starting with the Festa de Borg



La Marianna, Viale Tiberio 19, Rimini
0541-22530 - @trattorialamarianna



Biberius, Via Ortaggi 12, Rimini
0541-718880 - @enotecabiberius

MARCO ONOFRI

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L'ESPERIENZA DEL RITRATTO,
UN RICORDO PER SEMPRE.



Limbo Gallery
Via Serpieri 18/a Rimini

OPERAUNICA.IT



Alisé sweetness
is always a celebration



In the heart of Rimini, where the city lives the market
festive days and everyday life, breakfast at Alisé
is a ritual that makes you feel good

This story begins by dreaming of the world outside a café window and arrives at a dream pastry shop, right where it all began. But let's go in order.

Alessandro Vernocchi grew up in his family's ice cream parlor, near the Arco d'Augusto, in the centre of Rimini. He studied at high school but designs cakes. His is a great passion and after graduating he enrolled in Iginio Massari's Academy in Brescia. Denise Vagni comes from San Giovanni in Marignano, a few kilometers from Rimini, and she too attended Massari's Academy, before learning brigade work in Carlo Cracco's Milanese kitchen. They meet again some time later. While working together, they matured an important decision: to set up on their own and start with a project of their own. Thus Alisé was born, from the union of two names in the same dream. In 2019, they opened their first shop, in Via Marecchiese in Rimini, immediately becoming a concentration of delicacies. Despite world clous-

res and the difficulties of one of the most difficult periods in our history, Alisé opened a new pastry shop in 2023 and did things on a grand scale, positioning itself in a beautiful (reciprocal) view right in front of the Arch of Augustus.

*Alisé was born
from the union
of two names
and tells the same
dream of those who
live pastry as an art*

Now, in the historic heart of Rimini, where the city lives the market, the festive days, the everyday moments that day after day mark a new beginning, breakfast at Alisé's has already become a ritual: the smell of freshly baked croissants, the smell of vanilla and chocolate and, of course, coffee. But the long day at Alisé continues with the preparation of customized cakes and classic sweets, including the highly popular macaroons, colourful and made with Italian almonds and a hint of French poetry. Alisé is excellent in all seasons. Those who cannot do without its handmade panettone cakes already know it, soon those who love ice cream will. Because the Alisé dream is always on the move.



- Via Marecchiese 34, Rimini, 0541-411017
- Corso d'Augusto 3, Rimini, 0541-081368
@alispatisserie

Marco Missiroli

He is from Rimini, lives in Milan, teaches at the Holden School in Turin and is a writer of impeccable penmanship. We asked him to tell us about Rimini, his

In each of his books there is a bit of Rimini, a city whose souls he knows, a city that knows how to recognise its own. Marco Missiroli is a Rimini outsider in many senses. Born in Rimini in the early 1980s, he lives in Milan and teaches at the School of Writing, which is an institution of free and happy creativity in Italy. With the novel 'Fidelity', he entered the five-year list of the Strega in 2019, which he then won in the Youth section. From this book, Netflix made a series that toured the world. Winner of many other prizes and awards, his career began with a passion for writing from his school benches at the scientific high school in Rimini. His latest book, 'Having it All', will soon be made into a film. But before we see Rimini once again on the big screen, we can meet her between her pages and in the words with which she answered our questions...

You often hear it said that Rimini has changed profoundly over the last 20 years... Many say for the better, but some, despite an obvious new beauty, say that the real Rimini is the one of 20/30 years ago, without the Notte Rosa, with tourism that is still immature, but true. What do you think?

Certainly twenty-five or thirty years ago we were living in a poetic, non-frenetic time, a time far removed from technology, too many events and the multiple sensorial dimensions that we are now incessantly fed. And tourism back then was in keeping with that life there, simply in line with slower, more poetic times.

Rimini, which is a city sensitive to modernity, is a sentinel city that has adapted to this new muscularity, but also because of this it is clearly the most harmonious, beautiful and differentiated Rimini there has ever been, a multi-dimensional Rimini. The historic centre is extraordinary, the suburbs are well-kept, the seafront at its best.

But above all there is one thing to be said: Rimini has put on muscle but kept its poetry, which is in everything, even above and below modernity.



Rimini is made up of several souls. only by mixing the summer diva with the off-season diva does one really get to know this city

For those who live it all year round, Rimini is a city of great contrasts: the constant partying and life of the summer, with the outings and the fun, leave room for a kind of melancholy (or perennial nostalgia for summer) during the winter. You who live most of the year in Milan, do you think that these two souls of Rimini are also evident outside, or is the Riviera still mainly known for its summer months?

Little by little we are succeeding in making people understand that Rimini is a city made up of several souls. Everyone tells me, when they return to Milan from Rimini, 'but the historic centre is wonderful!', as if to say 'we have only just discovered it'. It will take some time, because the diva Rimini is a summer diva, still, not an off-season diva. Instead, there are Rimini souls who are really worth almost more than the seafront. I



interview by
Federica Piersimoni



Credits Mattia Zoppellaro



"They used to play this song on the jukebox at my lifeguard's bar when I was a child and then a teenager".

*The choice of
Marco Missiroli*

The Rimini out-of-towner

*When I am far from Rimini. I get the fright, the one
you feel when you are outside your roots, the one
that, after a while, you feel cold*

always advise people to go to Rimini twice a year, if they have to plan a holiday in Rimini let them take it apart into two parts: one out of summer and one obviously summer, and they will realize that it is together that the two souls make up Rimini.

You have been a much-loved author since your debut with 'Without a Tail' in 2005. Loyalty is the novel that has given you a great echo, thanks also to the series that was launched by Netflix in 2022. Personally, as a native of Rimini, I read the book with Google Maps open, with the same curiosity with which I do when retracing the streets mentioned in novels about cities that are not my own. Beyond this street 'route', how much of Rimini is there in the series and how much in the novel?

I believe that the series taken from Loyalty, as far as Rimini is concerned, is paradoxically not very faithful to what I did in the book. In that book, Rimini was taken out of season and traveled to the INA Casa, which is my neighborhood, my roots, the most important neighborhood to understand precisely the 'non-stereotype' of Rimini, and instead the story was just transported exclusively to those places that are now very fashionable, including the Grand Hotel, even the Grand Hotel room, and Borgo San Giuliano. In 'Having it All', the film adaptation of my latest book that will be shot soon, there will be the off-season Rimini, the Rimini that I try so hard to include in my books. And when the stereotyped city then becomes veiled and full of feeling, that is when it becomes true, that is when you realise that there is a double soul. It is what Tonino Guerra did, what Fellini did with Amarcord, and what I hope, in my very small way, to be able to do with my next books

Your current life is between Milan, where you live, and Turin, where you teach at the Holden School. What do you think is an aspect of Rimini that is not easily grasped? A specific characteristic of yours that you guard well...

Rimini allows you to bring out all your nuances. Depending on how you are, you can choose the gradation of majesty and showiness of the soul you want to bring out: the melancholy part, the cheerful part,

the wounded part, the poetic part, the nostalgic part. And with that precise state of mind you want to indulge, you choose to go to the seafront, the sea, just the harbor, the old town, the hinterland, the suburbs, the parks. Think of the possibilities for digging out the soul that we have, compared to a large city which, paradoxically, is certainly not monothematic, but in its circumspection has a form of what we might call monochromaticity... that is, walking in Paris, in Turin, in Milan, every neighborhood can change and is different, but it does not have the differences in soul that a city like Rimini has, which, for those who know how to recognise it, is multi-soul.

Who is a Riminese outside the city in your opinion? But above all, do you feel this way?

The Rimini resident 'outside the municipality' is the Rimini resident who, despite his or her many lives outside Rimini, will always return to Rimini. As you get further away from Rimini, the more you want to stay close to it. It is a Romagna law of our land and a Rimini law of our city. I feel so much like a Rimini resident that as soon as I feel that I am no longer one, that I am outside the municipality, I get a fright, a Fellini fright, the Tonino Guerra fright, the Missiroliano fright, the Rimini fright, which is what happens when you are outside your roots, after a while, you feel cold.

*The Rimini out-of-towner
will always return to
Rimini.
As you move away
you want
to be closer to it.*



IL NUOVO PROFUMATORE PER AMBIENTI DEDICATO A RIMINI

Osteria DajeVà romana de Rimini

A stone's throw from Tiberius Bridge, among the city's most beautiful monuments, the experience that combines Roman tradition with Rimini's liveliness

Federica, Valerio and Flavio are three partners who, in spring 2024, after moving from Rome to Rimini, realized a dream by opening the Osteria Daje Vá. With typical cuisine and a proposal that Rimini lacked, they opened right next door to one of the city's most beautiful symbols, its Roman bridge, the Tiberius Bridge. There could not be a better location, for affinity and beauty.

Crossing the threshold of Daje Vá is like changing city, staying in Rimini: in the heart of Borgo San Giuliano, the fragrances, flavors and atmosphere of Rome blend with the liveliness of Rimini.

The restaurant has an informal and cozy style, with red and white checked tablecloths, an air-conditioned indoor dining room and an outdoor area for eating outside when the warm weather, Rimini's favourite, arrives.

At Daje Vá they prefer quality over quantity on the menu, but nothing is really lacking: fresh pasta, such as tonnarelli and fettuccine, is homemade, as are the desserts. There is a selection of Roman wines such as romanella, according to osteria tradition, and background music that takes you elsewhere in space and time.

For a family dinner, lunch with friends or an evening for two, at Daje Vá you can try the typical dishes par excellence of Roman cuisine. First courses such as carbonara, amatriciana, cacio e pepe, gricia, second courses including coda alla vaccinara, fettina panata, involtini, tripe, abbacchio alla cacciatora, Flavietto's tagliere, the saltimbocca and then other traditional dishes, such as among the side dishes puntarelle with anchovies or artichoke alla giudia, and desserts, such as ricotta and sour cherry tart or maritozzo, to finish in the best possible way.

All dishes known and handed down through generations, with the simplicity of family recipes. And indeed there is no shortage of 'le polpette de mi nonna'. Only recently opened but very popular, the Osteria Daje Vá can already make some statistics: the dish most ordered is the carbonara, the one for which the most explanations are asked is the suppli *al telefono*, which is so called because the stringy mozzarella is



On the table at Daje Vá, all the dishes are handed down through generations, with the simplicity of family recipes. There is no lack of 'le polpette de mi nonna' (my grandmother's meatballs)

reminiscent of the old landline telephone wire: an appetizer, dipped in breadcrumbs and fried, made with tomato rice and a melting mozzarella heart. To explain it even better, one could recommend watching 'Innamorato pazzo' (deeply in love), a great Italian comedy classic from the legendary 1980s, with Adriano Celentano who, in a Roman tavern, makes yet another declaration of love to Ornella Muti, using a suppli as a telephone.

It is not uncommon that, intrigued by the venue and the novelty of the proposal, it is precisely Roman tourists on holiday in Rimini who stop at the 'home kitchen', where the staff know how to create a warm and welcoming atmosphere, and there is always a festive air.

The Osteria seats 130, but the restaurant is always full and it is best to book. So, Daje Vá!



Credits Martina Lamas

Viale Tiberio 28/A, Rimini
0541-313611 - @osteria.daje.va



*Perché me sento
'n friccico ner cone*



*For a family dinner, lunch
with friends on an evening for two, the place
that takes you to Rome while staying in Rimini*

Sogliano sul Rubicone

Due to the huge turnout the event attracts, the fair is held every year on three Sundays, between late November and early December

Towards the end of November is Black Friday. But here in Romagna, for those with a cheese cult, there is a unique and unmissable occasion: the opening of the pits in Sogliano sul Rubicone. Fossa cheese was awarded the PDO mark in 2009, for its excellence and its ancient and original preservation process. The opening of the pits, from which a strong smell of tradition emanates, is a quasi-religious rite, held close to 25 November each year, on the day of Saint Catherine of Alexandria. Even in ancient times, this was a much-awaited moment, and in the jubilation of the flavor there was also the reward for the toil of the farmers who suspended work in the fields for the winter. The whole population participated and the farmers flocked to take their share of the cheese with its precious seasoning. The first edition of the Fossa Cheese Fair was held in 1974, on the initiative of the local Pro Loco and a few

volunteers. Fifty years have passed, but the ritual is always the same and always new.

The fair is held on the last two Sundays in November and the first Sunday in December, days dedicated to

taste, fun, and the discovery of a town perched on one of the most beautiful inland hills. To continue getting to know the area, you can visit the Palazzo della Cultura or a series of small museums, among which, of course, the Fossa Cheese Museum stands out. Guided tours are also organized to take visitors to discover hidden, or rather buried, secrets.

But since not everyone likes cheese, especially if it is so particular and spicy, the programme offers events and alternatives for the whole family. Every Fair in Romagna is an opportunity to discover new tastes, places and traditions. Those that are best hidden are most difficult to forget.

*Arriving in Sogliano
for the Fiera del
Formaggio di Fossa
is a journey
between flavours
unforgettable*



Fiera del Formaggio di Fossa
17 e 24 novembre e 1 dicembre 2024

Archivio Comune Sogliano

Savignano sul Rubicone

In July, the scent of Romagna invades Savignano and conquers all, with the cheerfulness and light-heartedness of the best days of summer



Piadiniamo 19-20-21 luglio 2024



Every year, summer returns to Romagna and, with it, some of the most beautiful events of the season.

One fair that really makes everyone go crazy, and at all ages, is Piadiniamo: three days in July with the aroma of piada invading Savignano.

On this occasion, for more than ten editions, the most typical, widespread, identifiable, and at the same time different food in each area is celebrated, of a territory that knows how to enjoy its traditions and flavors, a food that originates at home but has become the symbol of excellence of street food made in Romagna.

The kiosks, the protagonists of the event, become attractions in front

of which crowd, in thick and fast-flowing queues, patrons from all over the world: in fact, both locals and tourists respond to the call of the piadina, which here can be enjoyed with the most classic or imaginative mixtures and fillings, gluten free, or in its sweet variants. There is no lack of a 'rich' programme of exhibitions and various moments to 'season' the event:

live music, shows and performances, 'the games of yesteryear' in which the children of yesterday play with their children at games that no longer exist only if you stop playing them. There are also dialect lessons,

the 'Balera', for those who want to dance ballroom dancing, and a historical exhibition of vintage cars and tractors.

And finally the handicrafts market, with the creations of the most sought-after and particular crafts, which you only find at village fairs and which here have a whole other flavor. There is no shortage of squacquerone di Romagna PDO, produced by local companies, flowing alongside the Rubicon. Taking

care of everything is the i-Fest Association together with the Municipality of Savignano, which supports the event. What happens every year is a beautiful, simple and sincere festival, while one strolls happily through the historic centre, with a glass of Sangiovese or a craft beer.

*Piadiniamo
celebrates the symbol
of excellence
of street food
made in Romagna,
as it once was*

Santarcangelo di Romagna

St Martin's Fair, held in Santarcangelo di Romagna around 11 November, is also known as Fiera dei Becchi

From village festivals to large fairs, Romagna has always offered a calendar full of food and wine events of absolute excellence and sure enjoyment.

The fairs of the Romagna hinterland have ancient origins and many are linked to the farming world. They were occasions to exchange goods, animals and typical products. But also to socialize, have fun, eat and drink to your heart's content. And this has been perfectly handed down over time. When in autumn, after the first cold weather, a string of beautiful sunny days returns, even for a short period, it is usually called St Martin's Summer. And in Romagna, both summer and San Martino have a special place in people's hearts. The St Martin's Fair, which takes place in Santarcangelo di Romagna, in the days before and after 11 November, also known as the Fiera dei Becchi (Beaks' Fair), due to a rather original category of which the saint is the patron, is a village festival with a very ancient history. On these days, the town of the Caves and the Contrade all descend

on Ganganelli Square, to celebrate an ancient rite and a community festival that has no equal and is also very much felt in the surrounding area. Because of this very strong common feeling, the fair becomes more and more a place of meeting and union. There are food stands, where you can eat and drink in abundance, offering the best of traditional and seasonal cuisine, there are chestnuts and cagnina, and there is the piada dei morti, a typical November dessert. In addition to the traditional street market and artisans' stands, the fair, recalling its ancient origins, hosts an exhibition of agricultural machinery.

An original ritual involves passing under the Arch of Pope Clement where, for the occasion, two mighty ox horns, adorned with knitted cords, are hoisted to find out, depending on whether or not they swing, whether or not one has been betrayed. Those who are afraid of spoiling their feast do the rounds.

*During the Fair of
St Martin, protector
of cuckolds,
a superstitious rite
is performed
under the Arch*

Fiera di San Martino
9, 10 e 11 novembre 2024



Credits Matteo e Gilberto Manzi



SCOPRI LA PIADA E CASSONI NEL CUORE DEL
CENTRO DI RIMINI



Via Castelfidardo, 60, Rimini - Tel. 0541709741



Civic Gardeners

When you come to understand that it is a common good, the beauty of urban greenery becomes something meaningful. And the city flourishes again

Rimini has the colours of all seasons, but since 2015 its greenery has become brighter and brighter, thanks to the commitment of two true enthusiasts, who trained both in the field and by attending 'Landscape Protection and Ornamental Greenery' at the University of Imola. Their names are Emanuela Angelini Larghetti and Michela Ghigi, but the name by which they are identified, ever since they got their hands on city greenery, is 'Civic Gardener'.

How their adventure in Rimini began, they told us with contagious enthusiasm, and it was like witnessing a blossoming. "We started in Borgo San Giuliano, where the activity began with the Ci Vivo Farm Borg group, of which we were already members, creating the garden in Via Trai and the garden in Piazzetta Gabena. Then from there we moved more independently from the original group, when the municipality decided to give us this 'investiture'. That was the moment when Emanuela and Michela became the 'civic gardeners'. From there they haven't stopped since: they start by making precise proposals to the Municipality's Green Office and together they first plan an area in Piazzale Vannoni, then Via Matteotti, Porta Galliana, thanks also to Anthea and Alberghi.it, as well as the citizens who support them.

Then the Bosco dei Nomi (Wood of Names), the garden inspired by Tonino Guerra in front of the Castle, the gardens in Piazza Malatesta, the green area of the bridges, the green area near the Tiberius Bridge with the two cypresses and the people who go there with the app to see what flowers are...

The civic gardeners have thus become a neutral trait d'union, in plain clothes at best, between the administration and the community. "When people see us doing, loving, producing, we become a slightly more effective example, precisely because it comes from below. Our dream now is to continue our experiences but above all to pass on our ability to make a place more beautiful than it is, our ability to divide and multiply plants".



With botanical choices made in a sustainable way, they often reuse discarded plants. Disposable is no longer in fashion

The Civic Gardeners, in fact, prefer plants with specific characteristics: perennials with low water demand, easy to divide, easy to reproduce and that self-disseminate, which means that all the gardens they have designed have in some way been the nursery of other gardens.

"What gives us the greatest satisfaction is to see how areas in a state of decay and serious neglect have once again become frequented by children, by families, by citizens. In Via Matteotti, for example, within a year and a half, as the essences took root, the beauty became something meaningful, so all the inhabitants of the neighborhood started to take care of it and we were no longer needed to maintain it". And, when this happens, they can move on to a new garden.



"This song makes us think of life, where before there was nothing and then so much comes along. Maybe a butterfly, definitely a flower"

*Emanuela
and Michela's choice*

curated by
Paola Russo



Dallo Zio

what taste has its place

The restaurant that makes you feel at home or takes you to dinner under the Augustus Arch, to give you an extraordinary experience for the eyes and palate

It is not hidden but you have to go and look for it. In a quiet street in the centre of Rimini, Ristorante Dallo Zio is waiting unhurriedly to welcome you and open its kitchen to you, with a familiar atmosphere of yesteryear. Crossing the threshold of the restaurant, you are transported to another era: in this old 19th-century house, the furnishings are reminiscent of the large family homes of yesteryear, with a large tilted mirror that catches the light and floors that evoke the places of childhood where we were happy. The ambience, with great attention to detail, is a homage to the past, but with a modern touch that makes the restaurant warm and inviting. When it was first established in 1965, Ristorante Dallo Zio was run by Saura Stianti and Giovanni Santolini, known to everyone as 'Lo Zio', and it immediately stood out for its attentive cuisine, so much so that it was listed in the guides of the time. Even today, the restaurant is mentioned in several guides, including Michelin.

Forty years later, the Zio sold the business, leaving behind his good name as well. Today, Dallo Zio is the clear expression of a deep bond with the land and its authentic flavours. Since 2003, Dallo Zio has in fact returned to its former glory, renewing its gastronomic offerings thanks to chef Giuliano Canzian, who has picked up the baton, honoring the history of this place. His cuisine is based on the exclusive use of raw materials from the Rimini area, from both land and sea, to rediscover the authentic flavours of Romagna and make the most of local resources and producers, listed on the menu with a black-and-white acknowledgement of their invaluable contribution. The menu at Ristorante Dallo Zio draws inspiration from traditional dishes, reinterpreted in recipes that chef Pierpaolo Battaglia studies together with owner Giuliano Canzian. In the dining room, the care of every detail is entrusted to Blerina Mehmetaj, who is also in charge of the extensive wine list with local labels and Italian and foreign excellences, with particular attention to France. The wines are selected according to the dishes on the list, and every day a rich selection by the glass accompanies the chosen dishes. Thanks to continuous research, important relationships are



*The Zio's welcomes
guests as if they were
family and offers them
to them only the best
of seasonal products*

born, such as the one in the kitchen with the Alliance of Slow Food chefs, or the one in the dining room that has just been made official with the prestigious Louis Latour wine cellar, which has chosen Dallo Zio as its reference house for Emilia Romagna, where their wines can also be tasted by the glass. Since 2021 Dallo Zio has been included in the Municipality of Rimini's Register of Historical Shops, a much sought-after recognition in a community that lives with great responsibility for the authentic preservation of its traditions and the beauty of this land. This is one of the reasons why, when fine weather arrives, the restaurant peeps out of the alley where it resides all year round, and for dinner takes its tables on the lawn, right under the thousand-year-old Arch of Augustus. Added to the extraordinary experience offered by the cuisine is the chance to dine under one of the most evocative and magical symbols of this city, the gateway to the ancient and beautiful Ariminum, which knew how to enchant foreigners as soon as they crossed the threshold.



Via Santa Chiara 16, Rimini
0541-786747 - @ristorantedallozio



Booking!



*The menu at Ristorante Dallo Zio, between
sea and land, is a passionate account of
the genuine flavours of Romagna*



**IL TUO
OCCHIALE
A KM ZERO**



Vieni a trovarci in via Emilia 102, 47921 Rimini

@otticasaraghinarimini

Saraghina Eyewear

look who's looking!



The sunglasses and eyeglasses, beautiful and made in Rimini, are many and have bright silver on them. Like the saraghinas of the Adriatic

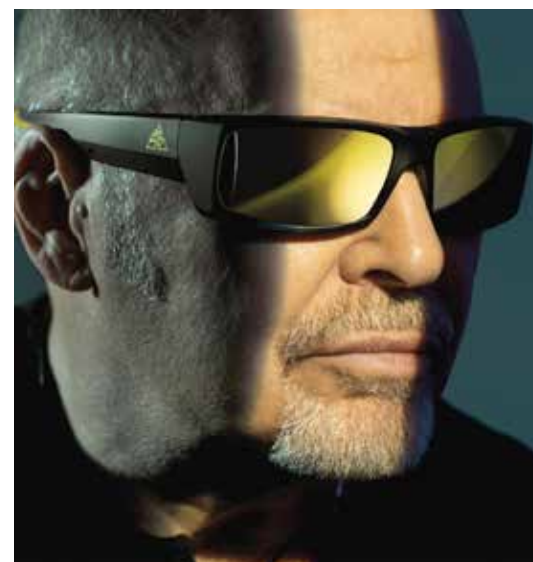
Saraghina is not just an eyewear brand, it is a manifesto of style and joy. A brand that knows how to transmit its joie de vivre to the sea, making you fall in love with the beauty that summer brings. Saraghina glasses are colourful, with square or round frames, basic or in more sophisticated models, light, bold and impeccable in quality and style. Each piece is made in Italy by someone who knows eyewear. The founder, Angelo Di Stefano, is first and foremost an optician, but has always had a long eye for design and the style of beautiful things done right. So, combining his passion for his work and his love for Romagna, he founded Saraghina Eyewear in 2013. The sales outlets and retailers are all over Italy, but in order to have the widest possible choice, the best stocked shop remains the one in Via Emilia 102, in Rimini. This is where this story began and where all Saraghina glasses are still created and assembled today. Over the years, the collection has been enriched with models with iconic names: Gilda, Lena, Gustavo, Ivo, Dina, Aron,

Daria, Vivian, Remo, Michelangelo, Fiona, Lara, Yvonne, Tullio... and many more, created with the highest quality materials and in an infinite variety of combinations and colours: the blue of the sea, the blue of the sky, the yellow of the sun, the red of the sunset, with transparencies

*Perché le pupille
abituato a copiare
inventino i mondi
sui quali guardare...*

"Un ottico" F. De André

and shades that make each piece unique. The lenses are obviously the best, and here too the range of choice is vast. Among many model names, one stands out: Vasco. This is not a simple homage, but a limited edition collection born from the collaboration between Saraghina and Vasco Rossi, in the fortunate encounter between a young, strong eyewear brand and the greatest Italian rock star of all time. Saraghina eyewear is an original and fun way to wear a product made in Romagna, with the candor that has made it a fashionable, exclusive but not prohibitively expensive accessory for more than ten years. To express one's personality and to look at the world through other glasses.



Via Emilia 102, Rimini

0541-741733 - @saraghinaeyewear



44° 3' 35.79" N, 12° 34' 8.8" E

L'antica chiesa di San Michelino in Foro fu costruita su un tempio pagano

Chiesa paleocristiana diventata un edificio civile, citata e disegnata dallo studioso francese Seroux D'Agincourt nell'Histoire dell'Art



44° 3' 38.38" N, 12° 33' 57.37" E

The most classic of appointments in Rimini has always been: "See you at the Pigna!"

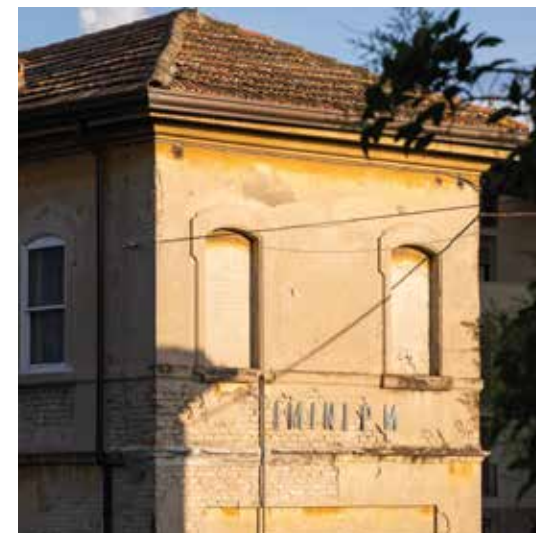
Let there be a harmony with the different falls of water, as you saw at the fountain of Rimini, as you saw on 5 August 1502' Leonardo Da Vinci



44° 3' 49.46" N, 12° 33' 49.42" E

To Caesar what is Caesar's, and to Augustus and Tiberius their Bridge

The Bridge that, in over two thousand years, has seen it all, has an arch that hides a secret. But, if you look at it, you can see it very well



44° 3' 23.3" N, 12° 33' 56.74" E

Opposite an ancient gate, a small, now disused station in the heart of Rimini

It is now a somewhat peeling building, which over time has become a civilian dwelling, which on the short side bears an inscription

Rimini and its *little secrets*

edited by Elisa Fabbri
@elifabbri

San Michelino in Foro

In today's Piazza Tre Martiri, originally stood the ancient Roman Forum of the colony of Ariminum, whose vast surface area extended towards the sea at least as far as the street now called San Michele in Foro. And it is here, at the end of a hallway next to the Caffè Duomo, that one can still see some traces of the ancient Church of San Michelino in Foro. According to tradition, the church was built on a pagan temple during Late Antiquity, but its first mention is only in 1144. It belonged to the Templar order and then changed hands until it was suppressed in 1806. What remains today is its apse with blind arcades and a section of the transept, on which two fragments of tombstones mentioning the presence of the Roman theatre can be seen. Frescoes dating back to the 13th century have been found in the interior walls, including the image of a Saint, possibly St Elizabeth of Hungary or St Bridget of Ireland.

La Pigna sulla fontana

In Roman times it was only a fountain fed by a well. In 1543, following a visit by Pope Paul III, who commissioned the work, it was enlarged by Giovanni da Carara, who used stones from different eras from buildings in Rimini, including bas-reliefs from the Roman era. In 1806, restoration became necessary after the Napoleonic army had detached some bronze spouts and ruined the statue of St Paul, placed on top in honour of Paul III. It was then that the white marble Pinecone was put in place of the statue. Only in 1912 was the fountain connected to the city's aqueduct. The fountain invites you to walk around it, to admire each small pillar in the lower drum, one different from the other. The sound of the water and the hydraulics, according to a panel on the fountain, had enchanted Leonardo Da Vinci in August 1502.

Tiberius Bridge

To give things their rightful name, the Tiberius Bridge should rightly be called the Bridge of Augustus and Tiberius, i.e. the emperor who began work in 14 AD and the one who finished it in 21 AD. The Bridge, in over 2000 years, has seen a lot of things. During the Greek-Gothic wars, Usdrila, a general of the Goths in Ariminum, had challenged Narses, one of Emperor Justinian's officials. When Narses arrived in Ariminum from Ravenna, Usdrila, in order to prevent his passage, had the archway of the Bridge towards the present-day Borgo di San Giuliano dismantled. Afterwards, the bridge was repaired to allow the passage of people and wagons, but it was not until 1500 that the archway was refurbished with a covering of Istrian stone and trachyte paving. If you observe it, you will notice that, unlike the others, it is not perfectly round and that the covering is discontinuous.

Porta Montanara Station

The railway section leading from Rimini to Novafeltria, which was then called Mercatino Marecchia, was inaugurated in 1916 to connect the city to the hinterland and also guarantee the transport of goods, and was part of the larger project of the Sub-Apennine Railway. The second stop on the route was in Rimini, near Porta Montanara, where the old station that bears witness to its history can still be seen today, in Via Bastioni Meridionali, not far from Via Molini. It is a somewhat peeling building, now a civilian dwelling, with an inscription (R)IMINI P M, which stood for Rimini Porta Montanara, on the short side. The railway section was decommissioned in 1960, replaced by road transport.

She was the sweetest thing that you had ever seen



more than sushi

MANA

@manasushi.love

Garden

MANA

Mana Sushi Bellaria
Via Roma 44, Bellaria - Igea Marina
Tel. 0541 1840679 / Cell: 3283510462

Mana Sushi Riccione
Via Flaminia 93, Riccione
Tel. 0541 416906 / Cell: 3805903437



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meetings with chefs, gastronomes and enthusiasts...
An experience of conviviality under a great name**

In the heart of Romagna, in Forlimpopoli, stands Casa Artusi, a place dedicated to Italian food and wine culture and to its illustrious Maestro, Pellegrino Artusi. Inaugurated in 2007, this cultural centre, a treasure chest of Artusi's legacy, invites visitors to rediscover the beauty and goodness of Italian home cooking in its most authentic and living form. Casa Artusi is not a museum that crystallizes an art, but a living experience to be lived. Here, in fact, knowledge and savoir-faire intertwine in a journey that embraces a gastronomic library, historical archives, cookery courses and cultural and tasting events. Visitors can immerse themselves in Artusi's life and work, retracing the history of his "Science in the Kitchen and the Art of Eating Well", the book that revolutionized the approach to Italian cuisine. Artusi's legacy lives on today and forever with Casa Artusi. His philosophy, based on simplicity, authenticity and respect for raw materials, inspires every activity of the centre. Cooking courses for all le-

vels teach recipes with a domestic flavour and the identity values of Italian cuisine, and specific topics such as bread-making, pastry-making, vegetable cooking and much more are explored. Casa Artusi is a meeting and exchange place for cooking enthusiasts from all over the

*At Casa Artusi,
to rediscover the
roots of Italian
cuisine and its deep
connection with
the territory*

world. It is a crossroads of Italian people and flavours, where food becomes the universal language for meeting and getting to know each other. Coming to experience Casa Artusi means discovering a story: rediscovering the roots of Italian cuisine and its deep connection with the territory. At Casa Artusi we celebrate conviviality and the rediscovery of what it means to take time out in the kitchen, enhancing seasonality and territoriality. Those who share this

with Casa Artusi become part of a community that celebrates the joy and simplicity of eating well.

For more information and to experience Casa Artusi: www.casartusi.it



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We're off again, in a carriage!

An old railway runs the train of desires. For a story that goes backwards, just follow a carriage. Blue, of course

edited by Paola Russo

The last ride always assumes that, the next day, another one leaves. But if you go back, to the night between 11 and 12 July 1944, the last run that the little electric railway train that connected San Marino to Rimini made, respected its announcement to the letter.

After being damaged by the bombing of San Marino on 26 June of the same year, the most important communication route with the Kingdom of Italy ceased its activity forever. Work had begun in 1928 and on 12 June 1932, the work was the answer to the hopes that, since the end of the 19th century, the people of San Marino had been connecting their small state to the

Italian railway network. Those thirty-two kilometers of via ferrata contributed to giving a new impulse to the Republic's tourist and commercial activities. Until 1944. Immediately afterwards, negotiations and meetings between the San Marino government and the government of the newly formed Italian Republic to

restore the line never led anywhere. Bitter fate for a train. Subsequently, the revolution in transport, both private and public, had eliminated the need to revive an old railway in need of modernisation, facing the costs of its restoration.

*From 1932 to 1944
a small train linked
San Marino to Rimini,
covering the
route in 53 minutes*

But that track remained there to tell an important story. In 2011, it was finally decided to put one of the two remaining engines back into service, carrying out a complete restoration project. That is how that little train has been running again since 2022. On certain days, it is possible to travel with the

AB 03 locomotive, on a route of about 800 meters that, between the outward and return journeys, takes place almost entirely inside the Montale tunnel. A railway-museum experience, which is enriched by the stories of the Treno Bianco Azzurro Association. This is truly a train not to be missed!



Credits Visit San Marino

Tips for shopping

Taking home the memory of a beautiful holiday, of an unrepeatable moment, may have something in common with the object we choose: unique, handmade and from the heart...



Mimmi - Small architectural tailoring

This is the handicraft activity of Sara Mezzaluna, who chose the name her father used to call her when she was a child, to realise a dream when she grew up: to go from an architectural studio to the design of accessories to wear. The centrepiece of the collection are the 'architectural' collars, to be worn as a sincere declaration of love to art and architecture.

@mimmi.colletti



Rimini Rimini Bags

It is a brand that was born from the intuition of reusing the canvases of Riviera beach umbrellas destined for the scrap heap. Marcella Foschi runs this project together with Elena Gualtieri. Many think that behind 'Rimini Rimini Bags' there is a factory with many people at work, in reality, it is just the two of them who do everything, but really everything. A true local craftsmanship of excellence!

@riminiriminibags



Collanine Colorate

This is a brand that makes necklaces from natural materials. The project is the brainchild of Lorenzo Franchini and Giacomo Giovagnoli, with the idea of finding beauty in small things that never go out of fashion. Although they are simple, there are those who choose them for the most important occasions: Angelina Mango wore one of the Coloured Necklaces on the last evening of Sanremo 2024!

@collaninecolorate



Nessuna Moda

This is a project by Giulia Ghinelli, with which she communicates, right from its name, her intention to experiment and dare far from a specific genre, with the desire to oppose increasingly widespread standardisation. In love with materials such as felt and straw, which often decide for themselves, while creating them, what shape they will take, Giulia, in addition to hats, has many other ideas in her head.

@nessunamoda

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