

## **“Freehand” Tasting**

The creativity of our chef Matteo Armanino will lead you  
throughout this 7-courses menu.

A unique experience among the flavors of our territory,  
thanks to the customized menu created at the moment according to your wishes.

*The menu is served for the entire table*

100 p.p.

Also available in 5-course **Vegetarian** version

70 p.p.



**“Aria”**

*Tasting*

Searched amberjack with tomato salad, grilled watermelon and bottarga

Risotto with saffron "Azienda Agricola Stille di Luna", zimino reduction and raw cuttlefish

Cod lomo on potato mousse and Voghera black garlic

Pre dessert

La mia Liguria...

*The menu is served for the entire table*

80 p.p.



## Starters

Stuffed squid, zucchini and 'nduja	26
Local raw shrimp, peach and almond	40
Seared amberjack with tomato salad, grilled watermelon and bottarga	32
Rabbit porchetta with anchovies in carpione	20
Marinated carrot with orange and lemon reduction	20



## First courses

Spaghetti cooked in hay broth with sea asparagus, wild herbs and raw langoustines	28
Plin ravioli with traditional anchovy soup	25
Risotto with saffron "Azienda Agricola Stille di Luna", zimino reduction and raw cuttlefish	26
Paccheri pasta "Pastificio Massi" with Parmigiano Reggiano sauce and toasted pepper	25

## Main courses

Fish fillet with aromatic salad	42
Cod lomo on potato mousse and Voghera black garlic	32
Rare lamb, zucchini and Pigna beans	32
Grilled duck, cherries and sorrel	28

## Desserts

La mia Liguria...	12
Coconut, pineapple and passion fruit	12
Lemon soufflé and local vanilla ice cream ( <i>wait 20min.</i> )	12
Rhubarb, tomato, almond and strawberry	12
Cheese tasting	16

*Service 3€/person*



*Prices are in euros  
Allergen checklist available on request*