

“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.

5-course **Vegetarian** “Freehand” Tasting version

70 p.p.



“Aria”

Tasting

Seared palamita, pear salad and fish consommé

Risotto with pumpkin and robiola with cod and salted lemon

Fish fillet, sea asparagus and fennel

Pre dessert

La mia Liguria...

The menu is served for the entire table

80 p.p.



Starters

Raw and cooked scampo on rhubarb marinated in grape strawberry	38
Searred palamita, pear salad and fish consommé	26
“Radici”	20
Roast sweetbread, chard, cuttlefish julienne and zimino sauce	26

First courses

Risotto with pumpkin, robiola, cod and salted lemon	26
Cappellaccio pasta stuffed with mushrooms, salted butter, marjoram and coffee	25
Spaghetti cooked in hay broth with wild garlic, herbs and raw scampo	28
Paccheri pasta "Pastificio Massi" with Parmigiano Reggiano sauce and miso	25

Main courses

Fish fillet, sea asparagus and fennel	42
Grilled lobster, ligurian rabbit sauce and genoese red onion	45
Stuffed quail, sauce and scorzonera	28
Rare lamb with scarola, Cabannina blue cheese and chestnut	32

Desserts

La mia Liguria...	12
Strawberry grape soufflé (<i>attesa 20min.</i>)	12
Shortcrust pastry, hazelnut frangipane, pumpkin sweet cream and Erba Luisa	10
Cheese tasting	16

Service 3€/person



*Prices are in euros
Allergen checklist available on request*