



SHARING MENU

Our kitchen team will guide you through a tasting and conviviality tour among the flavours of our land.

The menu is served for the entire table

60 p.p.



MENU À LA CARTE

Squid with zucchini cream and tomato confit	18
Panzanella with white fish tartare	22
"Brandacujùn" with taggiasche olives, tomato confit, toasted pine nuts and parsley oil	18
Carne salada, rocket pesto, hazelnuts and salted ricotta	18
Seasonal vegetables flan with local organic soft egg and cheese fondue	16
Sardenaira <i>(traditional Ligurian pizza in a pan with tomato, anchovies, olives, capers and garlic)</i>	13
Spaghetti with clams, zucchini and bottarga	18
Gragnano pasta cooked in Ligurian rock fish soup	18
Ravioli genoise style with beef "tuccu" sauce	16
"Mandilli de sea" fresh pasta with homemade pesto	15
Grilled octopus with tomato soup	22
Fish fillet with tomato broth, basil and seafood	25
Braised beef cheek with Rossese di Dolceacqua wine and creamy potatoes	20
Roast pork belly with honey and sweet and sour red onion	18
Tasting of Ligurian cheeses	15
Ligurian "stroschia" with peach, thyme and mascarpone cream	8
Local vanilla ice cream with strawberry sauce and rose syrup	8
Crunchy waffle with cream and prescinsêua cheese, rosemary flambé apricots	8
Bonet with amaretto	8

Service 2€/person
Prices are in euros
Allergen checklist available on request

