



## 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

Stuffed and fried red mullet	20
“Prebuggiún” with cod and olives	18
Carne salada, pomegranate 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
Risotto with goat’s robiola, mushrooms and braised Cabannina beef	18
Spaghetti with blue crab	20
Ravioli genoese style with beef “tuccu” sauce	16
“Mandilli de sea” fresh pasta with homemade pesto	15
Fish fillet with creamy potatoes and mushrooms	25
Braised beef cheek with Rossese di Dolceacqua wine and creamy potatoes	20
Piglet porchetta with sautéed vegetables	18
Tasting of Ligurian cheeses	15
Creamy mascarpone, dark chocolate and strawberry grape	8
Fig “prescinsêua” cheese cake	8
Bonet with amaretto	8

Service 2€/person

Prices are in euros

Allergen checklist available on request

