



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

Seasonal vegetables flan with local organic soft egg and cheese fondue	15
Carne salada, pecorino primosale cheese and broad beans	16
Sardenaira <i>(traditional Ligurian pizza in a pan with tomato, anchovies, olives, capers and garlic)</i>	13
"Brandacujùn" with taggiasche olives, tomato confit, toasted pine nuts and parsley oil	16
Spaghetti with lemon, fresh anchovies, capers and bottarga	14
Tortelli with borage and white fish with mussels, shrimps and asparagus	16
"Mandilli de sea" fresh pasta with homemade pesto	14
Ravioli genoese style with beef "tuccu" sauce	14
Cod with chickpea hummus	22
Catch of the day with Vermentino wine, thyme and Albenga asparagus	24
Braised beef cheek with Rossese di Dolceacqua wine and creamy potatoes	18
Rabbit with toasted pine nuts and taggiasche olives	14
Zuppa inglese	8
Bonet with amaretto	8
Pinolata cake with eggnog and vanilla ice cream	8
Local vanilla ice cream	8

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

