



## Small tasting menu

*"A glimpse into my cuisine with 2 courses and a dessert,  
for a taste of the philosophy that guides me"*

Chef **Matteo**

50 p.p.

*Wines and beverages not included*

## À la carte

Purple prawn carpaccio	32
Roasted octopus with parsley extra virgin olive oil	25
Veal tartare	22
Spaghetti with garlic, oil, marjoram and local raw prawns	25
Vitelotte potato gnocchi with red mullet, saffron and raw cuttlefish	22
Trofie with pesto	18
Seared baby cuttlefish with Ligurian aromas, preserved zucchini and confit tomato	24
Breaded fried anchovies	18
Duck breast with marinated onion in raspberry vinegar and its jus	26

*Service 3€/person*

*Prices are in euros*

*Allergen checklist available on request*