



OUR SUPPLIERS

CHEESES

Il Boschetto Farm (Albenga), SV

Dairy products made from Brigasca sheep's milk

Val d'Aveto Dairy (Rezzoaglio), GE

Dairy products from the Aveto Valley made according to Ligurian tradition

Sarazzu

A typical Ligurian ricotta obtained from the whey of San Stè cheese
Salted and aged for several days

FISH

Botti (Arma di Taggia), IM

Antonio Verrini (Savona), SV

FRUIT AND VEGETABLES

Bottega **Rose di Pietra** (Pietra Ligure), SV

Zero-kilometre fruit & vegetables and organic products

Aicardi Fruit and Vegetables (Pietra Ligure), SV

MEAT

Valente Butcher Shop (Finale Ligure), SV

OTHER

Nucetto Chickpea (Nucetto), CN

Product compliant with organic farming standards

Piedmont Hazelnut PGI



essential cuisine

TASTING MENU

Path

Seared scampi, Calizzano potato foam and Jerusalem artichoke,
lime, squid ink, Genoese focaccia

Potato gnocchi, artichokes, snapper and mantis shrimp (1-4-2)

Fish of the day, turnip greens, fondant leek, black lemon powder (4)

Sweet moment

Chestnut semifreddo, passion fruit, streusel,
white chocolate and cardamom (7-8-1)

Coffee, Petit four

the menu can only be composed for the entire table

cover charge included

€ 65 per person



STARTERS

Octopus, soft polenta, black cabbage and gorgonzola drops (14-7)

€ 18

Seared scampi, Calizzano potato foam and Jerusalem artichoke, lime, cuttlefish ink, Genoese focaccia (14-1)


€ 18

Cod in oil, Nucetto BIO chickpea cream, chard, sweet and sour red onion (4-13-6)

€ 18

Crispy beef tongue, green sauce, beet carpaccio, toasted bread (4-1)

€ 18

Creamy pumpkin, pumpkin glazed with soy and honey, goat cheese, salted peanuts and sesame crackers (7-8-1-6-11) 

€ 16



CONTINUING

The classic (Since 2016) Tagliolini with prawns and crushed pistachios
(1-3-2-8-7)

€18

Fusilloni with seafood carbonara, young tuna, and katsuobushi (1-4-7-3)

€18

Potato gnocchi, artichokes, dentex, and mantis shrimp (1-4-2)

€20

Spaghetti in ciuppin (typical Ligurian soup) (1-4)

€18

Tagliatelle with organic chestnut flour, white rabbit ragout,
Piedmont IGP hazelnuts, and salted ricotta
“Sarazzu” (Val D’aveto) (1-8-3-9)

€18



SECOND COURSES

*Fish of the day, turnip greens, fondant leek,
black lemon powder (4)

€ 20

*Sea bass, celeriac, sweet and sour smoked paprika sauce,
almond ice cream (4-9-7-8)

€ 20

*Fried calamari (14-5-1)

€ 18

*Stuffed anchovies, spinach and fennel mayonnaise (4-1-3-5-6)

€ 20

*Pork cheek, braised cabbage, apple

€ 20

*(1,5) Potato chips € 6 Steamed vegetables € 6

Selection of Ligurian cheeses with fruit compote and special bread (7-1-3)

€ 16

cover charge € 3



DESSERTS

*Our soft Babà cooked in the jar (1-3-7)

€ 10

*Vanilla bourbon milk cream, raspberry,
cocoa soil, salted pistachios, mushrooms (7-8)

€ 10

*Chestnut semifreddo, passion fruit,
streusel, white chocolate and cardamom (7-8-1)

€ 10

*Tartlet, cocoa financier, peanut cream,
caramel mou, zabaglione (1-3-8-7)

€ 10

***We use free-range eggs, quality butter, and Belgian chocolate**

In the absence of fresh products, they will be replaced by high-quality frozen products or those frozen at -18 according to current regulations. In case of allergies or intolerances, please inform the dining staff, who will be available to suggest the best choice for you.

Nicola Girone



TO MATCH WITH

PX Pedro Ximenez

2020 Andalusia produced from pure grapes 17° grape sherry

€ 12

Sauternes Chateau Gravas

13° Bordeaux, France 2022

€ 12

Passito Ruffino Liguria

Obtained from native Mataossu grapes 14.5°

€ 7

Passito Ormeasco of Pornassio Doc 2017 15.5°

€ 7

Moscato di Pantelleria Doc

Kabir 2022 "Donna Fugata" 11.5° Zibibbo grapes 2022

€ 8

Passito Pellegrino Doc

2023 Pantelleria passito 100% zibibbo 14.5°

€ 8

Passito Pantelleria

Doc 2022 Ben Ryè zibibbo grapes 14.5°

€10

Moscato d'Asti Braidà

2021 "Vigna Senza Nome" 5.5° white moscato, 750ml bottle

€ 22