

Simplicity is not a simple thing

TASTING MENU

Sensory journey

*Fried cod, creamy Ligurian oxheart tomato sauce,
arugula drops (1, 3, 4)

*Paccheri, mussels, black bread cream, provolone del Monaco,
bread crumble and tomato powder (1, 4, 7)

*Baked fish in a bread crust, trumpet mushrooms,
runny mozzarella (4, 1, 7)

Sweet moment

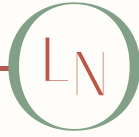
Our Semifreddo (3, 7, 1, 8)

Coffee, Petit Four

The menu can only be available for the entire table.

*cover charge included

€65 per person



TO START

*Octopus, green beans, peaches, and Andora red onion
(SLOW FOOD Presidium) sautéed (14) 

€ 18

*Cuttlefish carbonara, crispy bacon, lemon (14, 7, 3)

€ 18

*Fried cod, creamy Ligurian “Cuore di Bue” tomato sauce,
arugula drops (1, 3, 4)

€ 18

*Duck breast carpaccio, fermented radishes, sweet and sour sauce with
sesame seeds and red berry ice cream (11, 6, 10)

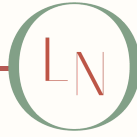
€ 17

*My contemporary high-hydration focaccia:
stracciatella, Cantabrian anchovies, dried figs, and lemon (1, 7, 4)

€ 17

*(Vegetarian version) Stracciatella, trumpet zucchini,
dried figs and lemon (1, 7) 

€ 15



CONTINUING

*(Since 2016) Tagliolini with prawns and pistachio pesto € 18 (1, 3, 2, 8, 7)

€ 18

*Paccheri, mussels, black bread cream, provolone del monaco,
crumble of bread and tomato powder (1, 4, 7)

€18

*Tagliatelle with smoked mountain butter,
“raw cooked” sea bass tartare, powdered black lemon (1, 3, 7, 4)

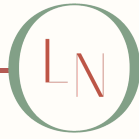
€ 18

*Ravioli filled with prescinseau (Ligurian cheese)
basil cream, capers, squid, and lemon (3, 1, 7, 14)

€ 18

*Caciocavallo and zucchini-filled dumplings,
creamed potatoes, pepper and parsley oil (1, 3, 7) 

€ 18



SECOND COURSES

*Baked fish in a bread crust, trumpet courgettes, liquid mozzarella (4, 1, 7)

€ 20

*Homemade swordfish tataki, baba ganush and tzatziki sauce (4, 7, 11)

€ 20

*Fried squid (14, 1)

€ 20

*Breaded and fried anchovies, chinotto mayo (4, 1, 3, 9)

€ 18

*Pork belly, carrot puree, ginger mayonnaise, beef reduction (3, 6)

€ 20

*Potato chips (1, 5) € 6

Steamed vegetables € 6

cover charge € 3

*In the absence of fresh products, they will be replaced by top quality frozen products or chilled at -18 according to current legislation.
In case of allergies or intolerances please inform the dining room staff, they will be at your disposal to suggest the best choice for you.

Nicola Girone



DESSERTS

*Our soft jar-cooked rum babà (1, 3, 7)

€ 10

*Meringue, strawberry, yogurt, mascarpone cream,
white chocolate and peas (7, 3)

€ 10

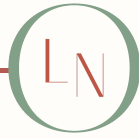
*Almond parfait, apricot,
salted caramel, lemon and thyme (7, 8, 3)

€ 10

*Cocoa tartlet, ganache, mango,
white chocolate and licorice (8, 3, 7, 1)

€ 10

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



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