

OUR SUPPLIERS

CHEESES

Az. agricola **il Boschetto** (Albenga) SV
Dairy products made from Brigasca sheep's milk

Caseificio **Val d'Aveto** (Rezzoaglio) GE
Dairy products from Val d'Aveto made according to Ligurian tradition

FISH

Botti (Arma di Taggia) IM
Antonio Verrini (Savona) SV

FRUIT AND VEGETABLES

Bottega **Rose di Pietra** (Pietra Ligure) SV
Local fruit, vegetables and organic products

Aicardi Fruit and Vegetables (Pietra Ligure) SV

Essepi Ortofrutta (Loano) SV

MEAT

Macelleria **Valente** (Finale Ligure) SV

OTHER

French Butter **Elle & Vire** Gourmet Salted, quality butter

Cantabrian Anchovies, premium anchovies fished in cold waters

Chinotto di Savona Besio Slow Food Presidium (since 1860) artisanal product

Molino **Dallagiovanna Blackery** Flour, blend of fine cocoa grains with no colourings

Calizzano Flour: Az. agricola **Nirulè** (Calizzano) SV

Vessalico Garlic, prized variety grown in the Ligurian hinterland (Alta Valle Arroscia)



“essential cuisine”

TASTING MENU

Liguria on the Table

*Fritters with salt cod and potatoes,
chinotto sweet-and-sour dressing (3-1-4)

*Potato gnocchetti with trombetta zucchini and clams,
mullet bottarga (1-3-4-14)

*Fresh catch with trombetta zucchini and local carrots,
cumin mayo (4)

Sweet Moment

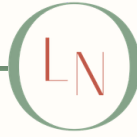
Dessert

Coffee, Petit four

Menu available only for the full table

*service included

€ 65 per person



STARTERS

*Amberjack mortadella made in-house, fish mayonnaise, fermented radishes, warm bun with French salted butter (4-3-6-1-7)

€ 18

*Salt cod and potato fritters, sweet-and-sour Savona chinotto sauce (3-1-4)

€ 20

*Lightly seared squid, chickpea panissa and lemon, small salad (14)

€ 20

Rabbit roll, its own reduction, tuna mousse,
mixed pickled vegetables (6-4-9-3)

€ 18

High-hydration “black” focaccia with fine cocoa flour, burrata from Puglia, cherry confit and Cantabrian anchovies (7-3-1-4)

€ 18

Red onion tarte tatin from Verezzi, tomato ice cream, basil pesto,
almond and cheese crumble (1-3-7-8) 

€ 16



CONTINUING

“The classic (Since 2016) Tagliolini with prawns,
pistachio pesto (1-3-2-8-7)

€ 20

*Paccheri with cacio e pepe cream made with Sichuan pepper,
mussels and lemon (1-7-14)

€ 20

*Bigoli with octopus ‘alla luciana’ and toasted almonds (1-3-14-8-9)

€ 22

*Potato gnocchetti, trombetta zucchini, clams,
mullet bottarga (1-3-4-14)

€ 22

*Liguria in a raviolo, filled with pesto, potatoes, green beans,
Ligurian stracchino in a pine-nut cream and dust (1-7-3-8)

€ 18



SECOND COURSES

Catch of the day, trombetta zucchini, local carrots, cumin mayo (4)

€ 23

Seared bonito, hollandaise with mustard seeds “moutarde de meaux pommery”, samphire (7-4-3-11)

€ 23

Fried calamari (14-5-1)

€ 22

Breaded and fried anchovies, kumquat mayo (4-1-3-5-9)

€ 20

Slow-cooked duck breast, fig must, braised Belgian endive, sultanas with Ormeasco chinato aroma (Maffone)

€ 20

(1-5) Chips € 6

Vegetables of the day € 6



DESSERT

The Genoese Breakfast: Creamy 100% Arabica coffee from Brazil and our focaccia (7-8-1)

€ 10

Our soft Baba baked in a jar with rum (1-3-7)

€ 10

Almond, apricot and celery semifreddo (7-3-8-9)
(gluten free)

€ 10

Chocolate, sheep's ricotta, cherries, extra virgin olive oil from the Sommariva mill, Persian blue salt (3-7-8)

€ 10

Tasting Menu Dessert "Liguria in Tavola":
Almond semifreddo, cocoa soil, strawberry and cherry tomato jam, toasted sweet pine nuts, basil powder (1-3-7-8)

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

In case of allergies or intolerances, we are available to help you choose the best option for you. Our products are chilled to minus eighteen degrees in accordance with current regulations. *If fresh products are unavailable, they will be replaced with high-quality frozen alternatives.*

Nicola Girone