

# MENU

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## STARTERS

sea tartare, gazpacho and watermelon  
fried anchovies, fried sage, tartar sauce  
russian chicken salad, brioche bread, radicchio with raspberry  
beef tartare, crispy panzanella, capers  
tarte tatin with shallots and robiola cheese

## FIRST COURSES

amberjack ravioli, aubergines, olives and pine nuts  
fregola, slipper lobsters, clams, cuttlefish and tyrrhenian prawns  
mezze maniche cheese and pepper, courgettes and lemon zest  
mezzo zito, genovese ragù with beef tail, celery  
spaghetti, raw tomato sauce, served cold

## MAIN COURSES

catch of the day, seasonal vegetables  
monkfish, tomato sauce, potato cream  
meat of the day, seasonal vegetables  
roast quail, its stock, baked potatoes  
stuffed friggitello, spring onion, crumbled tarallo  
extra side dish