

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



DESSERTS

*Our soft Babà cooked in a jar with rum (1-3-7)

€ 10

*Tarte Citron with lime, white chocolate and basil (1-3-7)

€ 10

*Chocolate, coffee, mascarpone, pineapple, sesame (1-3-11-7)

€ 10

*Vanilla semifreddo with pear, caramel, yogurt (3-7-1)

€ 10

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

cover charge € 3

In case of allergies or intolerances, we are available to help you choose the best options for you.

Our products are chilled to minus eighteen degrees in accordance with current regulations.

*If fresh products are not available, they will be replaced with high-quality frozen alternatives.

Nicola Girone