





# OUR SUPPLIERS

## CHEESE

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

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

## FISH

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

## FRUIT & VEGETABLES

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

Aicardi Fruit and Vegetables (Pietra Ligure) SV

Essepi Ortofrutta (Loano) SV

## MEAT

Valente Butcher Shop (Finale Ligure) SV

## OTHER

Triora Bread, a Ligurian PAT specialty  
(traditional agri-food product) also known as the "Witches' Bread"

Piedmont Hazelnut PGI

Prescinseau or Genoese curd cheese (typical of Liguria)  
soft texture, with a flavor a little sour

Calizzano Flour: Az. agricola Nirulè (Calizzano) SV



“cucina essenziale”

## TASTING MENU

### Journey

\*Seared scampi, Calizzano potato foam, lime,  
fermented black garlic, Triora bread cake (witches' bread)  
(2-1-7)

\*Orecchiette, turnip greens cream, confit salt cod,  
crispy Senise IGP pepper crumbs (1-4)

\*Catch of the day, puttanesca and young chard (4)

### Sweet moment

Dessert

Coffe, petit four

**The menu can be ordered only for the entire table**

\*cover charge included

€ 65 per person



## STARTERS

\*Octopus, chickpea flatbread, braised spring onion, rosemary oil (14)

€ 20

\*Lightly seared langoustine, Calizzano potato foam, lime,  
fermented black garlic, Triora bread tartlet  
(2-1-7)

€ 20

\*Cuttlefish tagliatelle, its ink, peas, candied lemon,  
crispy fried bread (14-1)

€ 18

\*Buns (made with Calizzano flour) filled with prawns, mixed greens,  
celery, our pink sauce (2-1-7-9-3)

€ 18

\*Albenga artichoke, Val d'Aveto caciotta fondue,  
egg yolk bottarga and parsley brioche (7-3-1) 

€ 17



## CONTINUING

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

€ 20

Sea Carbonara: Fresh pasta fusilli with crunchy tuna  
and katsuobushi (1-4-7-3)

€20

Orecchiette, turnip greens cream, cod in olive oil,  
crumbs of Senise IGP crispy pepper (1-4)

€ 20

Potato gnocchi, baby squids, basil cream,  
zucchini, bread and anchovies (1-14-4)

€ 20

Buttons stuffed with prescinseua, seasonal vegetables,  
vegetable brown sauce and Piedmont hazelnuts (1-7-3-8)

€ 18



## SECOND COURSES

\*Catch of the day, puttanesca sauce and chard (4)

€ 22

\*Scallop medallions, braised leek, green apple extract,  
sage and lemon sorbet (14)

€ 20

\*Fried calamari (14-5-1)

€ 20

\*Stuffed anchovies, candied celery mayonnaise (4-1-3-5-9)

€ 20

\*Pork cheek, its cocoa reduction, glazed carrots, orange (9)

€ 20

\*(1,5) Potato chips € 6

Daily vegetables € 6

cover charge € 3



## DESSERTS

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

€ 10

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

€ 10

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

€ 10

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

€ 10

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

If you have any 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. When fresh products are unavailable, they will be replaced with high-quality frozen ones.

Nicola Girone