

Our Cuisine want to exalt the territory, revisiting dishes of ancient tradition in a modern way.

Ingredients are interpreters of our being Ligurians.

We offer 3 tasting menus for the whole table, or you can choose a dish from different menus.

Cover Charge and Service 3€

The Sea Breeze

Cundigiun Ciù Bun (Tuna, Tomatoes, Onions, Green Beans, Olives, Mosciamè, Basil, Quail's Egg, Bread)	*28,00€
Roasted Octopus (Roses, radish, Hazelnuts)	*26,00€
Fried Anchovies (Aromatic Herbs, Valerian Salad)	*18,00€
Gnocchi (Mussels, Yellow Tomatoes, Black Garlic, Bread and Thyme)	*23,00€
Prawn's Pansotti (Yellow Pepper, Taggiasche Olives, Laurel)	*25,00€
Catch of the day (Saffron, Lemon, Charcoal Oil, Fresh Oregano)	*30,00€
Apricots, Prescinseua, Honey, Evo Oil, Basil	*10,00€

5 dishes € 70,00

7 dishes € 90,00 (Wines Not Included**)

** Prices for the singles Dish*

*** Within this proposal, it's possible to make a food-wine pairing also by the glass (3 glasses 15€, 4 glasses 20€, 5 glasses 25€)*

The Other Side of Liguria

Raw Duck (Cucumbers, Prescinseua and Mint)	*22,00€
Fried Rabbit (Fennel, Chives)	*22,00€
Ravioli (Beef Brisket, Potatoes, Basil)	*24,00€
Pork Ribs (Friggitelli, Horseradish, Aromatic Herbs)	*28,00€
Evo Oil, Taggiasche Olives, White Chocolate	*10,00€

€ 60,00 (Wines not Included**)

**Prices for the singles Dish*

*** Within this proposal, it's possible to make a food-wine pairing also by the glass (3 glasses 15€, 4 glasses 20€, 5 glasses 25€)*

Vegetables Suggestions

Red Pepper Carpaccio (Almond's Citronette, Herbs, Santoreggia)	*18,00€
Scucuzun (Courgettes, Pinenuts, Marjoram)	*22,00€
Roasted Eggplant (Chickpeas, Rocket, Bread, Parsley)	*20,00€
Melon, Hazelnuts, Anise	*10,00€

€ 50,00

(Wines not Included**)

* Prices for the singles Dish

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Freehand

Tasting Menù 9 Courses Chef Selection

€100,00

(Wines not Included**)

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Dessert

Apricots, Prescinseua, Honey, Evo Oil, Basil

*10,00€

Evo Oil, Taggiasche Olives, White Chocolate

*10,00€

Melon, Hazelnuts, Anise

*10,00€