

SPLENDIDO GRILL

Oysters

SPECIALE DE CLAIRE CAL.2 Each 12

XTRAORDINAIRE CAL.2 Each 15

COCKTAILI CAL.2 Each 18

(GF) (12,14)

Caviar

BELUGA CALVISIUS 3oG 450
(GF) (4)

TRADITION ROYAL CALVISIUS 5oG 350
(GF) (4)

Served with buckwheat pancakes, Val d'Aveto yoghurt with chives and
marinated egg yolk
(1,3,7)

Selection of crudité

FISH, CRUSTACEANS AND SHELLFISH 110
(GF) (2,4,14)

LOCAL PRAWNS AND LANGOUSTINES FROM TIGULLIO GULF 140
(GF) (2)

To start

“PORPO BOGGÌO A-O VERDE” 44
Boiled octopus in its own water, potatoes, olive oil and lemon
(GF) (5,9,12,14)

PIEDMONTESE FASSONA TARTARE AND FRESH TUNA 50
Oyster emulsion, Prescinseua cheese and puffed black rice
(GF) (4,5,7,14)

SEA BREAM CEVICHE 50
Bell pepper cream, sweet potatoes, Belendina onion
(GF) (4,9)

BLUE LOBSTER 55
White turnip, green apple, orange gel
(GF) (2,9,12)

SUMMER BREEZE 36
Watermelon, cucumbers, Taggiasche olives, onions, almond Ricotta cheese and
seared bell peppers
(GF,VG) (7,8,12)

For pasta lovers

SQUID INK SPAGHETTI WITH SEA URCHINS 48
Vessalico garlic cream
(1,14)

VERRIGNI MACCHERONE GOLD DRAWN 48
Nduja, blue crab reduction and roasted octopus
(1,2,7,8,9,12,14)

“MANDILLI DE SAEA” 36
Typical Ligurian fresh pasta with DOP pesto
(V) (1,3,7,8,12)

ORGANIC LEMON RISOTTO WITH VERBENA OIL 48
Red mullet, anchovy essence
(GF) (4,7,9,12)

RAVIOLI FILLED WITH BORRAGINE AND STRACCHINO CHEESE 54
Local prawn, crustaceans reduction and brown stock
(1,2,3,7,9,12)

CARROT GNOCCHETTI 40
Escarole cream, Passolina grapes, almonds, sun-dried tomatoes
(GF,VG) (5,8,9,12)

From the garden

ESCAROLE AND BOTTARGA 26
(GF) (5)

MUSHROOMS AND MARJORAM 18
(GF,VG) (5)

ITALIAN-STYLE CRUNCHY VEGETABLE SALAD 18
(GF,VG) (9,12)

TOMATOES, SPRING ONION AND BASIL 18
(GF,VG)

ROASTED PUMPKIN, ALMOND RICOTTA CHEESE 18
(GF,VG) (8,9)

To continue between sea and land

AMBERJACK FILLET COOKED IN BANANA LEAF 60
(GF) (4,9,12)

CRUNCHY FRIED FISH, SHELLFISH AND VEGETABLES 60
Langhe Tonda Gentile hazelnut emulsion with sweet and sour pepper jam
(1,2,3,4,5,8,10,12)

CARAMELIZED AND ROASTED FISH TAIL ON THE JOSPER GRILL 60
Grilled cauliflower
(GF) (4,5,9,12)

FROM THE TIGULLIO GULF p.p. 120
Fish, shellfish and mollusks cooked on the Josper grill
(GF) (2,4,14)

GRILLED SCALLOP 50
Saffron hollandaise sauce and Jerusalem artichokes
(GF) (3,7,12,14)

40-DAYS-AGED FASSONA RIBEYE STEAK 65
Bacon mayonnaise
(GF) (3,5,10,12)

LAMB TENDER 50
Mint and local Trombetta zucchini
(GF) (9,12)

CHICKEN LEG PORCHETTA-STYLE 48
Grilled peach
(GF) (9,12)

Micro filtered water, still or sparkling - 6 euros per person
(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included - 10 euros cover charge per person

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages. Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.
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