



SPLENDIDO GRILL

Oysters

BELLE D'UTAH N2 (14) (GF)
GILLARDEAU CAL.2 (14) (GF)

Selection of

3 OYSTER WITH ITS DRESSING (14) (GF) 50

6 OYSTER WITH ITS DRESSING (14) (GF) 100

12 OYSTER WITH ITS DRESSING (14) (GF) 190

ROYAL PLATEAU 140

shellfish & crustacean (2,4,14) (GF)

Caviar

BELUGA 10g (4) (GF) 100

OSETRA 30g (4) (GF) 120

GRAN RISERVA 30g (4) (GF) 130

Starters

PURPLE SHRIMPS FROM
SANTA MARGHERITA LIGURE 75
with blue plums, *Belendina* onions
& bell peppers from Asti (2,7,12) (GF)

PIEDMONTESE *FASSONA* TARTARE 55
marinated trombetta zucchini,
robiola Orobica goat cheese (1,7)

MARINATED SCALLOPS 55
white peach & red plums (12,14) (GF)

OCTOPUS © 44
Vucciria-style (9,12,14) (GF)

CODFISH SALAD 48
glassed caper's fruit, Taggiasca olives,
tomato confit & celery leafs (4,9) (GF)

First Course

RICE *RISERVA SAN MASSIMO* 58

purple prawns, fermented raspberry,
tarragon & basil oil (2,4,7,9,12) (GF)

SPAGHETTI VERRIGNI 55

shellfish (1,2,4,9,12,14)

TOMATO & RASPBERRY COLD SOUP 36

cucumber, red celery from Orbassano & basil (9,12) (VG,GF)

LINGUINE PASTA WITH WILD CLAMS 40

salicornia (1,12,14)

FUSILLONE WITH PESTO 40

rainbow of cherry tomatoes (1,7,8) (V)

Second Course

AMBERJACK FILLET 60

bacon scented in parmigiana-style (4,7,12) (GF)

ROSSINI-STYLE FILLET 70

summer truffle, cherry variation (1,7,10,12)

MIXED FRIED FISH FROM NOLI'S GULF 60

hazelnuts Tonda Gentile delle Langhe
and sweet & sour pepper jam (1,2,4,5,6,8,12,14)

GRILLED FISH & SHELLFISH 120

from Camogli's local fisherman (2,3,12) (GF)

LOBSTER 20/h

with crispy sweet & sour salad (2,9,12) (GF)

CHICKEN ALLA DIAVOLA 40

with cooked peach & crunchy zucchini salad (7,10,12) (GF)

From our Garden

GRILLED ARTICHOKE & BOTTARGA (4) (GF) 26

YELLOW POTATO WITH SALT (7) (V,GF) 16

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

CHERRY TOMATO SALAD 16
with shallots & basil (12) (VG,GF)

From the Grill

ENTRECOTE *VACCA VECCHIA* (GF) 15/h

FASSONA TENDERLOIN (GF) 50

CABANNINA TOMAHAWK (GF) 15/h

SOFT HIGH BEEF RIBS (12) (GF) 50

GRILLED LAMB CHOPS (GF) 50

GRILLED CARABINERO 45 (each)
with its juice (2,7) (GF)

CATCH OF THE DAY 95/kg
grilled or Ligurian-style (4,7,8,12) (GF)

(V) vegetarian (VG) vegan (GF) gluten free

Prices in euros, service included - VAT included - Cover charge 8 euros per person

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery; (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. 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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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