

SPLENDIDO GRILL



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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FROM THE OVEN

MARINARA IN LIGURIA 30

Organically grown tomatoes, sweet Vessalico garlic and oregano
(VG) (1)

MARGHERITA A MODO MIO 30

Organically grown cherry tomatoes, Agerola fiordilatte Mozzarella
and DOP basil from Prà
(V) (7)

RUCOLA E PROSCIUTTO 30

Organically grown tomatoes, Agerola fiordilatte Mozzarella, rocket salad,
30-month-aged San Daniele DOP Villani ham
(7)

PARMIGIANA 30

Organically grown tomatoes, aubergine, smoked Provola cheese,
28-months-aged Riserva parmesan DOP flakes
(V) (1,7,8)

MORTAZZA 30

Stracciatella cheese from Andria, chopped Bronte pistachios,
Mortadella di Bologna Villani IGP
(1,7,8)

PIZZA IN RUOTO 30

Pan-cooked pizza, escarole, Monterosso anchovies, Taggiasca olives,
and Salina capers
(1,4,7)

PRÀ 30

Stracchino cheese from Brugnato, DOP basil pesto from Prà, toasted pine nuts
and Pecorino cheese
(V) (1,7,8)

TO START

RAW SLICED WHITE LOCAL FISH 50

Yogurt sauce, orange peel, green onions and red plums
(GF) (4,5,7,12)

“PORPO BOGGÌO A-O VERDE” 44

Boiled octopus in its own water, potatoes, olive oil and lemon
(GF) (5,9,12,14)

"COME UN BRANDACUJUN" 40

Cod fish and potatoes salad, scents of the Riviera
(1,4,7)

"CONDIGGION" 40

Typical sailor's vegetable salad with dry flaky tuna
(1,3,4,9,12)

UN'INSOLITA CAPRESE 36

Albenga tomatoes carpaccio, Andria burrata, black oil and caper powder
(GF) (7)

CAESAR SALAD 36

Farm-raised chicken or local shrimp
Romaine lettuce, Monterosso anchovy dressing, garlic
and Riserva Parmesan DOP
(1,4,7)

FOR PASTA LOVERS

COLD SMOKED SPAGHETTI *52*
Organic lemon scent, shellfish essence and caviar
(1,2,4,9)

LINGUINE WITH FRESH CLAMS *40*
Erba persa
(1,9,12,14)

TROFIE AVVANTAGGIATE *36*
Organic typical Ligurian pasta, potatoes, green beans and DOP basil pesto
(V) (1,7,8)

FREGOLA RISOTTO-STYLE *40*
Mollusks, Bottarga, cherry tomatoes and basil
(1,4,9,12,14)

CHILLED CANTALOUPE MELON CREAM *36*
Almonds cream and macadamia nuts
(V) (8,12)

TO CONTINUE, BETWEEN FISH AND MEAT

ASSORTED LOCAL FRIED FISH *60*
Vegetables, radish mayonnaise
(1,2,4,5,6,10,12)

LOBSTER 52° *50*
Lightly smoked, with pappa al pomodoro
(1,2,9)

LOCAL OCTOPUS TENTACLE *60*
Pumpkin, smoked paprika oil
(GF) (5,9,14)

CATCH OF THE DAY SLICE *60*
Cardoncelli mushrooms, parsley beurre blanche
(GF) (4,7,12)

FROM THE TIGULLIO GULF *p.p. 140*
Fish, shellfish and mollusks cooked on the Josper grill
(GF) (2,4,14)

SPICY CHICKEN *40*
Herbs and spices
(GF) (5,9,10,12)

PIEDMONTESE FASSONA DIAPHRAGM *50*
Bacon mayonnaise
(GF) (3,5,10,12)

LAMB RACK *50*
Scapece-style zucchini cream
(GF) (9,12)

FROM THE GARDEN

ESCAROLE AND BOTTARGA 26
(GF) (4)

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)

DAILY VEGETABLES FROM OUR PORTOFINO GARDEN 18
(GF,VG) (5)