



SPLENDIDO GRILL

S T A R T E R S

RED PRAWNS CARPACCIO 50

avocado spheres & lime caviar (2) (GF)

OCTOPUS © 44

in *Vucciria-style* (9,12,14) (GF)

MODERN GENOESE *CONDIGIUN* 40

typical Ligurian salad modernly reviewed (1,3,4,8,10,12)

BABY SPINACH SALAD, GRILLED CHICKEN 42

strawberries, blueberries, almonds, avocado with yoghurt & mint (7,8) (GF)

CODFISH SALAD 48

glassed caper's fruit, olives *Taggiasche*,
tomato confit & celery leaves (4,9) (GF)

ROCKET SALAD 30

asparagus, figs, pine nuts & figs glaze (8,12) (VG,GF)

SUMMER SALAD 30

watermelon, mint, cucumber, tomatoes,
Taggiasca olives, feta cheese, pepper and pickled onion (7,12) (V,GF)

F I R S T C O U R S E

LINGUINE PASTA WITH WILD CLAMS 40

salicornia (1,12,14)

CALAMARATA *VERRIGNI* 40

with Puttanesca-style octopus © ragout (1,4,9,12,14)

LIGURIAN-STYLE TROFIE 40

with potatoes and green beans (1,7,8) (V)

SMOKED COLD SPAGHETTI *VERRIGNI* 52

purple prawns from Santa Margherita Ligure, lemon & chives (1,2)

TOMATO & RASPBERRY COLD SOUP 36

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

FROM OUR GARDEN

GRILLED ARTICHOKE & BOTTARGA 26

(4) (GF)

YELLOW POTATO WITH SALT 16

(7) (V,GF)

CRUNCHY VEGETABLE SALAD 18

Italian style (9,12) (VG,GF)

CHERRY TOMATO SALAD 16

with shallots & basil (12) (VG,GF)

SECOND COURSE

GRILLED CATCH OF THE DAY FILLET 58

with citrus fruit and dill (4, 7, 10, 12) (GF)

PAPPA AL POMODORO 36

with crunchy focaccia & basil oil (1,9) (VG)

MIXED FRIED FISH FROM NOLI'S GULF 60

hazelnuts *Tonda Gentile delle Langhe*

& sweet & sour pepper jam (1,2,4,5,6,8,12,14)

GRILLED FISH & SHELLFISH 120pp

from Camogli's local fishermen (2,4,12) (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)

SAN DANIELE HAM & CANTALOUPE MELON 45 (GF)

BUFFALO MOZZARELLA & TOMATOES 45 (7) (V,GF)

FROM THE GRILL

ENTRECOTE *VACCA VECCHIA* (GF) 15/h

FASSONA BEEF TENDERLOIN (GF) 50

CABANNINA BEEF TOMAHAWK (GF) 15/h

SOFT HIGH BEEF RIBS (12) (GF) 50

GRILLED LAMB CHOPS (GF) 50

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

CATCH OF THE DAY GRILLED *or* LIGURIAN-STYLE (4,7,8,12) (GF) 95/kg

PIZZA

MARINARA LIGURIAN-STYLE 30

tomato sauce, sweet garlic and basil (1) (VG)

MARGHERITA CLASSICA 30

tomato sauce, mozzarella fior di latte, parmesan 24 months aged (1,7) (V)

RUCOLA E PARMA 30

tomato sauce, mozzarella fior di latte, rocket salad & Parma ham (1,7)

CAPRICCIOSA LIGURIAN-STYLE 30

tomato sauce, mozzarella fior di latte, Italian baked ham, mushroom,
artichoke & *Taggiasca olives* (1,7,8,12)

VESUVIO 30

mozzarella fior di latte, cherry tomatoes, Bufala mozzarella,
anchovies & oregano (1,4,7)

ZUCCONA 30

Mozzarella fior di latte, pumpkin cream, bacon, wild oregano and zola cheese
(1,7)

PRÀ 30

mozzarella fior di latte, multicolor tomatoes datterini, pesto from Prà, buffalo
stracciatella cheese, Parma ham (1,7,8)

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

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

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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