

La Terrazza

STARTER

SANTA MARGHERITA LIGURE PRAWNS CRUDITÉ 48
panzanella, avocado mayonnaise and raspberry gel (1,2,12)

CUTTLEFISH © FANTASY 44
peas and black garlic cream (14) (GF)

VITELLO TONNATO 44
Piedmont veal fillet, tuna carpaccio and olivier salad (1,3,4,5,7,9,12)

CULATELLO DI ZIBELLO HAM PODERE SPIGAROLI 40
36-Months aged, Cantaloupe melon, fried dough fingers (1)

AVERSA BUFALA MOZZARELLA, SEASONAL TOMATOES 36
Pantelleria capers, basil and oregano (7) (V,GF)

COOKED AND RAW VEGETABLES TART 32
chickpeas hummus, avocado cream, toasted sesame seeds (6,9,11,12) (VG,GF)

PASTA, RISOTTO & SOUP

HOMAGE TO ELIZABETH TAYLOR 40
Spaghett'oro with tomatoes in three textures (1) (VG)

RED GURNARD & POTATO GNOCCHI 48
pin squids, Giovi saffron sauce (1,3,4,7,9,12,14)

CARNAROLI RICE CREAMED WITH TARRAGON PESTO 50
scampi crudité and passion fruit (2,4,7,9,12) (GF)

AGNOLINI STUFFED WITH MONKFISH 48
red peppers fondant and glasswort oil (1,3,4,7,9,12,14)

SUMMER FRUIT & TOMATO GAZPACHO 36
with crunchy seasonal vegetables (9,12) (VG,GF)

MAIN COURSE

ROASTED SEA BASS ESCALOPE 58

mashed potato ring, Ligurian sauce (1,3,4,7,9,12)

FISH & CHIPS ITALIAN-STYLE 60

cod, Santa Margherita Ligure prawns and scampi, tarragon mayonnaise (1,2,3,4,10,12)

GRILLED OCTOPUS © 52

pumpkin purée, toasted almonds and sweet red pepper sauce (1,7,8,10,12,14)

BEEF SIRLOIN 50

apricot ketchup, potato mille feuille and Porcini mushrooms (6,7,10,12) (GF)

BREADED VEAL CHOP 50

baked baby potatoes, rocket and tomatoes (1,3,7,12)

EGGPLANT PARMIGIANA 38

eggplant rolled filled with tomato, basil and mozzarella fior di latte (7) (V,GF)

TRADITIONAL CLASSICS

LUKE-WARM SEAFOOD SALAD 44

fish, crustaceans and shellfish with olive oil and Cinque Terre lemon (2,4,9,10,14) (GF)

CONDIGIONE 40

traditional sailor salad (1,3,4,10,12)

TROFIE FROM RECCO 36

traditional pesto from Prà, San Rossore pinenuts,
Extra Virgin "Taggisco" oil, parmesan *Vacche Rosse* reserve 30 months aged,
pecorino romano cheese (1,7) (V)

MINISTRONE *ALSO* GENOVESE-STYLE (7,9) (VG,GF) 36

LOCAL FISH OF THE DAY 80pp

Ligurian-style, grilled, in salt crust, mediterranean-style (2,4,7,9,12) (GF)

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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