

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.

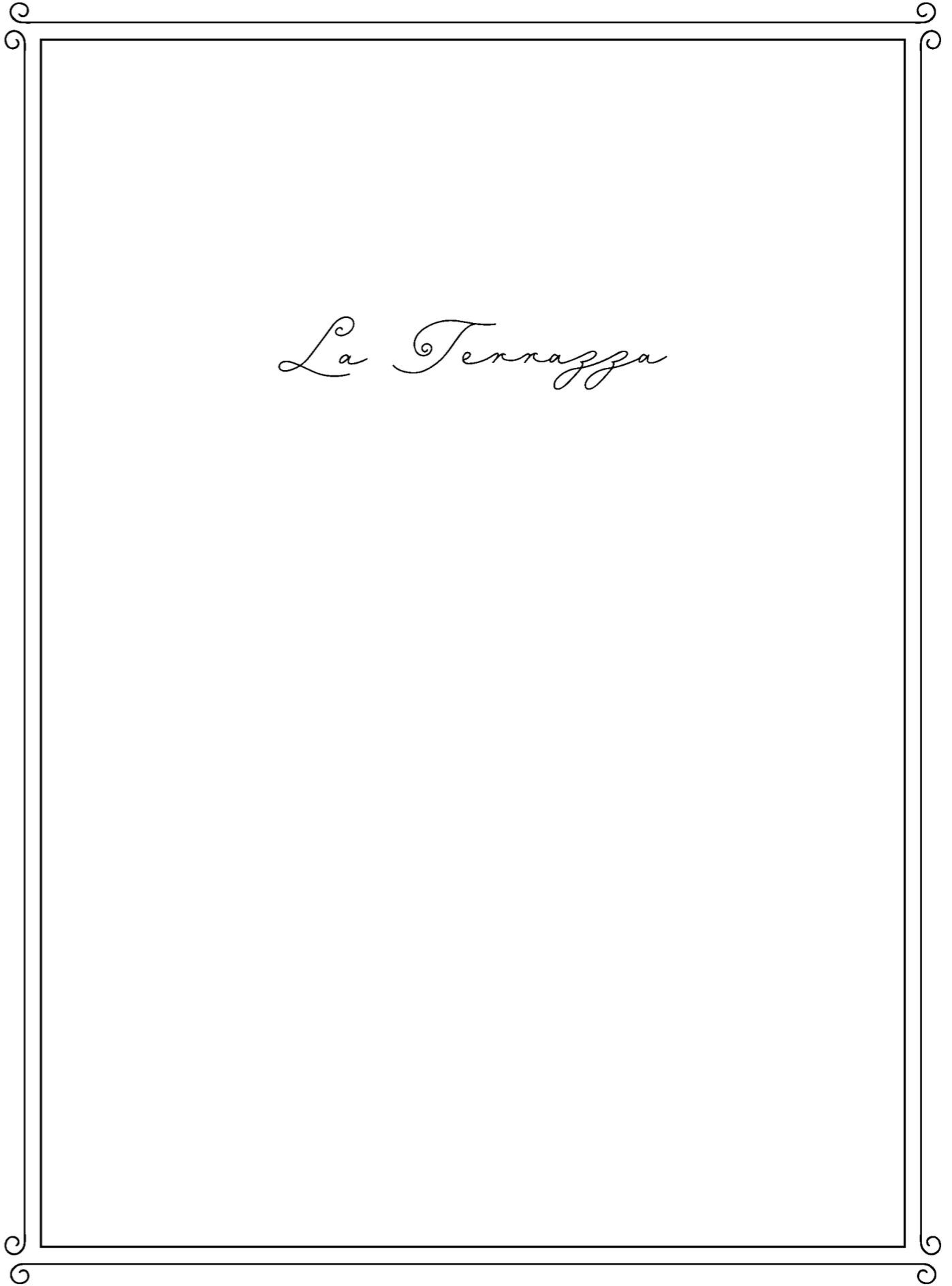
Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including 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.

100% recycled paper



Starters

SANTA MARGHERITA LIGURE RAW PRAWNS	55
Vegetable panzanella, avocado gel and raspberry	(1,2,12)
MARINATED SEA BREAM	50
Mango, crunchy corn and regional avocado from Sanremo	(GF) (4,9)
"OUR VITELLO TONNATO"	44
Piedmont veal fillet, tuna carpaccio, quail eggs and Olivier salad	(1,3,4,7,12)
CULATELLO DI ZIBELLO PODERE SPIGAROLI 36-MONTHS-AGED	40
Cantaloupe melon and sgabei	(1)
BUFFALO MOZZARELLA	36
Seasonal tomatoes variety, Salina capers, oregano and Prà basil	(GF,V) (7)
“ALMOST A TART”	36
Grilled pumpkin, beetroot hummus, cooked and raw vegetables from our garden	(GF,VG) (9,10,11)

Pasta, risotto and soup

VERRIGNI CALAMARATA PASTA	48
Portofino saffron, red gurnard and cherry tomatoes confit	(1,4,7,12)
ROCKET AND SHEEP RICOTTA CHEESE GNOCCHI	48
Clams and mullet bottarga	(1,4,7,12,14)
CARNAROLI WITH TARRAGON PESTO	52
Raw langoustines and passion fruit	(GF) (2,7,8,9,12)
RAVIOLI STUFFED WITH NUTS AND LOCAL HERBS	50
Goat cheese cream and pinenuts pesto	(1,3,4,7,8,9,12)
VEGETABLES SPAGHETTI FROM OUR GARDEN	40
Black garlic fondant, peas and carrot cream	(GF,VG) (8,9)

Main course

ROASTED SEA BASS	60
Fish brown stock and sautéed escarole	(2,4,7,9,12)
ITALIAN-STYLE FISH & CHIPS	60
Salted cod, langoustines, Santa Margherita Ligure prawns, crispy Belendina onions	(1,2,3,4,10,12)
OCTOPUS "ALLA PLANCIA"	52
Delica pumpkin, Chiavari hazelnuts and sweet bell pepper sauce	(1,7,8,10,12,14)
GRILLED FASSONA BEEF SIRLOIN	70
Cardoncelli mushrooms and apricot ketchup	(1,6,7,10,12)
BREADED VEAL CHOP	60
Baked baby potatoes, rocket and tomatoes in balsamic vinegar	(1,3,7,12)
“LIKE AN EGGPLANT PARMIGIANA”	40
	(GF,V) (7)

Traditional classics

LUKE-WARM SEAFOOD SALAD	44
	(GF) (2,4,9,10,14)
HOMAGE TO ELIZABETH TAYLOR	40
Spaghet't'oro with tomatoes in three textures	(VG) (1)
TROFIE DI RECCO	36
With traditional pesto from Prà, pine nuts from San Rossore, extra virgin Taggiasca olive oil, 30-months-aged Parmesan from Riserva Vacche Rosse, Pecorino Romano cheese	(V) (1,7,8)
LOCAL FISH OF THE DAY	p.p. 110
Ligurian-style, grilled, salt-baked or Mediterranean-style	(GF) (2,4,7,9,12)
VEGETABLE MINESTRONE	36
Also Genovese-style	(GF,VG) (7,9)