



RESTAURANT

WE KINDLY ASK YOU TO COMMUNICATE ANY ALLERGIES,
INTOLERANCES TO FOOD, TASTES WHEN ORDERING
ALL CREDIT CARDS



HORS D'OUVRES

SFORMATINO VEGETARIANO TRICOLORE € 11,00 ✓

GLUTEN FREE ON REQUEST

TRI-COLOUR VEGETABLE TERRINE SERVED WITH FRESH TOMATO SAUCE AND BASIL

BURRATA DI ANDRIA € 15,00 ✓

GLUTEN FREE ON REQUEST

"BURRATA" MOZZARELLA WITH TOMATO, LIGURIAN "PESTO" SAUCE AND BASIL

POLPO CROCCANTE € 13,00

GLUTEN FREE ON REQUEST

CRISPY BRAISED OCTOPUS, CREAM OF JERUSALEM ARTICHOKE, CHERRY TOMATO CONFIT

GAZPACHO ALL'AVOGADO € 12,00 ✓

CREAMY COLD SOUP MADE OF RAW TOMATO, AVOCADO, CELERY, PEPPER, CUCUMBER AND TOASTED BREAD

SALMONE AFFUMICATO € 17,00

GLUTEN FREE ON REQUEST

SMOKED SALMON WITH SALAD, SOUR CREAM AND BUTTER

PÂTÉ MAISON € 18,00

HOUSE PÂTÉ OF VEAL WITH PORT WINE, SALTED BISCUIT, "SCORZONE"- SUMMER BLACK TRUFFLE

TARTARE DI TONNO € 18,00

GLUTEN FREE ON REQUEST

RAW TUNA FISH TARTARE, SOY SAUCE, WASABI, MAYONNAISE, AVOCADO AND CHIVE

BATTUTA DI CARNE FASSONA € 17,00

GLUTEN FREE ON REQUEST

FASSONA BEEF TARTARE

(DRESSING: EGG YOLK, MUSTARD, CAPERS, ANCHOVIES, ONIONS, PARSLEY, WORCESTER SAUCE)

CEVICHE DI BRANZINO € 20,00

GLUTEN FREE ON REQUEST

SEA BASS CEVICHE [REVISITED] WITH COCONUT MILK

INSALATA THAI € 20,00

GLUTEN FREE ON REQUEST

THAI SALAD:

BOILED SHRIMPS, CRAB MEAT, AVOCADO, CELERY, LEMONGRASS, GINGER, MANGO, TOASTED CASHEW NUTS, SESAME SEEDS, MIXED WILD HERBS, SEASONED WITH ORIENTAL SWEET AND SOUR SAUCE AND TERIAKY SAUCE

DEGUSTAZIONE DI ANTIPASTI € 22,00

HORS D'OEUVRES TASTING:

TRI-COLOUR VEGETABLE TERRINE - CRISPY BRAISED OCTOPUS
SEA BASS CEVICHE - PÂTÉ MAISON

CAPRESE € 14,00 ✓

GLUTEN FREE ON REQUEST

MOZZARELLA, TOMATO, BASIL, OREGANO

PROSCIUTTO CRUDO E MELONE € 15,00 ✓

GLUTEN FREE ON REQUEST

RAW HAM AND MELON

GAMBERI DI SANREMO € 5,00

GLUTEN FREE ON REQUEST

RAW SANREMO PRAWNS (price per piece – minimum 5 pieces)

✓ VEGETARIAN



SPECIAL DISHES

BOCCONCINI DI POLLO E GAMBERI € 22,00

CHICKEN BITES AND PRAWNS IN SOY SAUCE WITH VEGETABLES,
VENUS AND BASMATI RICE
(THAI CUISINE)

COUS COUS € 22,00

COUS-COUS WITH FISH, CLAMS, PRAWNS AND VEGETABLES
(ARABIC CUISINE)

HALF & HALF € 42,00

GLUTEN FREE ON REQUEST

HALF & HALF - GRILLED FILLET OF BEEF AND GRILLED HALF LOBSTER SERVED WITH
A POTATO WITH SOUR CREAM, SALAD WITH CAESAR SERVED WITH A DRESSING
AND THREE KINDS OF SAUCES
(CAJUN CUISINE FROM LOUISIANA)

AND FOR YOUR CHILDREN

BREADED "MILANESE" CUTLET WITH FRENCH FRIES € 14,00



FIRST COURSES

TRENETTE AL PESTO € 12,00 ✓
GLUTEN FREE ON REQUEST

"TRENETTE" (FLAT SPAGHETTI) WITH LIGURIAN "PESTO" SAUCE, POTATOES AND FRENCH GREEN BEANS

GNOCCHETTI DI PATATE COME DA TRADIZIONE DELLA NONNA € 15,00 ✓
GRANDMA'S SMALL POTATO GNOCCHI, "DATTERINO" TOMATO CREAM, MELTED "CASTELMAGNO" CHEESE, BASIL, POMODORINI CONFIT

MISKIGLIO ALLE VONGOLE € 16,00

MISKIGLIO (WHEAT, BROAD BEANS, CHICK-PEAS AND BARLEY PASTA) WITH CLAMS, TOMATOES, BASIL AND CHILI PEPPER

RAVIOLINI NERI DI BACCALA' € 18,00

SMALL BLACK RAVIOLIS STUFFED WITH SALTED COD FISH, HEART DI "BURRATINA DI ANDRIA", CRISPY OF BASIL BREAD

SPAGHETTINI MARE € 20,00
GLUTEN FREE ON REQUEST

SPAGHETTI ARTIGIANALI PASTIFICIO CAV. COCCO "IN RED" WITH FISH, PRAWN, LANGOSTINE AND CLAMS

RISOTTO AI CROSTACEI E ZUCCHINE TROMBETTE € 20,00
GLUTEN FREE ON REQUEST

CARNAROLI RISOTTO WITH CRUSTACEANS AND TROMBETTA COURGETTES

TAGLIATELLE DI PASTA FRESCA € 15,00 ✓
GLUTEN FREE ON REQUEST

FRESH TAGLIATELLE PASTA, SMOKED TOFU, SOY SAUCE, CRUNCHY SEASONAL VEGETABLES AND GUACAME SEaweEDS

SPAGHETTINI ALL'ASTICE € 22,00
GLUTEN FREE ON REQUEST

SPAGHETTI ARTIGIANALI PASTIFICIO CAV. COCCO WITH LOBSTER

TAGLIATELLE ALLA BOLOGNESE € 13,00
FRESH TAGLIATELLE PASTA ALLA BOLOGNESE

✓ VEGETARIAN



MAIN COURSE

FRITTURA DI PESCE € 20,00

FRIED LOCAL FISH AND SHRIMPS SERVED WITH VEGETABLES IN TEMPURA

TATAKI DI TONNO AL SESAMO € 22,00

SESAME CRUSTED TUNA TATAKI, HONEY-SOY SAUCE AND ORIENTAL PERFUMED RICE AND VEGETABLES

FILETTO DI BRANZINO ALLA GRIGLIA € 25,00

GLUTEN FREE ON REQUEST

GRILLED SEA BASS FILLET AND GRILLED VEGETABLES SERVED WITH ASIAN FLAVORED RICE AND VEGETABLES

PAVE' DI BACCALA' € 20,00

GLUTEN FREE ON REQUEST

BAKED SANREMO STYLE BACCALÀ (SALTED CODFISH) WITH CARROTS, LOCAL BLACK OLIVES, CAPERS AND POTATOES

GRIGLIATA DI PESCE € 27,00

GLUTEN FREE ON REQUEST

GRILLED FISH AND CRUSTACEANS WITH GRILLED VEGETABLES

GRIGLIATA DI GAMBERI DI SANREMO € 30,00

GLUTEN FREE ON REQUEST

GRILLED SANREMO PRAWNS WITH GRILLED VEGETABLES

BLACK COD (CARBONARO DELL'ALASKA) MARINATO € 30,00

MARINATED BLACK COD (ALASKAN SABLEFISH) SERVED IN BAMBOO LEAF, MISO DROPS, RICE WITH EASTERN FLAVOURS CRISPY VEGETABLES

GRIGLIATA IMPERIALE € 46,00

GLUTEN FREE ON REQUEST

ROYAL GRILL PLATE: LOBSTER, FISH, CRUSTACEANS AND VEGETABLES

LA VERA COTOLETTA ALLA MILANESE € 22,00

THE REAL BREADED VEAL CHOP MILANESE STYLE WITH CRISPY ROSEMARY POTATOES

FILETTO DI VITELLO IN CROSTA DI PARMIGIANO REGGIANO € 25,00

GLUTEN FREE ON REQUEST

ARMESAN CRUSTED VEAL FILLET - LOW TEMPERATURE COOKING - CREAM OF JERUSALEM ARTICHOKE TRUFFLED MASHED POTATOES

"BLACK ANGUS RIB-EYE" € 30,00

GLUTEN FREE ON REQUEST

GRILLED "BLACK ANGUS RIBE-EYE" AND CRISPY ROSEMARY POTATOES

TOMINO CON MISTO DI VERDURE ALLA GRIGLIA € 16,00 ✓

GLUTEN FREE ON REQUEST

GRILLED "TOMINO" CHEESE AND MIXED VEGETABLES



VEGETARIAN