

Sea Appetizers

<i>Oyster fine de Claire</i>	<i>€4.00</i>
<i>Salmon</i> <i>marinated with coffee, baked spelt blinis, orange chutney and fresh cream</i>	<i>€16,00</i>
<i>Octopus</i> <i>roasted with artichokes and topinambour, hazelnut-mayonnaise and rosemary</i>	<i>€17,00</i>
<i>Scallops</i> <i>Blanched in teriyaki sauce, sweet and sour crispy vegetables and rice cracker</i>	<i>€18,00</i>
<i>Oneglia prawns</i> <i>Crispy sesame prawns tempura with roasted Mantua pumpkin, goat cheese and speck sauce</i>	<i>€28,00</i>
<i>Raw Fish</i> <i>catch of the day in our way served</i>	<i>€35.00</i>

Customers with food allergies or intolerances are kindly requested to notify the management

In serving raw fish Restaurant meets the requirements of the EC Regulation n° 853/2004 annex 3, section D

○ Depending on availability some products may be frozen respecting our highest standards of quality

Triptych

Three starters tasting

*Roasted octopus with artichokes and topinambour,
hazelnut mayonnaise and rosemary*

*Crispy sesame prawns tempura with roasted Mantua pumpkin,
goat cheese and speck sauce*

*Scallops blanched in teriyaki sauce, sweet and sour crispy vegetables
and rice cracker*

€ 25,00 per person

Land Appetizers

Artichokes pudding €16,00
with Taleggio cheese mousse

Fassona tartare €18,00
*Fassona beef tartare with black truffle , brioche bread croutons
and egg yolk sauce*

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Sea first dish

Gragnano Spaghetti €17,00
with clams

Bossolasco linguine €17,00
*with anchovies, chopped broccoli, Senise crusco bell pepper
and Normandy butter*

Olives and potatoes gnocchi €18,00
browned with shredded salt cod fish, pine nuts cream and parsley dressing

Troffie with Pesto sauce €13,00
pasta with Pesto sauce, mountain potatoes and string beans

Tenuta Castello Carnaroli risotto €18,00
*risotto with artichokes, Ligurian sola cheese fondue
and snails fricassée*

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Fish

<i>Turbot fillet</i>	<i>€26,00</i>
<i>Cooked at a low temperature, late red chicory, sautéed pumpkin and onions mousse in saor</i>	
<i>The fried</i>	<i>€24,00</i>
<i>crustaceans, squids and fish accompanied by crispy flavours</i>	
<i>Catch of the day</i>	<i>€8,00/100g</i>
<i>according to type and size, recommended in a salt crust, baked or grilled</i>	
<i>Mixed Grill</i>	<i>€34,00</i>
<i>catch of the day</i>	

Meat

<i>Fassona fillet</i>	<i>€26,00</i>
<i>Grilled or with green pepper and Albenga 's plain vegetables</i>	

Cheese

€24,00

Cheese tasting with jams, honey and toast

Please keep a room for dessert

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