

Sea Appetizers

<i>Oyster fine de Claire</i>	€4.00
<i>Oneglia shrimps</i>	€6.00
<i>Salmon</i> <i>citrus fruits-marinated salmon, fennel and orange condiglione, fried panissa chips and sour cream with Sichuan Pepper</i>	€17,00
<i>Baby octopus</i> <i>baby octopus in chick-peas zimino with sautéed cruciferous vegetables</i>	€18,00
<i>Salt cod</i> <i>blanched with roasted pumpkin cream and anchovies sauce</i>	€18,00
<i>Octopus</i> <i>roasted with sweet paprika, smoked potatoes cream, chinotto gelée and crispy rice cracker</i>	€19,00
<i>Red mullet</i> <i>red mullet ragout with porcini mushroom-arancini with curry</i>	€19,00
<i>Purple shrimps</i> <i>shrimps tartare with kumquats marmalade, robiola cheese and watercress salad</i>	€30,00
<i>Raw Fish</i> <i>catch of the day in our way served</i>	€38,00

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

*Octopus roasted with sweet paprika, smoked potatoes cream
chinotto gelée and crispy rice cracker*

Red mullet ragout with porcini mushroom-arancini with curry

Salt cod blanched with roasted pumpkin cream and anchovies sauce

€ 25,00 per person

Land Appetizers

Topinambur pudding €16,00
with Castelmagno cheese fondue

Crispy breaded egg €18,00
Albenga's artichokes, Bra sausage and black truffle

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Sea first dish

Chestnut-gnocchi €18,00
with squids, artichokes, pachino tomatoes, topinambur cream and parsley sauce

Bossolasco Spaghetti €19,00
with seafood

Spelt risotto €20,00
with pumpkin, roasted octopus and goat-cheese cream

Scialatielli with chili pepper €19,00
with garlic, olive oil, chili pepper, shredded salt cod and turnip cream

30 egg yolks tagliolini €22,00
with porcini mushrooms and scampi wrapped in bacon

Troffie with Pesto sauce €15,00
pasta with Pesto sauce, mountain potatoes and string beans

Ravioli €24,00
foie gras and potatoes ravioli with chanterelle mushrooms and black truffle

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Fish

Breaded turbot Milanese style €28,00
clarified butter fried turbot, puntarelle chicory salad, red chicory mousse and bacon powder

Shi drum fish €26,00
cooked at a low temperature and then blanched, celeriac purée, roasted artichokes and mustard vinaigrette

The fried €25,00
crustaceans, squids and fish accompanied by crispy flavours

Catch of the day €8,00/100g
according to type and size, recommended in a salt crust, baked or grilled

Mixed Grill €35,00
catch of the day

Meat

Fassona fillet €30,00
grilled or with green peppercorn, with Albenga's plain vegetables

Guinea fowl €24,00
with chestnut and bacon stuffing, Morbier cheese fondue and potato quenelles with rosemary

Cheese € 18,00

Cheese tasting with jams, honey and toast

Please keep a room for dessert

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