

Sea Appetizers

<i>Oyster fine de Claire</i>	€4.00
<i>Oneglia shrimps</i>	€6.00
<i>Salmon</i> <i>beetroots-marinated salmon on fried pizza, borage sautéed and prescinseua cheese drops</i>	€17,00
<i>Squids</i> <i>roasted calamaries, liquid salad, feta flakes and cuttle-fish black ink sauce</i>	€18,00
<i>Octopus</i> <i>fried octopus with Marò broad bean pesto sauce and Pecorino cheese fondue</i>	€19,00
<i>Scallops</i> <i>seared scallops, foie gras slice, fennel cream and sorbet</i>	€24,00
<i>Lobster</i> <i>steamed lobster on purple carrots, lard from Colonnata, radish and yoghurt centrifuge</i>	€42,00
<i>Raw Fish</i> <i>catch of the day in our way served</i>	€42,00

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

Fried octopus with Marò broad bean pesto sauce and pecorino cheese fondue

Seared scallops, foie gras slice, fennel cream and sorbet

Roasted calamaries, liquid salad, feta flakes and cuttle-fish black ink sauce

€ 30,00 per person

Land Appetizers

Toma Mendatica cheese pudding €17,00
au gratin with artichokes cream and balsamic pearls

Low-temperature cooked egg €17,00
potatoes rösti and bacon with purple asparagus creamy soup

Fassona tartare €18,00
horseradish mousse, apple gelée and crispy celery

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Sea first dish

<i>Ravioli</i>	€17,00
<i>with turnip greens, sautéed with anchovies butter, bread crumble and semi-dried tomatoes</i>	
<i>Black-linguine</i>	€18,00
<i>Pecorino and black pepper with sautéed cuttle-fish, zucchini trombette mint crudité</i>	
<i>Bossolasco Spaghetti</i>	€19,00
<i>with seafood</i>	
<i>Gnocchi</i>	€22,00
<i>smoked potato gnocchi with yoghurt-saffron carbonara and amberjack fish</i>	
<i>Carnaroli rice Tenuta Castello</i>	€28,00
<i>creamy purple asparagus risotto, smoked burrata, raw scampi and candied lemon zest</i>	
<i>Troffie with Pesto sauce</i>	€15,00
<i>pasta with Pesto sauce, mountain potatoes and string beans</i>	
<i>Spelt tagliolini</i>	€17,00
<i>with Albenga's early vegetables, raw Bra sausage and caciocavallo cheese sauce</i>	

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Fish

<i>Sea bass</i>	€26,00
<i>bass fillet stuffed with asparagus on butter potato purée and Meunière sauce</i>	
<i>Bonito fish</i>	€25,00
<i>in a mandel crust with early spinach and yellow pepper cream</i>	
<i>The fried</i>	€25,00
<i>crustaceans, squids and fish accompanied by crispy flavours</i>	
<i>Catch of the day</i>	€8,00/100g
<i>according to type and size, recommended in a salt crust, baked or grilled</i>	
<i>Mixed Grill</i>	€35,00
<i>catch of the day</i>	
<i>Triumph of shellfish</i>	€110,00
<i>Steamed with vegetables served with sauces</i>	

Meat

<i>Fassona fillet</i>	€30,00
<i>grilled or with green peppercorn, with Albenga's plain vegetables</i>	
<i>Rack of lamb pré-salé</i>	€26,00
<i>cooked at a low temperature in breaded aromatic herbs, vegetables caponata and black taggiasca olive tapenade</i>	

Cheese € 18,00

Cheese tasting with jams, honey and toast

Please keep a room for dessert

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