

Sea Appetizers

<i>Oyster fine de Claire</i>	<i>€ 5.00</i>
<i>Oneglia shrimps</i>	<i>€ 6.00</i>
<i>Salmon</i> <i>Asian style marinated salmon cubes, celery and ginger cream served with rice chips</i>	<i>€18,00</i>
<i>Squids</i> <i>blanched, on yellow tomatoes gazpacho, curcuma and greek yogourt sauce</i>	<i>€19,00</i>
<i>Octopus</i> <i>sautéed, with chickpeas hummus, feta cheese, teriyaki sauce and pico de gallo (tomatoes, red onion, cucumber, chili pepper, lime and coriander)</i>	<i>€22,00</i>
<i>Salt cod</i> <i>bay and origan scented salt cod, cooked at low temperature on destructured buffalo pizza</i>	<i>€25,00</i>
<i>Steamed Lobster</i> <i>with guacamole, coconut mousse, mango and mustard mayonnaise</i>	<i>€38,00</i>
<i>Raw Fish</i> <i>catch of the day in our way served</i>	<i>€42,00</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

*Bay and origan scented salt cod cooked at low temperature
on destructured buffalo pizza*

*Octopus sautéed, with chickpeas hummus, feta cheese
teriyaki sauce and pico de gallo*

Asian style marinated salmon cubes, celery and ginger cream served with rice chips

€ 30,00 per person

Land Appetizers

Trombetta zucchini pudding €17,00
zucchini flower and saffron cream with parmigiano reggiano cheese sail

Low temperature egg €18,00
cheese and black pepper, lime with sautéed finferli mushrooms

Fassona tartare €20,00
*with chives lemon vinaigrette, tuna sauce, Cantabrian anchovies, caper leaves
and colatura anchovy sauce*

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Sea first dish

<i>Aubergine ravioli</i>	€20,00
<i>with cuore di bue tomatoes sauce, sword-fish cubes in a mix seeds-crust salted ricotta and nduja drops</i>	
<i>Tagliolini</i>	€22,00
<i>with scallops and truffle ragout on coral cream and marinated-egg yolk flakes</i>	
<i>Bossolasco Spaghetti</i>	€26,00
<i>with seafood and sautéed datterini tomatoes</i>	
<i>Gnocchi</i>	€28,00
<i>grilled zucchini-trombetta gnocchi, shrimp tartare, stracciatella cheese and mint oil</i>	
<i>Carnaroli rice</i>	€30,00
<i>Champagne-oyster risotto, with vanilla butter and raspberries powder</i>	
<i>Troffie with Pesto sauce</i>	€15,00
<i>pasta with Pesto sauce, mountain potatoes and string beans</i>	
<i>Paccheri</i>	€18,00
<i>with robiola di Roccaverano cheese and beetroots, friggitello pepper and taggiasca olive powder</i>	

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Fish

<i>Turbot</i>	€28,00
<i>panko rice and curry-crusted turbot with crispy vegetables and sweet and sour sauce</i>	
<i>Tuna</i>	€28,00
<i>blanched, zucchini trombetta "alla scapece", panissa cream and aioli sauce</i>	
<i>The fried</i>	€26,00
<i>crustaceans, squids and fish accompanied by crispy flavours</i>	
<i>Catch of the day</i>	€9,00/100g
<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>	€130,00
<i>steamed with vegetables served with sauces</i>	

Meat

<i>Fassona fillet</i>	€32,00
<i>grilled with Albenga's plain vegetables</i>	
<i>Lamb</i>	€28,00
<i>French rack of lamb blanched, with lemon potatoes purée and vegetables jardinière</i>	

Cheese € 25,00

Cheese tasting with jams, honey and toast

Please keep a room for dessert

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