

Sea Appetizers

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| <i>Oyster fine de Claire</i> | <i>€ 5.00</i> |
| <i>Oneglia shrimps</i> | <i>€ 6.00</i> |
| <i>Salmon</i> <i>marinated salmon, red berry chutney, sour cream and taggiasca olive powder</i> | <i>€17,00</i> |
| <i>Scallops</i> <i>seared, topinambour broth, nori seaweed sauce and katsubushi flakes</i> | <i>€18,00</i> |
| <i>Octopus</i> <i>browned, with pumpkin cream, sheep ricotta cheese, smoked potato ice cream and vinegar caramel</i> | <i>€22,00</i> |
| <i>Sole</i> <i>roulade with almonds and patanegra, on spinach cream, lemon gel and cumin</i> | <i>€25,00</i> |
| <i>Tuna tartare</i> <i>with guacamole, caramelized beetroot onion, stracciatella and seed wafer</i> | <i>€28,00</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

Scallops seared, topinambour broth, nori seaweed sauce and katsubushi flakes

Octopus browned, with pumpkin cream, sheep ricotta cheese, smoked potato ice cream and vinegar caramel

Sole roulade with almonds and patanegra, on spinach cream, lemon gel and cumin

€ 30,00 per person

Land Appetizers

Turnip greens pudding €17,00
bread crumble, anchovy and crusco pepper sauce

Low temperature egg €18,00
white beans cream, patanegra bacon and puntarelle chicory crudité with mustard

Fassona tartare €20,00
truffled with baked marrow bone, Parmesan crisp and celeriac sauce

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Sea first dish

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| <i>Bossolasco Paccheri</i> | €25,00 |
| <i>stuffed with brandacujun, anchovies cream butter and pepper cream</i> | |
| <i>Spaghetti</i> | €26,00 |
| <i>with seafood and datterini tomatoes sauce</i> | |
| <i>Chickpea tagliatelle</i> | €27,00 |
| <i>with provolone cheese and lemon, turbot fillets and caramelized shallots</i> | |
| <i>Beetroot Gnocchi</i> | €28,00 |
| <i>with scampi ragout, coconut sauce, cashew nuts and sage powder</i> | |
| <i>Carnaroli rice</i> | €30,00 |
| <i>squid ink risotto with cuttlefish croquettes in millet breadcrumbs and pumpkin cream</i> | |
| <i>Troffie with Pesto sauce</i> | €15,00 |
| <i>pasta with Pesto sauce, mountain potatoes and string beans</i> | |
| <i>Ravioli</i> | €17,00 |
| <i>with liquid egg yolk, bacon, Sichuan pepper and Pecorino cheese</i> | |
| <i>Tagliolini with rabbit</i> | €18,00 |
| <i>white ragout</i> | |

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Fish

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| <i>Saint Peter</i> | €29,00 |
| <i>baked fillet, beurre blanc, potato rösti and seasonal delicacies</i> | |
| <i>Skate fish</i> | €30,00 |
| <i>garlic-scented, on fennel cream, foie gras escalope blended with beer</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

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| <i>Fassona fillet</i> | €32,00 |
| <i>grilled or with green pepper with Albenga's plain vegetables</i> | |
| <i>The duck trilogy</i> | €30,00 |
| <i>cabbage capunet rolls</i> | |
| <i>fried croquette with goat's cheese mousse and dill</i> | |
| <i>speck with mushroom champignon salad and balsamic</i> | |

Cheese € 25,00

Cheese tasting with jams, honey and toast

Please keep a room for dessert

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