Appetizers

Oyster fine de Claire €5.00

Oneglia shrimps €6.00

Salt cod
rice paper wrapped codfish in chinese spring roll inspiration, served with pumpkin quenelles and soy mayonnaise

24,00

Salmon
marinated and smoked salmon, served on a bagel, with Roccaverano robiola cheese cream and crispy fennel

18,00

Red mullet
mullet fillets in tempura on aubergine baba ganoush, with Parmesan cream and pomegranate pearls

20,00

Octopus
sautéed, served on Caprauna turnips purée with orange marmalade and olive powder

25,00

Sea and vegetables
seafood symphony, squids shrimps and scallops in brisk cooking on chick peas velouté and spinach

26,00

Raw Fish
catch of the day in our way served

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

Octopus sautéed, served on Caprauna turnips purée
with orange marmalade and olive powder

Marinated and smoked salmon, served on a bagel,
with robiola cheese cream and crispy fennel

Rice paper wrapped codfish in chinese spring roll inspiration
served with pumpkin quenelles and soy mayonnaise

32,00

Foie gras

caramelized foie gras with a soft apple heart, brioche bread
and balsamic ioy

32,00

Fassona tartare

with porcini mushrooms mousse, onion ice cream and crispy crumble

20,00

Milk delicacies

Cheese tasting with jams, honey and toast

25,00

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First dishes

Homemade potato gnocchi
with pumpkin cream, sautéed shrimps, iberico ham and coffee powder
24,00

Carnaroli rice Cascina Oschiena
with black garlic, seared scallop, toasted hazelnuts, raspberry and thyme
28,00

Black tagliolini
with turbot fish fillets, saffron fumet, turnip tops and tomato confit
26,00

Ribollita
with monkfish cheek wrapped in Colonnata lard served on Tuscan Ribollita
25,00

Bossolasco Spaghetti
with seafood and date tomatoes sauce
27,00

Troffie with Pesto sauce
pasta with Pesto sauce, mountain potatoes and string beans
18,00

Ravioli
stuffed with creamy Morbier cheese and black truffle served on Vichyssoise velouté with quail legs glazed in brown stock
26,00

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Second courses

Umbrine
baked at a low temperature and seared, served with potatoes pavé, crispy leeks and aioli sauce

28,00

St. Peter's fish
wrapped in carrots and stuffed with curcuma on cauliflower cream and teriyaki sauce

30,00

The fried
crustaceans, squids and fish accompanied by crispy flavours

28,00

Catch of the day
according to type and size,
recommended in a salt crust,
baked in a Ligurian style
or grilled
served with seasonal vegetables

9,00/100 g

Mixed Grill
catch of the day served with vegetables

38,00

Triumph of shellfish
steamed served with vegetables and sauces

160,00

Rabbit roulade
with chestnuts on pumpkin velouté and Raschera cheese cream

26,00

Fassona fillet
grilled with Albenga's plain vegetables

34,00

Please keep a room for dessert

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