

## *Sea Appetizers*

<i>Oyster fine de Claire</i>	<i>€ 3.50</i>
<i>Salmon</i> <i>marinated lightly smoked salmon on guacamole cream with five cereal crunchy waffle</i>	<i>€16.00</i>
<i>Salt cod rolls</i> <i>with sun dried tomatoes and olives on zucchini cream</i>	<i>€17,00</i>
<i>Octopus</i> <i>roasted with artichokes on mashed potatoes and tomatoes</i>	<i>€17,00</i>
<i>Sole en brochette</i> <i>with bacon on green peas cream and rosemary flavored goat-cheese mousse</i>	<i>€18,00</i>
<i>Scallops</i> <i>seared on beetroots salad with sour cream and caviar</i>	<i>€19,00</i>
<i>Oneglia shrimps trilogy</i> <i>tartare, tempura and mini burger</i>	<i>€25,00</i>
<i>Row Fish</i> <i>catch of the day in our way served</i>	<i>€32.00</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*

*Octopus roasted with artichokes on mashed potatoes and tomatoes*

*Salt cod roulade with sun dried tomatoes and olives on zucchini cream*

*Scallops seared on beetroot salad with sour cream and caviar*

*€ 25,00 per person*

## *Land Appetizers*

*Vegan kebab* €15,00  
*with whole wheat piadina, spicy seitan and Tropea onion compote*

*Violet asparagus pudding* €16,00  
*with asparagus tips, ham and Hollandaise sauce*

*Tartare* €17,00  
*truffle Fassona beef tartare with marinated egg yolk on  
parmesan custard and salted crumble*

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## *Sea first dish*

<i>Spaghetti</i> <i>with clams</i>	<i>€17,00</i>
<i>Calizzano Potatoes gnocchi</i> <i>with octopus, pine nuts cream and Ormeasco wine reduction</i>	<i>€17,00</i>
<i>Tagliolini</i> <i>artichokes, squids and tomato confit</i>	<i>€18,00</i>
<i>Carnaroli risotto</i> <i>red cabbage risotto, marinated anchovies with bergamot and light bagna cauda</i>	<i>€18,00</i>
<i>Gragnano tubetti</i> <i>with yogurt-orange carbonara, Oneglia shrimp carpaccio and coffee powder</i>	<i>€19,00</i>
<i>Troffie with Pesto sauce</i> <i>pasta with Pesto sauce, mountain potatoes and string beans</i>	<i>€13,00</i>
<i>Borrigo burnt wheat flour ravioli</i> <i>chef's ravioli glazed in beurre noisette with Bra sausage and stracciatella flakes</i>	<i>€17,00</i>

*fresh pasta is of our production*

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## *Fish*

<i>Yellowfin tuna</i> <i>Grilled with artichokes, burrata cream and balsamic sauce</i>	<i>€ 24,00</i>
<i>Turbot fillet</i> <i>in almond crust on grapefruit-flavored fenchel cream and Sichuan pepper</i>	<i>€ 24,00</i>
<i>The fried</i> <i>crustaceans, squids and fish accompanied by crisp flavours</i>	<i>€ 24,00</i>
<i>Catch of the day</i> <i>according to type and size, recommended in a salt crust, baked or grilled</i>	<i>€ 8,00/100 g</i>
<i>Mixed Grill</i> <i>catch of the day</i>	<i>€ 32,00</i>
<i>Triumph of shellfish</i> <i>steamed with vegetables served with sauces</i>	<i>€ 70.00</i>

## *Meat*

*Massimo Greppi chicken* €20,00  
*marinated with maple syrup served with crispy turmeric rice*

*Fassona fillet* €28,00  
*grilled, served with vegetables*

## *Cheese*

€15,00

*Cheese tasting with jams, honey and toast*

*Please keep a room for dessert*

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# *Asparagus Tasting Menu*

## *Starter*

*Asparagus bismarck*

## *First dish*

*Chef's asparagus ravioli in mussel stew*

## *Second dish*

*Angler fish and speck stuffed with scampi and asparagus on their cream*

## *Dessert . . .*

*Please see our chart*

*€ 55,00 per person without beverage*

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