

60

“The future has ancient roots”

Diapolari

Menu 2020 / Seconda Parte



MENU MARCO POLO

Our tasting menu from the sea and the gardens of Ventimiglia, served for the totality of the dinners

<i>In 5 courses</i>	60
<i>In 7 courses</i>	80
<i>In 9 courses</i>	100

WINE PAIRINGS

<i>Liguria and more</i>	<i>3 glasses</i>	30
<i>Italia and more</i>	<i>5 glasses</i>	45
<i>Supernatural!</i>	<i>5 glasses</i>	50
<i>Grands Terroirs</i>	<i>5 glasses</i>	70


sommelier Mattia Cavalli




STARTERS

Raw langoustines, black sesame, eucalyptus	22
Scallops and <i>finocchiona</i> , green sauce, seaweed butter	22
<i>Gamberoni</i> from Sanremo, lentils, carrots juice and <i>Castelmagno</i> cheese	22
Mussels and saffron in a foie gras sauce	22
Raw fish and seafood tasting in 5 preparations	50

PASTA

<i>Spaghetti</i> with anchovies pesto, french butter, fresh herbs	20
<i>Ravioli</i> with rabbit and sea urchin, fresh burrata, thyme	22
<i>Spaghettoni</i> with clams and porcini mushrooms	22
<i>Tagliolini</i> with lobster fricassee and basil	30
 <i>Risotto</i> with octopus and herbs from my grandmother Maria	20

MAINS

Roasted sea bass, zucchini flowers with almonds and rocket salad <i>pesto</i>	26
Saint Peter with bacon, grissini and Champagne caramel sauce	28
Lamb from Sisteron, Provence style tomatoes	28
 <i>Fritto misto</i> in extra-virgin oil	24

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