



Menu

Starters

<i>Marinated amberjack, fennel, candied citron, bluberries sauce</i>	€ 20
<i>Lukewarm duck breast salad, orange, pinenuts, Cognac scented pear</i>	€ 18
<i>Tacos of Fassona beef tartare, grain mustard, Parmigiano foam</i>	€ 18
<i>Fried local egg, potato, black truffle</i>	€ 18

First Courses

<i>Gnocchi, Taggia olives, Ligurian shrimps, pinenuts</i>	€ 23
<i>Linguini, red mullet, turnip tops cream, burrata</i>	€ 21
<i>Rice, robiola cheese, aromatic herbs, lime scented sour cream</i>	€ 19
<i>Guinea fowl, beurre d'Isigny, black truffle</i>	€ 20

*Si informa la spettabile clientela che alcuni prodotti sono trattati con l'abbattimento rapido della temperatura ai sensi del reg. CE n85r/04
Please be informed that some foodstuffs are processed with the blast chilling temperature according to the European Reg. n85r/04



Menu

Main Courses

<i>Fish of the day, vegetables and ginger sauce</i>	€ 30
<i>Cuttlefish in tomato and chard soup, Piccadilly tomato coulis</i>	€ 28
<i>Ligurian-style rabbit medallions, salt crust onion</i>	€ 24
<i>Suckling pig, myrtle, apple, yogurt</i>	€ 24

Dessert

<i>“Valhrona” dark chocolate Bavarian cream, orange scented caramel, cashew nuts</i>	€ 11
<i>Tiramisù prepared at the table</i>	€ 10
<i>Meringue, vanilla flavoured chantilly cream, strawberry</i>	€ 10
<i>Yogurt foam, cereals, ginger</i>	€ 9