

Menu

Starters

<i>Sea bass crudo marinated in beetroot, sea lettuce</i>	€ 22
<i>Confit salted cod with salad, tomato, cucumber, sweet and sour onion, basil</i>	€ 20
<i>Tarte à l'oignon, pecorino cheese, lemongrass, onion skin ash</i>	€ 16
<i>Aubergine, roasted tomato, burrata cheese, Parmesan</i>	€ 18

First Courses

<i>Pappardella, 'nduja bisque, Ligurian prawn, parsley coral tuile</i>	€ 22
<i>Candy-shaped fresh pasta stuffed with stewed baby octopus</i>	€ 18
<i>Carnaroli rice, saffron pistils from Gavi hills, porcini powder, nuts</i>	€ 16
<i>Linguine pasta cooked in bell pepper water, fennel tarallo, crème fraîche</i>	€ 16

Main Courses

<i>Fish of the day by hook, seafood, prawns</i>	€ 30
<i>Fried shellfish, squids, red mullet, courgette flowers, sage, lime scented mayonnaise</i>	€ 28
<i>Cockerel free-range with mountain butter, Carmagnola pepper, caramelized onion</i>	€ 22
<i>Beef loin, cardoncelli mushrooms, spinach cream</i>	€ 24

Dessert

<i>Lavender ice cream, ginger, Moscow mule</i>	€ 10
<i>Tiramisu made at table</i>	€ 10
<i>Chocolate bar, peppermint foam</i>	€ 10
<i>White chocolate sphere, raspberry</i>	€ 10