

The raw fish of Paolo Masieri

the unique blend of Ligurian seafood and our farm produce

Grand plateau of 9 tasting of selected raw fish prepared in Mediterranean style	€ 85,00
of 5 tasting of selected	€ 55,00
Sea bream carpaccio with lemon elisir	€ 36,00
Palamita tuna tartare with curd and pimpinella oil and baby spinach	€ 36,00
Anchovies marinated, marò -fave beans cream with mint- and bell peppers confit	€ 28,00
Mackerel-sardine and anchovie ..and baby salad	€ 36,00
Scampi from Ligurian Sea with raw or on steam and mandarin elisir	€ 52,00
Sanremo prawn raw or on steam natural	€ 52,00
Crispy red mullets on sweet and sour vegetables	€ 36,00
Baby squid , white beans of Pigna cream and kale emulsion	€ 32,00
Crispy poached egg of our hen with crispy zucchini flowers, sea urchins and Sanremo prawn	€ 52,00

The traditional

“Brandacujun” cod fish prepared in old Sanremo style DE.CO.	€ 25,00
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Culatello ham from Zibello D.O.P. Spigaroli farmer, 24 months aged served with our home made fruit chutney	€ 28,00
Piedmontese Fassone beef carpaccio, bell peppers confit and olive taggiasche	€ 32,00

Pastas and soups

Wild herb ravioli with walnut pesto and curd	€ 24,00
Potatoes gnocchi with bottarga, Hokkaido pumpkin cream and ginger	€ 34,00
Spaghetto Verrigni with stew octopus and vegetables	€ 30,00
Superspghettini Verrigni with sea urchins	€ 48,00
Cappelletti stuffed with prawns, broth of onion and saffron and dry flowers	€ 36,00
Crispy ravioli stuffed with snails of Nervia Valley and mushrooms soup	€ 34,00
“Ciuppin” traditional fish soup of West Liguria	€ 46,00

The catch

Sea bream fillet with zucchini and taggiasche olives	€ 42,00
Fillet of red mullets, mushrooms and currant	€ 42,00
Alalunga tuna, s wild plums chutney and onion caramelized	€ 42,00
Octopus with garlic, ginger and white beans of Pigna	€ 38,00
Sanremo prawns flamed with Ardbeg whisky, small paella with saffron from Navelli	€ 65,00
Scampi from Ligurian Sea and vegetables fried in tempura style	€ 65,00

The meats

Nodino -Piedmontese veal cutlet in traditional cooking with butter and sage with potatoes and mushrooms	€ 40,00
Lambkin roasted, with lavender scent and white beans Pigna	€ 40,00
Selection of special italian cheese	€ 14,00

The desserts

Williams pear delight on pistachio biscuit and cream	€ 14,00
a glass of Moscatello di Taggia Lucraetio 2014	€ 9,00

“Brigasca” sheep ricotta cheese cream with pistachio cream, almond crispy and Sanremo lemon marmalade	€ 12,00
a glass of Moscato passito di Saracena 2001 Cantine Viola	€ 9,00

“Tiramisù” chocolate coffee ganache, mascarpone cream, amaretto crumble and coffee Giamaica Afribon syrup	€ 14,00
a glass of Podium Petite Arvine B&Gillioz 2005	€ 9,00

Extra virgin oil ice cream and grape must	€ 10,00
a glass of Picolit Torre Rosazza 2010	€ 10,00

Homemade ice cream: Tahitian vanilla, pistachio and seasonal fruits sorbet	€ 9,00
	€ 9,00

**for the time required for their preparation
the following desserts should be ordered in advance**

Chocolate and hazelnuts warm tart with apricot	€ 14,00
a glass of Barolo Chinato Capellano	€ 9,00

Giamaica Afribon Coffee <i>(selectioned by Gianni Frasi)</i>	€ 4,00
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Decaffeinated coffee naturally with water washing <i>(selectioned by Gianni Frasi)</i>	€ 4,00
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Herbal infusions from our farm of Castelvittorio	€ 4,00
Menta Finocchio Limoncina Melissa Malva	

Served with our small pastries

Credit cart accepted Visa e Mastercard

Service charge 10%

The meal is served with our homemade bread, focaccia and breadsticks baked with natural yeast and organic flour stones milled by Janas farm

The vegetables, the fruit and extra virgin oil come from our San Sebastiano farm in Castelvittorio and Ospedaletti as eggs of our hens

All the ingredients may have been lowered in temperature of less than 0 according to the regulations in force

Food prepared in this exercise may contain substances or products causing allergies or intolerances according regulations CE1169/2011

The provenance of the fish where is not specified is the Mediterranean Sea