

# Menu À la Carte

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

## THE RAW FISH OF PAOLO MASIERI

<b>Five tasting</b>	<b>55</b>
<b>Nine tasting</b>	<b>90</b>
<b>Sea Bream</b> carpaccio with lemon elisir	<b>36</b>
<b>Sanremo Shrimps</b> raw with flavors from the garden and mandarin elisir	<b>48</b>
<b>Palamita</b> tunny tartare, milk curd, baby tomatoes and cucumber	<b>36</b>

## STARTERS

<b>Crispy Red Mulletts</b> on sweet and sour vegetables	<b>34</b>
<b>Crispy Poached Egg</b> of our hen with prawn and sea urchins	<b>52</b>
<b>Sanremo</b> shrimps steamed on Guerand salt and seaweed	<b>48</b>
<b>Hokkaido Pumking</b> cream, ginger, black truffle infusion and black mushrooms	<b>28</b>
<b>Piedmontese Fassone Beef</b> carpaccio, extra virgin oil and vegetables	<b>30</b>
<b>Parma Ham</b> 24 month Sant'Ilario *	<b>18</b>

\*served with our home made fruit mustard and ligurian focaccia bread

## *The Ligurian tradition*

<b>Brandacujun</b> cod fish prepared in old Sanremo style DE.CO.	<b>25</b>
<b>Ciuppin</b> , traditional fish soup of West Liguria	<b>38</b>

## PASTAS AND SOUPS

<b>Wild Herb Ravioli</b> with walnut pesto and curd	<b>24</b>
<b>Plin</b> with wild herbs, cannolicchi shell, garlic, parsley and lime infusion	<b>28</b>
<b>Snails</b> from Val Nervia Valley with 12 herbs in crispy pastry, leeks and nettles	<b>28</b>
<b>SpaghettoOro</b> Verrigni with homemade bottarga and wild "lupini" clams	<b>30</b>
<b>Superspaghettini</b> Verrigni with sea urchins and spring onion	<b>38</b>

## THE CATCH

<b>Fish</b> from the day's catch stew with sweet bell pepper from Senise	<b>42</b>
<b>Palamita Tuna</b> tunny seared eggplants caponata, apricot chutney	<b>42</b>
<b>Red Mulletts</b> in my livornese style	<b>42</b>
<b>Octopus</b> cooked in extra virgin oil and garlic, potatoe parmantier	<b>38</b>
<b>Sanremo Prawns</b> flamed with Ardbeg whisky, small paella with saffron	<b>65</b>
<b>Scampi</b> from Ligurian Sea and vegetables fried in tempura style	<b>65</b>

## THE MEATS

<b>Suckling piglet</b> roasted, chutney and onion caramelized	<b>40</b>
<b>Nodino-Piedmontese</b> veal cutlet in traditional cooking with potatoes	<b>40</b>