

Menu À la Carte

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

THE RAW FISH OF PAOLO MASIERI

Five tasting	55
Nine tasting	90
Sea Bream carpaccio with lemon elisir	36
Sanremo Shrimps raw or on steam with flavors from the garden and mandarin elisir	48
Alletterato Tuna carpaccio, umami, mushrooms and asparagus chicory	36

STARTERS

Crispy Red Mullet s on sweet and sour vegetables	34
Crispy Poached Egg of our hen with prawn and sea urchins	52
Squid stuffed with wild herbs, Pigna's white beans cream and kale infusion	34
Snails from Val Nervia Valley with 12 herbs in crispy pastry, leeks and nettles	28
Piedmontese Fassone Beef carpaccio, extra virgin oil and vegetables	32
Parma Ham 24 month Sant'Ilario *	18
*served with our home made fruit mustard and ligurian focaccia bread	

The Ligurian tradition

Brandacujun cod fish prepared in old Sanremo style DE.CO.	25
Cioppin , traditional fish soup of West Liguria	38

PASTAS AND SOUPS

Wild Herb Ravioli with walnut pesto and curd	24
Agnolotti of Alpi's cheese and white truffle, jerusalem artichokes, anchovy sauce	38
Ancient potato's gnocchi, bottarga, wild lupini and razor clams, parsley and lime	30
Spaghetto Oro Verrigni with whole cuttlefish	30
Superspghettini Verrigni with sea urchins and spring onion	38

THE CATCH

Fish from the day's catch stew, sweet bell pepper from Senise, artichokes and fennel	42
Swordfish roasted, salmoriglio sauce, potatoes, mushrooms, umami reduction	42
Absolute Cod , its tripe and cheek	38
Octopus cooked in extra virgin oil and garlic, potatoe parmantier	38
Sanremo Prawns flamed with Ardbeg whisky, small paella with saffron	65
Scampi from Ligurian Sea and vegetables fried in tempura style	65

THE MEATS

Piedmont "grasso" Ox seared, origan, mashed potatoes, tail cappelletto in broth	43
Nodino-Piedmontese veal cutlet in traditional cooking with potatoes	40