

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

**Tropea Red Onion**, bottarga and basil

**Trombette Corgettes** cream, sea eggs  
and shrimp from Sanremo

**Raw Fish** in Mediterranean style,  
selection in three tasting

**Octopus, White Pigna's** beans, and mushrooms umami

**Spaghetto Oro Verrigni** with whole cuttlefish  
and Porrine's lemon

**Crispy Ravioli** stuffed with snails from Nervia valley,  
mushrooms infusion

**Alalunga Tuna** tataki, wild plums chutney

**Piglet Roasted**, green watermelon, bergamot confit,  
red bet and swiss chard

**Almond** ice cream and apricot

**Peach** and Zabajone

€ 92

EXCLUDING DRINKS

€ 78 Ravioli, Piglet  
and drinks excluding

homemade bread with natural yeast and stone gound  
italian organic flour, our extra virgin olive oil and small  
pastry included in the price

our pairings of:

€ 25

3 Ligurian wines

€ 35

4 Natural wines

€ 50

6 Natural wines

prices per person

THE MENU WILL BE SERVED ONLY FOR THE WHOLE TABLE  
LAST ORDER 21.30