

Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

Tropea Red Onion,
bottarga and basil

“Sanremasco's Condijun” and shrimp

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

Alalunga Tuna tataki, wild plums chutney

Crispy Ravioli stuffed with snails from Nervia valley,
mushrooms infusion

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

Almond ice cream and apricot

Peach and Zabajone

€ 98

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