

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

✓ **Liquid Condijun** and marinated Sanremo shrimps

✓ **Raw Fish** in mediterranean style,  
selection in three tasting

**Cuttlefish Rocher,**  
carrots and lemon

✓ **Octopus** from the rock glazed,  
pelandroni green beans and basil

✓ **Trombette Courgette Pansoti,** cream of its flowers,  
arselle clams with sake and lime zest

✓ **Palamita Tuna** tataki, vegetable caponata  
and wild plum chutney  
*since 1996*

**Snails from Val Nervia** with 12 herbs in crunchy pastry

**Beef from Ligurian Alps** seared with mountain herbs  
and Sarawak pepper

✓ **Almond,** apricot and thyme ice cream

✓ **Peach** and amaretto

€130 Complete  
Menu

€98 7 portate ✓

COVER INCLUDED  
EXCLUDING DRINKS



Our Paring of  
Wines

€40/60

**4/6 Ligurian  
Autochthonous  
Wines**

€65

**From North to  
South Italy  
5 Natural Wines**

PRICES PER PERSON

The menu will be served only for the whole table  
Changes to the menu involve a change in the price

*Last order 21,00*