

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

- ✓ **Red Onion Cream** and basil oil
- ✓ **Condijun Sanremasco**  
in different textures
- ✓ **Raw Fish** in mediterranean style,  
selection in three tasting
- ✓ **Glazed reef Octopus**, green beans and basil cream
- ✓ **SpaghettoOro** with whole cuttlefish
- ✓ **Alalunga Tuna Tataki**,  
wild plum chutney and vegetable 'caponata'

**Cod in cooking oil**, mushrooms

**Snails from Val Nervia** with 12 herbs  
on croutons with ancient grains

**Fassona Beef** from the pastures of the Maritime Alps\*\*,  
seared with mountain herbs,  
scorzzone summer truffle\* from the Imperia Valleys

✓ **Extra virgin Olive Oil** ice cream,  
strawberries, rose vinegar caramel and meringue

✓ **Lemon** and pistachio

€ 140 Complete  
Menu

€ 110 7 Courses ✓

COVER INCLUDED  
EXCLUDING DRINKS

OUR PARING OF WINES:  
(10cl glasses)



€ 50/60  
**Liguria in**  
4/5 Autochthonous  
Wines

€ 60/70  
**From North to South Italy**  
4/5 Natural Wines  
(minimum 2 person)

€ 95  
**France in**  
4 Natural Wines  
(minimum 2 person)

## 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 20,30

Communicate any allergies or intolerances to the staff