

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

✓ **Hokkaido Pumpkin** and bergamot

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

✓ **Burrida**

cuttlefish, chard, cuttlefish ink cappelletti

✓ **Octopus,**

white Pigna beans and crispy black cabbage

✓ **Gnocchi potato's mountain,**

swordfish bottarga of our production and clams

✓ **Palamita Tuna tataki,**

wild plum chutney

**Baucozna style Cod** oil-cooked

walnuts and mushrooms

**Snails from Val Nervia** with 12 herbs

**Fassona Beef\*\*** from the Maritime Alps,  
raised on pasture, seared with mountain herbs

✓ **Pomegranate** and E.V.O. oil ice cream

✓ **Pear** and pistachio

€ 140 Complete  
Menù

€ 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)

## 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