

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

- ✓ **Gran Pistau** from Alta Val Nervia  
mountain vegetables
- ✓ **Raw Fish** in mediterranean style,  
selection in three tasting
- ✓ **Octopus**,  
Pigna beans and black cabbage
- ✓ **Pansoti** with cuttlefish ink  
and artichokes, in their broth
- ✓ **Superspghettini** Verrigni with sea urchins  
and wild shallots
- ✓ **Palamita Tuna tataki**,  
vialone nano rice and mushrooms from our woods
- Baücôgna style Cod** (oil-cooked)
- Snails from Val Nervia** with 12 herbs
- Fassona Beef\*\*** from the Maritime Alps,  
raised on pasture, seared with mountain herbs
- ✓ **Extra virgin** olive oil ice cream,  
Ospedaletti mandarin cream
- ✓ **Pear**, pistachio and pomegranate...

€ 145 Complete  
Menu

€ 110 7 Courses ✓

COVER INCLUDED  
EXCLUDING DRINKS

OUR PARING OF WINES:  
(10cl glasses)

€ 60/70

**Liguria in**  
4/5 Autochthonous  
Wines

€ 70/80

**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  
for 10 course menu 20.15

Communicate any allergies or intolerances to the staff