

Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

✓ **Albenga Purple Asparagus**,
hollandaise sauce with extra virgin olive oil

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

✓ **Glazed reef Octopus**,
Pigna beans

✓ **Poached Egg** with sea urchins,
trumpet courgettes and their crunchy flowers

✓ **FusillOro Verrigni**,
red mullet and Peas

✓ **Palamita Tuna tataki**,
eggplant caponata

Snails from Val Nervia with 12 herbs

Fassona Beef** from the Maritime Alps, raised on pasture,
cooked in *lavecc* with mountain herb flavour

✓ **Extra virgin** olive oil ice cream,
strawberry and rose gel, meringues

✓ **Lemon...** and pistachio

€ 145 Complete
Menu

€ 110 7 Courses ✓

COVER INCLUDED
EXCLUDING DRINKS

OUR PAIRING 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 complete menu 20.15

Communicate any allergies or intolerances to the staff