

# Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN  
SEAFOOD AND OUR FARM PRODUCE

✓ **Red Onion,**  
bottarga and basil

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

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

✓ **Glazed reef Octopus,**  
cream of green beans and wild mint

✓ **Pansoti** of trumpet courgette,  
lupini clams and shrimp

✓ **Alalunga Tuna** tataki  
eggplant caponata with wild fennel

**Snails from Val Nervia** with 12 herbs

**Fassona Beef\*\*** from the Maritime Alps raised on pasture,  
cooked in *lavecc* with mountain herb flavour,  
summer scorzone truffle (*Tuber aestivum*)

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

✓ **Lemon...** and pistachio

€ 145 Complete  
Menu

€ 115 7 Courses ✓

COVER INCLUDED  
EXCLUDING DRINKS



OUR PARING OF WINES:

€ 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