

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

✓ **Peach,** amaretto and redcurrants

€ 145 Complete
Menu

€ 120 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