

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
and crunchy vegetables

✓ **Glazed reef Octopus,**
Pigna white bean cream

✓ **Pansoti** with trumpet courgettes,
cream of their flowers, lupini clams, and lemon zest

✓ **Alletterato Tuna** tataki
vegetable caponata and plums chutney

Snails from Val Nervia with 12 herbs

Fassona Beef* from the Maritime Alps raised on pasture,
cooked in *lavecc*, mushrooms and summer scorzone truffle

✓ **EVO oil ice cream,**
strawberry and Ligurian rose jelly

✓ **Lemon** and pistachio

€ 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
There may be daily variations based on the availability of ingredients