Garden and Sea

Red onion,
bottarga and basil

Raw Fish in mediterranean style,
selection in three tasting

Mushroom Soufflé in consommé,
cuttlefish cappelletti

Octopus cooked in oil,
Gran pistau from Val Nervia

SpaghettOro with sea urchin,
Sanremo shrimp, and sweet chili powder

Seared Amberjack smoked with rosemary,
autumn vegetables, and *ramassin* plum chutney with bergamot

Pomegranate sorbet

Pear,
amaretto, and pistachio

€ 125

...and Land

Snails from Val Nervia with 12 herbs

Fassona Beef* from Maritime Alps raised on pasture, cooked
in *lavecc,* mushrooms and black truffle *(tuber uncinatum)*

€ 150

COPERTO COMPRESO
BEVANDE ESCLUSE

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 for the *Garden and Sea* menu: 8:30 PM
Garden, Sea, and Land menu: 8:15 PM
Communicate any allergies or intolerances to the staff
There may be daily variations based on the availability of ingredients