

Garden and Sea

Raw Fish in Mediterranean style,
selection of three tasting

Crispy Red Mullets on sweet and sour vegetables

Ancient Potato's varieties Gnocchi, home made bottarga,
shellfish from the Adriatic Sea,
parsley and lime infusion

Spaghetto Oro Verrigni with whole cuttlefish

Palamita Tuna in tataki, aubergine caponata with
ginger, apricot chutney and onion caramelized

Ligurian Cassata,
sheep ricotta cheese with
orange blossom water and citrus confit

€ 78

EXCLUDING DRINKS

homemade bread and breadsticks with natural yeast
and stone-ground italian organic flour, our extra virgin
olive oil and small pastry included in the price.

our pairings of **3**
Ligurian wines

€ 25

prices per person

THE MENU WILL BE SERVED ONLY FOR THE WHOLE TABLE
LAST ORDER 21.30