

# Autumn

**Pumpkin Cream**, baby shrimps marinated,  
ginger and black truffle (tuber aestivum)

**Smocked Mackerel**, milk curd, mushrooms and red onion

**Octopus** cooked in extra virgin oil and garlic,  
potatoe parmantier

**Sanremo Prawn** seared to guerand salt, seaweed,  
pak choi and mandarin

**Rice** with wild mushrooms, sweetbread,  
crescenza cheese from Mendatica

**Snails** from Val Nervia Valley with 12 herbs  
in crispy pastry, garlic, leeks and nettles

**Suckling Piglet** roasted, chutney  
and onion caramelized

**Pomegranate**

**Montebianco**  
chestnuts, rum, cream and fennel confit

€ 110

**BEVERAGE EXCLUDED**

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 **5 organic wines**

€ 50

prices per person

**THE MENU WILL BE SERVED ONLY FOR THE WHOLE TABLE  
ONLY FOR DINNER  
LAST ORDER 21.00**