

Menu À la Carte

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

I DOLCI

Lemon... from our garden	16
Ligurian Cassata , sheep ricotta cheese, orange blossom water, citrus from our garden	15
Guanaja Chocolate , raspberries, red gold	15
Tarte Tatin with Valvenosta apples, lightly whipped cream and camomille*	15

*order in advance

HOMEMADE ICE CREAMS

Extra Virgin Oil ice cream and Ospedaletti's mandarin sauce	12
Peach and Lemon Verbena sorbet	9

SWEET WINES*

Riesling Auslese - Bernkasteler Lay 2012 Dr. Thanisch	10
Moscato di Taggia Lucraetio <i>2016</i>	10
Caratello passito Bisson <i>2005</i>	10
Moscato passito di Saracena Cantine Viola <i>2001</i>	10
Soliento Ruffino <i>1983</i>	15
Barolo chinato Capellano	12

*a glass

SELECTION OF ITALIAN CHEESES	14
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The meal is served with our **HOMEMADE BREAD** baked with natural yeast and italian organic flour stones milled, our montain **EXTRA VIRGIN OIL** and our **PASTRIES** at cost of € 5.

THE VEGETABLES, THE FRUIT AND EXTRA VIRGIN OIL COME FROM OUR SAN SEBASTIANO FARM IN CASTELVITTORIO AND OSPEDALETTI, AS EGGS OF OUR HENS.

MENU PRICES ARE EXPRESSED IN EUROS

all the ingredients may have been
owerred in temperature of less than o
according to the regulations in force

food prepared in this exercise may
contain substances or products causing allergies
or intolerances according regulations ce1169/2011

the provenance of the fish where is
not specified is the mediterranean sea

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