

Menu À la Carte

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

I DOLCI

Montebianco: chestnuts, rum, cream and fennel confit	16
Lemon... from our garden	16
Sacripantina Genovese 2.0, Guanaya chocolate, mascarpone cheese, marsala, coffee	15
Tarte Tatin with Valvenosta apples, spice grog and chamomile	15

HOMEMADE ICE CREAMS

Extra Virgin Oil ice cream and Ospedaletti's mandarin sauce	12
Tahitian Vanilla	9
Pistachio	9
Seasonal Fruits 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

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