

*Our Cuisine want to exalt the territory, revisiting dishes of ancient tradition in a modern way.*

*Ingredients are interpreters of our being Ligurians.*

*We offer 3 tasting menus for the whole table, or you can choose a dish from different menus.*

***Cover Charge and Service 3€***

## The Sea Breeze

Brandacujun (Chickpeas, Taggiasche Olives, Marjoram)	*25,00€
Monkfish (Savoy Cabbage, Almond's Citronette and Chives)	*25,00€
Fried Octopus (Celeriac, Valerian and Rue Plant)	*26,00€
Ditali (Clams, Potatoes, Broccoli and Black Truffle)	*27,00€
Cuttlefish' s Pansotti (Black Cabbage, Garlic and toasted Pinenuts)	*25,00€
Catch of the day (demi- glace, Jerusalem artichoke, Horseradish and Rocket)	*30,00€
Tangerine, White Chocolate, Cocoa and Sage	*10,00€

5 dishes € 70,00

7 dishes € 90,00 (Wines Not Included\*\*)

\* Prices for the singles Dish

*\*\* Within this proposal, it's possible to make a food-wine pairing also by the glass (3 glasses 15€, 4 glasses 20€, 5 glasses 25€)*

## The Other Side of Liguria

Raw Hare (Black Garlic, Hazelnuts and Thyme)	*23,00€
Wild Boar's Crepinette (Galletti Mushrooms, Black Bread and Parsley)	*23,00€
Buckwheat's Lasagna (Roe deer, Chiodini Mushrooms, Prescinseua and savory Plant)	*24,00€
Wood Pigeon (Porcini Mushrooms, Beets, Nuts and Mulled Wine)	*30,00€
Chestnuts, Raisins, Brandy and Rosemary	*10,00€

€ 60,00 (Wines not Included\*\*)

\*Prices for the singles Dish

\*\* Within this proposal, it's possible to make a food-wine pairing also by the glass (3 glasses 15€, 4 glasses 20€,

5 glasses 25€)

## Vegetables Suggestions

Roasted Pumpkin	(Pomegranate Molasses, Mixed Salad, Crispy Bread and Mint)	*18,00€
Leek's Pansotti	(its Stock, Rice Bechamel, Lemon peel)	*22,00€
Braised Cauliflower	(Pigna Beens, Peanuts and Aromatic Herbs)	*20,00€
Chocolate, Persimmon, Toasted Almonds and Maldon Salt		*10,00€

€ 50,00

(Wines not Included\*\*)

\* Prices for the singles Dish

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## Freehand

### Tasting Menù 9 Courses Chef Selection

€100,00

(Wines not Included\*\*)

*\*\* Within this proposal, it's possible to make a food-wine pairing also by the glass (3 glasses 15€, 4 glasses 20€, 5 glasses 25€)*

## Dessert

Tangerine, White Chocolate, Cocoa and Sage

\*10,00€

Chestnuts, Raisins, Brandy and Rosemary

\*10,00€

Chocolate, Persimmon, Toasted Almonds and Maldon Salt

\*10,00€