

We love to cook, we love to cook tasty dishes
we love to meet your culinary desires
... a dream for all, to enjoy

LIGURE BLUE RESTAURANT

The Staff of our Restaurant is at your disposal
to satisfy your wishes or dietetic needs.



APPETIZER

Mussels flavoring with Pigato white wine spicy tomato sauce and croutons (1-4-12-14)	€ 16,00
Octopus and vegetable tempura with paprika mayonnaise, lime and parsley * (1-2-3-4-14)	€ 17,00
Raw crayfish from Sanremo, fine passion fruit jelly salmon eggs, sea-weeds chips and blueberry drops * (2-4)	€ 27,00
Lobster Cesar salad * (1-2-3-4-7-10)	€ 25,00
Beef tartare, escalope of duck foie gras, truffle iced cream and reduction of Aglianico delle Vulture red wine * (3-7-10-12)	€ 20,00
Zibello raw ham, chick-pea sandwich with fresh goat cheese and spring onion scent of acacia honey and marinated red cabbage (7)	€ 16,00
Eggplant puff pastry Parmesan style, grilled and smoked Provola cheese with basil sauce (1-3-5-7-9)	€ 16,00

FIRST COURSE

Palamarata (pasta) with lobster and cherry tomatoes (classic course) * (1-2-4-9-12)	€ 25,00
Home made noodles with seafood fantasy * (1-2-3-4-9-14)	€ 21,00
Egg Tagliolini, Voghiera black fragrance, oil and chilli pepper with botargo and crumble bread with tomato (1-3-4)	€ 21,00
Tortelli stuffed and garnished with biological rabbit Ligurian style and thyme butter * (1-3-7-8-9-12)	€ 18,00
Risotto in beetroots and Parmesan powder Gorgonzola cheese flakes and hazelnuts grains (7-8-12)	€ 16,00
Potato dumplings with basil genoese sauce, toasted pine-seeds and French beans (1-3-7-8)	€ 16,00

FISH AND MEAT DISHES

Mixed fried fish from our Riviera squids, shrimps and paranza fish with spring mixed salad * (1-2-4-5)	€ 25,00
Roasted amberjack slice sautéed vegetables and soy mayonnaise * (3-4-6)	€ 25,00
Grilled tuna, jam of red onions from Tropea, tomato extract, grated mozzarella * (4-7-12)	€ 26,00
Porgy in a salt crust with sautéed courgettes from Albenga, mint and pine-seed * (4-8)	€ 30,00
Browned beef filet, celeriac puree and sautéed spinach (7)	€ 33,00
Lamb chops, braised lettuce, natural fried potato * (7)	€ 22,00

GRILL

Mixed grillade of fish and vegetables * (2-4)	€ 35,00
Fish of the day (about 450 gr) (4)	€ 30,00
Red prawns (about 450 gr) * (2)	€ 35,00
Chateaubriand (for 2 person about 500 gr) (3-7)	€ 60,00
Mixed grilled vegetables	€ 15,00

FLAMBEE

Fillet of beef Voronoff or with mustard or with grains of green pepper (about 250 gr) (7-10-12)	€ 35,00
Fillet of veal in Marsala wine (about 250 gr) (7-12)	€ 35,00
Prawns from Oneglia with Cognac (about 350 gr) * (2-12)	€ 45,00

ALL DISHES ARE ACCOMPANIED BY
MIXED SALAD, *STEAMED VEGETABLES OR FRIED POTATOES

DESSERTS

Melon parfait, melon fruit salad in Porto wine ⁽³⁻⁷⁻¹²⁾	€ 13,00
Peach Melba (classic course) ⁽³⁻⁷⁻¹²⁾	€ 13,00
Lemon sorbet and Prosecco "espresso" * ⁽¹²⁾	€ 14,00
Sweet at spoon or Cake of the day * ⁽¹⁻³⁻⁷⁻⁸⁻¹²⁾	€ 10,00
Ice cream in coffee or chocolate with whipped cream * ⁽³⁻⁷⁾	€ 10,00
Fresh fruit in season	€ 8,00

FLAMBEE

Prepes suzettes at orange and Grand Marnier with cream ice cream * ⁽¹⁻³⁻⁷⁻¹²⁾	€ 20,00
Strawberries with pink pepper, chantilly and cream ice cream * ⁽³⁻⁷⁻¹²⁾	€ 20,00



Enjoy your tasty menu