

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

Executive Chef
Giuseppe Mardecheo
Sous Chef
Gloria Enrico

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

The dishes of our menu could have traces of allergens.
We invite you to notify us of any food allergies or intolerances
to help in the selection of dishes, and offer you the maximum safety

For all fish dishes we use first-class frozen foods
or fresh brought under zero grades

Service € 2,50

TASTING MENU

"IL RANCIO DEL MARINARIO" BY GLORIA ENRICO
FOR MIN. 2 PERSONS

Papponada - fish and vegetable salad Ligurian style^(1,3,4)

Fresh noodle leaf, chopped scampi, basil pesto^{*(1,2,3,7,8)}

Pappon magro from our tradition^{*(1,2,3,8,14)}

Sweet warm bread Genoese style, egg-nog, glass of Schiachetrà wine^(1,3,7,8,12)

€ 50,00 per person

TASTING MENU

FOR MIN. 2 PERSONS

Amouse bouche - a small appetizer offered by our Chef

Raw tuna, guacamole ice cream, onion powder^{*(3,4,7,10)}

Home-maded pasta with saffron, violet asparagus, butter and Parmesan^(1,3,7)

Chateaubriand, sautéed potatoes, Bearnaise sauce^(3,7)

Pudding or cake of the day^(1,3,7,8,12)

€ 58,00 per person

TASTING MENU

MIN. 2 PERSONS

*A*muse bouche - a little appetizer offered by our Chef

*R*oasted octopus, bean cream from Conio, paprika flavoured croûtons^{*(4,8,9)}

*L*amb on chops, artichokes from Albenga with vodka fragrance,
pennyroyal mayonnaise^{*(1,3,7,8,12)}

*R*isotto Carnaroli with broad beans and turbot, bitter almonds
and macaroon crumble^{*(2,4,6,7,9,12)}

*P*otato Ravioli with braised beef^{*(2,4,6,7,9,12)}

*R*ed mullets with cacciucco stock,
braised batavian endive^{*(2,4,7,9,12,14)}

*D*essert of your choice^(1,3,7,8,12)

€ 70,00 per person

APPETIZER

Browned scallops, potato cream, foie gras ^(4,7,14)	€ 20,00
“Sphere of Okara” crunchy tofu, brocoli tops and mashed ^(1,5)	€ 15,00
Veal tartare, poached egg, Parmesan fondue ^(3,7,10)	€ 18,00
Roasted octopus, velvety beans from Conio, paprika flavoured croûtons ^(1,4,8,9)	€ 16,00
Row tuna, guacamole ice cream, onion powder ^(4,7)	€ 17,00

FIRST COURSE

“Gyoza Ramen” roasted chinese ravioli, Ramen stock ^{*1,3,4,6,9,12)}	€ 18,00
Spaghetti, gurnard soup ^{*(1,2,3,4,6,9,14)}	€ 18,00
Spelled flour tortellacci stuffed with pulses, marjoram bread sauce, pulse flakes ^{*(1,3,7)}	€ 16,00
Classic calamarata with lobster ^{*(1,2,4,9,12)}	€ 25,00
Risotto Carnaroli with broad beans and turbot, bitter almonds and macaroon crumble ^{*(2,4,6,7,9,12)}	€ 18,00

ALL OUR USED PRODUCTS ARE FRESH OR PRESERVED IN TEMPERATUR BLOCK

* IF THE FRESH PRODUCTS ARE NOT AVAILABLE FOR MARKET REASONS,
IT WILL BE REPLACED BY A HIGH QUALITY FROZEN PRODUCT.

FISH AND MEAT DISHES

Grilled Ligurian panissa, sautéed squids, artichokes from Albenga ^{*(4,7,8,14)}	€ 24,00
Quail chest and leg, browned potatoes, plum juice ^{*(1,3,7,8,9,12)}	€ 28,00
Sea bass Italia in foil, topinambur cappuccino, vegetable chips ^{*(4,7)}	€ 30,00
Fried fish, tartare sauce ^{*(1,2,3,4,5)}	€ 22,00
Beef fillet, roasted mousse, artichokes in two ways ^(1,3,7,12)	€ 30,00

GRILL

Mixed grill of fish ^{*(2,4)}	€ 40,00
Sea bass Italia (about 450 gr) ^{*(4)}	€ 30,00
Red king prawns Mazzara del Vallo (about 350 gr) ^{*(2)}	€ 40,00
Chateaubriand (for 2 persons about 500 gr) ^(3,7)	€ 60,00

FLAMBEE

Fillet of beef at Voronoff or with mustard or with grains of green pepper (about 250 gr) ^(7,10,12)	€ 35,00
Red king prawns Mazzara del Vallo with Cognac (about 350 gr) ^{*(2,12)}	€ 45,00

ALL DISHES ARE SERVED TOGETHER WITH
MIXED SALAD, STEAMED VEGETABLES OR *FRIED POTATOES

DESSERTS

Trio of sorbets ananas, ginger orange, licorice roasted banana, yuzu	€ 15,00
The pear in chocolate: black chocolate bavarian with pear heart ^(1,3,7,8,12)	€ 15,00
Paldo - Freddo ^(2,12)	€ 15,00
Lemon sorbet with Prosecco "expresso" ⁽¹²⁾	€ 15,00
Pudding or Pake of the day ^(1,3,7,8,12)	€ 10,00
Coffee ice cream with whipped cream ^(3,7)	€ 10,00

FROM FLAMBEE

Prepes suzettes with vanilla ice cream ^(1,3,7,12)	€ 20,00
Strawberries in Grand Marnier with whipped cream and chocolate ice cream ^(3,7,12)	€ 20,00



Enjoy your tasty menu
Giuseppe, Gloria, Luca, Andrea e Serena