

Hors d'oeuvres

Smoked tuna carpaccio (cold smoked tuna)panissa and red onions from Tropea ⁽⁴⁻⁷⁾	€ 21,00
Octopus with paprika, mashed mountain potatoes with extra virgin olive oil and powdered olives ⁽⁴⁻¹⁴⁾	€ 19,00
Steamed red prawns, burrata, basil pesto ⁽¹⁻²⁻⁷⁾	€ 22,00
Three veal cubes with hazelnut sauce, bread chips and sour herb-oil ⁽¹⁻⁷⁻⁸⁾	€ 20,00
Pourgette cream from Albenga with crispy bread and poached egg ⁽¹⁻³⁻⁷⁾	€ 16,00

First courses

Spaghettone from Gragnano with lobster ⁽¹⁻²⁻⁴⁾	€ 28,00
Egg noodles homemade with clams and bottarga ⁽¹⁻³⁻⁴⁻¹⁴⁾	€ 20,00
Risotto with lemon butter and red prawns tartare ⁽²⁻⁴⁻⁷⁾	€ 25,00
Raviolo "Cacio e pepe" with mussels and cherry tomatoes ⁽¹⁻³⁻⁴⁻⁷⁻¹⁴⁾	€ 18,00
Potato dumplings with light pesto, french beans and parmesan gaufre ⁽¹⁻³⁻⁷⁻⁸⁾	€ 18,00

Main courses

Sea-bass with mediterranean salt (ca 500 gr.), season vegetable tempura ⁽¹⁻³⁻⁴⁾	€ 30,00
Fried fish and mixed salad ⁽¹⁻²⁻⁴⁾	€ 22,00
Combinations of cod and vegetable ⁽¹⁻³⁻⁴⁻⁷⁾	€ 25,00
Imperial soup of mussels and prawns with fries ⁽¹⁻²⁻⁴⁻¹⁴⁾	€ 22,00
Beef fillet browned with beech wood with browned potatoes from Bardineto ⁽⁷⁾	€ 30,00

Flambé

Beef fillet with sweet or strong mustard or Voronoff (ca 220 gr) ⁽⁷⁻¹⁰⁾	€ 35,00
Beef fillet with Nebbiolo red wine (ca 220 gr) ⁽⁷⁾	€ 35,00
King prawns with Cognac (ca 350 gr) ⁽²⁻⁷⁾	€ 45,00

Desserts

Our "hot - cold" dessert ⁽¹⁻³⁻⁷⁾	€ 12,00
Hemisphere of glazed pure chocolate mousse, passion fruit heart and cocoa cookies ⁽¹⁻³⁻⁷⁻⁸⁾	€ 12,00
Warm peaches in Pigato wine with basil ice-cream ⁽¹⁻³⁻⁷⁾	€ 12,00
Coconut parfait with hazelnut cream ⁽¹⁻³⁻⁷⁻⁸⁾	€ 12,00
Crêpes Suzettes orange and Grand Marnier with vanilla ice-cream ⁽¹⁻³⁻⁷⁾	€ 20,00

Service € 3,00