

LUNCH MENU

€ 34,00

Every day the chef suggests two courses and a dessert

LIGURIA CONTEMPORANEA

€ 54,00

CAPPON MAGRO 2.0

journey through the tradition and the ancient technique of the corean fermentation
a classic course of ligurian tradition, recasted thanks to the experience and

MACKEREL AND SAVOY CABBAGE

TORTELLI RIPIENI AL PESTO

potatoes cream, green beans

CIUPIN DI RANA

monkfish, seafoods and fish soup

...DOLCE LIGURIA

pinenut crispy cialda, focaccia ice-cream, basil granita, olives taggiasche' s mousse
and majoram mojito

L'ISTINTO

€ 62,00

PURPLE OYSTER oyster, red fruits, beetroot and red grapes

CUTTLEFISH, CHANTERELLE MUSHROOM AND BLACK TRUFFLE

MARTINI COCKTAIL SPAGHETTI green olives, gin "taggiasco" and caviar

FINANZIERA DAL MARE

a cream of mussels, sea urchins and kelp, with salt cod's cheek and tripe,
scallops coral, periwinkle, cockles, angler-fish's liver and vegetables

ALMOND AND CITRUS FRUITS almond mousse covered with orange gelly,
fennel mousse, clementine sorbet, fresh grapefruits and dill

*"E A 'STE PANSE VEUE COSE CHE DAIA'
COSE DA BEIVE, COSE DA MANGIA"*

8 COURSES DESIGNED BY THE CHEF

€ 75,00

STARTERS

MACKEREL AND SAVOY CABBAGE	€ 17,00
MY ROOTS turnips, roots and anchovies	€ 17,00
SCALLOPS, SNOWPEAS AND GREEN BEANS with almond and rice-milk cream	€ 19,00
CUTTLEFISH, CHANTERELLE MUSHROOM AND BLACK TRUFFLE	€ 20,00
CAPPONMAGRO 2.0 a classic course of ligurian tradition, recasted thanks to the experience and journey through the tradition and the ancient technique of corean fermentation	€ 22,00
SELECTION OF RAW FISH FROM MEDITERRANEAN	€ 27,00

FIRST COURSES

“FRA RECCO E CAMOGLI” homemade ravioli filled with crescenza cheese, basil and Camogli's marinated anchovies	€ 17,00
TORTELLI HOMEMADE PASTA FILLED WITH PESTO potatoes cream, green beans	€ 18,00
BOTTONI MILANO SANREMO home made pasta filled with saffron and prescinseua cheese, prawn and veal shanks	€ 19,00
MARTINI COCKTAIL SPAGHETTI green olives ,gin “taggiasco” and caviar	€ 19,00
RISOTTO, RED GRAPES, OYSTER AND BITTER CICORY	€ 23,00

MAIN COURSES

MIXED FRIED FISH AND VEGETABLES TEMPURA € 20,00

FINANZIERA DAL MARE € 22,00
a cream of mussels, sea urchins and kelp, with salt cod's cheek and tripe,
scallops coral, periwinkle, cockles, angler-fish's liver and vegetables

THE OCTOPUS AND POTATOES € 25,00
the tentacle: potatoes from the world and chard
the head : potato spaghetti and fig leaf

THE MONKFISH € 25,00
the tail: green pepper and romanesco broccoli
the cheek: cardoons and black truffle

THE LOBSTER € 26,00
the tail: grapes and porcini mushroom
the claw: stuffed lettuce and its broth

SELECTION OF THE BEST FISH OF MEDITERRANEAN SEA

Cover charge € 2,50

IN ACCORDANCE WITH THE APPLICABLE RULES HACCP, RAW PRODUCTS ARE CHILLED DOWN -20°C FOR 24 HOURS.

Depending on the season, products in the market may be frozen or refrigerated. for more information, please contact the staff.
If you'd like to know about the food allergens included in the menu, please refer to the informativa. Simply ask a member of the staff where it is.