

Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

✓ **Red onion cream**

broad beans cream and *Scorzone* truffle from Western Liguria

✓ **Raw Fish** in mediterranean style,
selection in three tasting

✓ **Poached Egg** with sea urchins,
pink prawn from the Ligurian Sea
and crunchy vegetables

✓ **Octopus,**
pelandroni green beans parmantier

✓ **SpaghetOro Verrigni**
with whole cuttlefish

✓ **Palamita Tuna tataki,**
vegetable *caponata*

Accomodato style Cod (oil-cooked)

Snails from Val Nervia with 12 herbs

Fassona Beef** from the Maritime Alps,
raised on pasture, seared with mountain herbs

✓ **E.V.O. oil Ice Cream,**
strawberry gel, rose vinegar caramel and meringues

✓ **Lemon**

€ 145 Complete
Menu

€ 110 7 Courses ✓

COVER INCLUDED
EXCLUDING DRINKS

OUR PARING OF WINES:
(10cl glasses)



€ 60/70

€ 70/80

Liguria in
4/5 Autochthonous
Wines

From North to South Italy
4/5 Natural Wines
(minimum 2 person)

PRICES PER PERSON

The menu will be served only for the whole table
Changes to the menu involve a change in the price

Last order 20.30
for 10 course menu 20.15

Communicate any allergies or intolerances to the staff