

Garden and Sea

THE UNIQUE BLEND OF MEDITERRANEAN
SEAFOOD AND OUR FARM PRODUCE

✓ **Pumpkin Cream**

chinotto and pioppini mushrooms

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

✓ **Lettuce stuffed** Genovese style
onion reduction with saffron and sea urchins

✓ **Octopus,**

beans from the Castelvittorio garden

✓ **Mountain potato Gnocchi**

swordfish bottarga
lupini clams

✓ **Palamita Tuna tataki,**

vialone nano rice and mushrooms from our woods

Baücôgna style Cod (oil-cooked)

Snails from Val Nervia with 12 herbs

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

✓ **Hazelnut ice cream,**

Porrine's citrus brittle

✓ **William pear** and pistachio

€ 145 Complete
Menu

€ 110 7 Courses ✓

COVER INCLUDED
EXCLUDING DRINKS

OUR PARING OF WINES:
(10cl glasses)

€ 60/70

Liguria in
4/5 Autochthonous
Wines

€ 70/80

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