

# Antipasti

LA PARMIGIANA IN BOCCA	
<i>Eggplant Parmigiana Glazed with Tomato and 24-Month-Old Parmesan Cheese</i> (1,5,7,8)	18
UOVO E TARTUFO	
<i>The soft and crispy egg served with Lunigiana "piccantino" fondue and prized black truffle</i> (1,3,7)	20
BATTUTA DI FILETTO E TARTUFO NERO	
<i>Knife-cut beef fillet and black truffle</i> (3)	25
ALICI NEL PAESE DELLE MERAVIGLIE	
<i>Anchovy variations: stuffed anchovy, marinated anchovy in oil and lemon, fried anchovy, and a sandwich with burrata and salted anchovy</i> (1,3,4,7,12)	21
VAPORATA DI SEPIE	
<i>Local cuttlefish cooked at low temperature and cream of new peas</i> (4,12)	21
ASSOLUTO DI MUSCOLI	
<i>Muscles stuffed with mussels, prawns, courgettes and baked tomatoes au gratin</i> (1,2,14)	21
CAPPON MAGRO (PIATTO DELLA TRADIZIONE)	
<i>Steamed fish salad, molluscs and crustaceans, vegetables, green sauce, bread biscuit, Monterosso anchovies and hard-boiled egg</i> (1,2,3,4,12,14)	28
CRUDO DI MARE	
<i>Selection of raw fish and shellfish from our sea</i> (2,3,4,6)	42
<h2>Primi</h2>	
FUSILLONI E "PESTO LIGURE"	
<i>Fusilli and traditional Ligurian pesto made with a mortar and pestle.</i> (1,8)	18
RISOTTO ALLE VACCHE ROSSE	
<i>Carnaroli rice "Riserva San Massimo", Creamed with "Vacche Rosse" Parmesan cheese and prized black truffle (minimum for 2)</i>	23
CAPPELLACCI FRONTEMARE	
<i>Fresh handmade pasta filled with burrata and pink shrimp, creamed in tomato water</i> (1,2,3,7)	24
SPAGHETTO AI SAPORI DI MARE	
<i>Spaghetti "Pastificio Felicetti" with seafood</i> (1,2,4)	24
PACCHERI AL NERO, CALAMARI E BOTTARGA	
<i>Paccheri with black cuttlefish roux, calamari, and powdered Favignana red tuna bottarga</i> (1,4,,7,14)	23
BOTTONI CARBONARI	
<i>Fresh pasta buttons, filled with "carbonara", on raw red prawns and raw ham powder</i> (1,2,3,7)	26

# Secondi

BACCALA' E CARCIOFI	
<i>Morro cod in cooking oil, Fried artichoke and its cream</i>	28
(1,4)	
MAREA CROCCANTE	
<i>Variations of crispy fish, fried potatoes, Tropea red onion and salad</i>	28
(1,3,4,12)	
TONNO ALLA WELLINGTON	
<i>Yellowfin tuna in a puff pastry crust, Taggiasca olives, raw ham, carrots and Port reduction</i>	28
(1,3,4,7,10)	
PESCATO LIGURE	
<i>Fish of the day baked in its aromatic broth served with seasonal vegetables</i>	30
(4)	
FILETTO AL PEPE VERDE	
<i>Beef fillet with green pepper and seasonal vegetables</i>	34
(7)	

THE BREAD, FOCACCIA, PASTA, FILLINGS AND DESSERTS ARE ALL HOMEMADE. COVER CHARGE 4

European Regulation has identified the 14 main food allergens, they are:

1. Cereals and cereal products
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nut
9. Celery
10. Mustard
11. Sesame
12. Sulfur dioxide and sulphites
13. Lupins
14. Mollusks

**PLEASE COMMUNICATE ANY ALLERGIES AND INTOLERANCES WHEN ORDERING.**

IL PESCE VIENE SOTTOPOSTO A TRATTAMENTO DI ABBATTIMENTO DELLA TEMPERATURA IN CONFORMITÀ CON IL REGOLAMENTO CE 853/2004. PER GARANTIRE LA QUALITÀ COSTANTE E LA SICUREZZA ALIMENTARE DEI NOSTRI PIATTI, ALCUNI INGREDIENTI POTREBBERO ESSERE STATI SOTTOPOSTI A CONGELAMENTO\*. QUESTO PROCESSO PERMETTE DI PRESERVARE AL MEGLIO LA FRESCHEZZA E LE PROPRIETÀ ORGANOLETICHE DEL PESCE CHE SERVIAMO