

Antipasti

LA PARMIGIANA IN BOCCA	
<i>Eggplant Parmigiana Glazed with Tomato and 24-Month-Old Parmesan Cheese</i>	18
(1,5,7,8)	
UOVO E TARTUFO	
<i>The soft and crispy egg served with Lunigiana "piccantino" fondue and prized black truffle</i>	21
(1,3,7)	
BATTUTA DI FILETTO E TARTUFO NERO	
<i>Knife-cut beef fillet and black truffle</i>	26
(3)	
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>	22
(1,3,4,7,12)	
CAPPON MAGRO (PIATTO DELLA TRADIZIONE)	
<i>Steamed fish salad, molluscs and crustaceans, vegetables, green sauce, bread biscuit, Monterosso anchovies and hard-boiled egg</i>	28
(1,2,3,4,12,14)	
TONNO ROSSO	
<i>Mediterranean red tuna tartare, hand-sliced, served with tomato guacamole, Tropea onions and capers</i>	28
(4,12)	
CRUDO DI MARE	
<i>Selection of raw fish and shellfish from our sea</i>	42
(2,3,4,6)	

Primi

FUSILLONI E "PESTO LIGURE"	
<i>Fusilli and traditional Ligurian pesto made with a mortar and pestle.</i>	18
(1,8)	
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
SCUCUZZUN SOTTO COSTA	
<i>Ancient Ligurian pasta (such as fregola), lemon and onion beurre blanc, black garlic and red tuna bottarga powder</i>	24
(1,4,7)	
SPAGHETTO AI SAPORI DI MARE	
<i>Spaghetti "Pastificio Felicetti" with seafood</i>	24
(1,2,4)	
PACCHERI, ACCIUGHE E ERBE AROMATICHE	
<i>Paccheri Pastificio Felicetti" creamed with anchovies, aromatic herbs and pine nuts</i>	23
(1,4,8)	
BOTTONI CARBONARI	
<i>Fresh pasta buttons, filled with "carbonara", on raw red prawns and raw ham powder</i>	26
(1,2,3,7)	

BACCALA', PANE E POMODORO	
<i>Morro cod in cooking oil, fresh tomato gazpacho, crunchy bread and Taggiasca olives</i> (1,4)	28
SEPIE BBQ	
<i>Roasted local cuttlefish, served with sweet potato cream and BBQ sauce</i> (1,4,5,6,8,10,11,12)	28
TONNO ALLA WELLINGTON	
<i>Yellowfin tuna in a puff pastry crust, Taggiasca olives, raw ham, carrots and Port reduction</i> (1,3,4,7,10)	28
PESCATO LIGURE	
<i>Fish of the day baked in its aromatic broth served with seasonal vegetables</i> (4)	30
FILETTO AL PEPE VERDE	
<i>Beef fillet with green pepper and seasonal vegetables</i> (7)	34

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