

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)	24
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)	20
BACCALA' E CECI	
<i>Creamed cod served with "Farinata" (chickpeas) and sweet and sour Tropea red onion</i> (4,12)	18
TONNO AROMATICO	
<i>Tuna with aromatic herbs, "Colonnata" lard, mustard mayonnaise and fennel salad</i> (1,3,4,10)	20
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)	40
<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>	22
RAVIOLO SUPREMO	
<i>Cod and potato ravioli, almond milk and Taggiasca olives</i> (1,3,4,8)	22
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)	22
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)	
RANA PESCATRICE	
<i>Low temperature monkfish, crunchy black cabbage, potato cream and Jerusalem artichoke</i>	30
(4)	
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>	29
(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 ORGANOLETTICHE DEL PESCE CHE SERVIAMO