

Antipasti

LA PARMIGIANA IN BOCCA	
<i>Eggplant parmigiana glazed with tomato and 24 month parmesan</i>	20
(1,5,7,8)	
BATTUTA DI FILETTO E TARTUFO NERO PREGIATO	
<i>Knife-cut beef fillet and fine black truffle</i>	26
(3,8)	
ALICI NEL PAESE DELLE MERAVIGLIE	
<i>Anchovy variations: stuffed anchovy, marinated anchovy in oil and lemon, fried anchovy and sandwich with burrata and salted anchovy</i>	23
(1,3,4,7,12)	
BACCALA' E FARINATA	
<i>Creamed cod served with chickpea farinata and sweet and sour Tropea onion</i>	21
(4,12)	
TONNO ROSSO	
<i>Knife-cut Mediterranean red tuna tartare, served with tomato guacamole, Tropea onions and capers</i>	28
(4,12)	
CAPPON MAGRO (TRADITIONAL DISH)	
<i>Steamed fish salad, molluscs and crustaceans, vegetables, green sauce, bread biscuits, Monterosso anchovies and hard-boiled egg</i>	28
(1,2,3,4,12,14)	
CRUDO DI MARE	
<i>Selection of raw fish and shellfish from our sea</i>	42
(2,3,4,6)	

Primi

GNOCCHI E "PESTO LIGURE"	
<i>Handmade Potato Gnocchi and traditional Ligurian pesto</i>	20
(1,3,8)	
RISOTTO IN LUNIGIANA	
<i>Rice Carnaroli "Riserva San Massimo", with Lunigiana cheeses and prized black truffle</i>	23
(minimum 2 people)	
(7)	
SPAGHETTO AI SAPORI MARE	
<i>Spaghetti "pastificio Felicetti" and sea food</i>	26
(1,2,4)	
VONGOLE E BOTTARGA	
<i>Paccheri with clams, Piccadilly tomatoes and fresh "Favignana" red tuna bottarga</i>	26
(1,4,14)	
BOTTONI CARBONARI	
<i>Fresh pasta ravioli, stuffed with "carbonara", on raw red prawn and raw ham powder</i>	27
(1,2,3,7)	

BACCALA', PANE E POMODORO

Cod fillet in cooking oil, fresh tomato gazpacho, crunchy bread and onion
(1,4)

28

CAPASANTA E TARTUFO

Seared scallop, prized black truffle, courgettes and mint
(14)

29

CALAMARO RIPIENO

Squid stuffed with bread, tomato, mussel and mortadella
(1,14)

28

TONNO ALLA WELLINGTON

Yellowfin tuna in a puff pastry crust, Taggiasca olives, raw ham, carrots and Port reduction
(1,3,4,7,10)

29

PESCATO LIGURE

Baked catch of the day cooked in its aromatic broth served with seasonal vegetables
(4)

30

FILETTO AL PEPE VERDE

Beef fillet with green pepper and seasonal vegetables
(7)

36

THE BREAD, FOCACCIA, PASTRIES AND FILLINGS ARE PRODUCED BY US COVERED 4

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

1. Cereal and derivatives
2. Crustaceans
3. Egg
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulfur dioxide and sulphites
13. Lupines
14. Molluscs

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 ORGANOLETTEICHE DEL PESCE CHE SERVIAMO