

LA PARMIGIANA IN BOCCA	
<i>Eggplant parmigiana glazed with tomato sauce and 24 month parmesan cheese</i>	19
(1,5,7,8)	
BATTUTA DI FILETTO	
<i>Knife-cut beef fillet and prized black truffle</i>	24
BACCALA' E CECI	
<i>Creamed cod served with chickpea farinata and sweet and sour Tropea onion</i>	21
(4,12)	
ALICI NEL PAESE DELLE MERAVIGLIE	
<i>Baked stuffed anchovy au gratin, anchovy marinated in lemon, bread, salted anchovy and burrata , fried anchovy</i>	21
(1,3,4,5,7,8)	
CAPPON MAGRO (PIATTO DELLA TRADIZIONE)	
<i>Steamed fish salad, molluscs and crustaceans, vegetables, green sauce, bread , Monterosso anchovies and hard-boiled quail egg</i>	28
(1,2,3,4,12,14)	
CRUDO DI MARE	
<i>Selection of raw fish and shellfish from our sea</i>	40
(2,3,4,6)	

Primi

IL PESTO E GLI SPAGHETTI	
<i>Spaghetti traditional Ligurian pesto in a mortar, potatoes and pine nuts</i>	17
(1,8)	
Ri— "SOTTO IL MARE"	
<i>Carnaroli rice "Riserva San Massimo", with sea food <u>(at least 2 people)</u></i>	23
(14)	
PACCHERI NERI COME LE SEPIE	
<i>Paccheri with cuttlefish ink roux, calamari and tuna bottarga powder</i>	23
(1,4,7,14)	
GNOCCHI E ASSOLUTO DI SCAMPI	
<i>Potato gnocchi, scampi and scampi cream</i>	24
(1,2,3,7)	
BOTTONI CARBONARI	
<i>Fresh handmade pasta filled with carbonara on raw red prawns and raw ham powder</i>	26
(1,2,3,7)	

POLPO BBQ <i>Octopus tentacle cooked in a pan glazed with BBQ sauce served with buttered potatoes and grilled asparagus</i> (4,7,10,12)	28
ZUPPA EXPRESS <i>Fish and shellfish soup with tomato fish base</i> (1,4,14)	26
MAZZANCOLLE FLAMBÈE <i>Prawns flambéed with Laphroaig, prawn bisque cream, capers, sweet potatoes and Worcester sauce</i> (1,2,7,8, 10,12)	28
TONNO ALLA WELLINGTON <i>Tuna in a puff pastry crust, Taggiasca olives, raw ham, carrots and Port reduction</i> (1,3,4,7,12)	28
PESCATO LIGURE <i>Baked catch of the day cooked in its aromatic broth served with seasonal vegetables</i> (4)	28
IL FRITTO AL MARE <i>Our fried seafood with lemon mayonnaise</i> (1,2,3,5,14)	27
MANZO AL PEPE VERDE <i>Beef fillet with green pepper and double-cooked ratte potatoes</i> (7)	35

EUROPEAN REGULATION HAS IDENTIFIED THE 14 MAIN FOOD ALLERGENS, THEY ARE:

- 1.Cereals 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.