

Chickpea farinata

Classic	6
Genoese Pesto	7
Local anchovies and pesto	8
Burrata sausage and Stracciatella	9
Gorgonzola and caramelized onions	9

The Soups

Vegetable Minestrone Genoese style	10
Pasta and beans with parmesan crouton	11

Vegetables

Crispy baked potatoes with herbs	5
seasonal vegetables sautéed	6

Cover charge 2

In case of intolerances or allergies, please inform the staff

*In the absence of fresh products, some fish products may be purchased

frozen at origin always maintaining top quality criteria.

Some fish products purchased fresh may be subject to temperature reduction

estimate for health and hygiene issues based on current laws

To begin

Local anchovies in a purple potato crust, aromatic bread and green sauce 12

Shrimp carpaccio with apple and passion fruit mayonnaise 18

Cornmeal-crusted octopus on creamed potatoes and caramelized onion 14

Pumpkin and chia seed flan with toma brigasca cream and walnuts 13

First courses

Half paccheri pasta with anglerfish ,courgette and saffron 16

Scalopp and shrimp ravioli with beurre blanc sauce, marjoram and hazelnuts 15

Wholemeal maltagliati with vegetarian ragù and salted ricotta 13

Lemon risotto with burrata stracciatella and bottarga 14

Seconds

Fillet of shi drum in foil, ligurian style with dry cherri tomato, pine nuts,olives and potatoes 20

Spicy sautéed dish* with squid, prawn tails, octopus, mussels and tomato 20

Cuttlefish soup with potatoes and chard 16

Fillet of beef with porcini mushrooms and smoked pepper 20

Pasta Classic

Choice between

Penne or Spaghetti di Gragnano DOP pastificio Di Martino,
Italian wheat protected by Slow Food

Granoro gluten free corn and quinoa pasta

Arselle clams 13

Bread, anchovies, pine nuts and chilli pepper 11

The “Sbagliata” (hazelnuts, anchovies, pine nuts and chilli
pepper) 12

Mediterranean (fresh tomato, olives, basil and pine nuts) 10

Carbonara (with Tuscan bacon with pepper) 11

Trofie Genoese 12
(pesto, potatoes and green beans)

Potato gnocchi with tomato and basil 9

Low-fat ravioli in walnut sauce 11

Lasagna with meat sauce 11

Cover Charge 2

Beverages

“Calizzano” natural and sparkling mineral water	700 ml	2
Coca Cola, Chinotto, Orangeade, Gazzosa Lurisia, Glass bottle		4
Ichinusa and Menabrea beer 33cl bottle		4
“Folk” unfiltered raw beer (Ligurian artisanal) 33cl		7
“A Russa” red ale beer (Ligurian artisanal) 33cl		7

San Quirico Craft Brewery of Val d'Orcia

“Giulitta” Amber Double Malt Beer 6% vol 38cl	9
“Iris” light beer 4.5% vol 38cl	8
“Margherita” double malt beer 6% vol 38cl	9