

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
Fava bean cream with seared squid and croutons	12

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
Cuttlefish, green beans, piccadilly and salted ricotta shavings	16
Creamed Cod with pistachio powder and lemon	14
Zucchini flan with Grana Padano cream and toasted almond	13

First courses

Egg tagliolini with squid ragù, bacon and asparagus	16
Large grouper ravioli with fresh tomato, olives and basil	15
Paccheri with arselle clams, bottarga and chili pepper	16
Gratinated aubergine gnocchi with tomato cream and pesto	14

Seconds

Fillet of shi drum in foil with aromatic herbs and seasonal vegetables	20
Spicy sautéed dish* with squid, prawn tails, octopus, mussels and tomato	20
Herb-crusted rack of Lamb with smoked pepper butter	25
Beef tagliata with rosmarine, caramelized onion and parmesan flakes	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 14

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) 11

Carbonara (with Tuscan bacon with pepper) 11

Trofie Genoese 12
(pesto, potatoes and green beans)

Potato gnocchi with tomato and basil 11

Low-fat ravioli in walnut sauce 12

Lasagna with meat sauce 12

Cover Charge 2

Beverages

“Calizzano” natural and sparkling mineral water 700 ml 2

Coca Cola, Chinotto, Orangeade, Gazzosa 4

Ichinusa and Menabrea beer 33cl bottle 4

Birra Azienda Agricola Scola di Castelbianco

Hoppy Lager gluten free 4,5% vol 33cl 8

Italian Amber IPA 4,5% vol 33cl 8

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