

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

Seared octopus with ligurian chickpea panissa, semi-dry tomatoes and zuchinis 16

Creamed Cod with Taggiasca olives and croutons 14

Artichoke flan with Grana Padano cream and toasted almond 13

First courses

Egg tagliolini with fresh tomatoes, prawns and asparagus 16

Large grouper ravioli with beurre, pistachio and lemon 16

Paccheri with arselle clams, bottarga and chili pepper 16

Borage gnocchi with pecorino cheese fondue and fava beans 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

Ligurian-style stewed cuttlefish and Peas with potatoes and chard 16

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 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