

Menù Gran Carte

Starters

Raw and cooked langoustine, Colonnata lard, figs, goat cheese, almonds	[2,7,8]	34
Scallop "Rossini style"	[7 ,10,14]	34
Glazed octopus, sweet and sour diavola, carrot and ginger mousse, chimichurri	[1,4,6,9]	29
Cappon Magro "Incanto"	[1,4,6,9]	28
Beef carpaccio, Cipriani sauce, cherry tomatoes, arugula, grana cheese	[7,10]	27
"Fake" eggplant parmigiana	[1,6,7]	25

First Courses

Potato gnocchi, lobster busera, tarragon, saffron beurre blanc	[1,2,3,7,9]	36
Creamed salted cod tortello, roasted squid, zimino intensity, black garlic	[1,3,4,7]	30
Ligurian-style rabbit agnolotti del plin, porcini mushroom jus sauce,		
cream of Swiss chard, parmesan mousse, black truffle	[1,3,7,8]	32
Paccheri with 3 tomatoes intesity from our garden, basil, bufala stracciatella	[1,7]	26
Trofie pasta with pesto, potatoes and green beans	[1,7,8]	22



Second Courses

Crispy turbot in phyllo dough, fennel, pernambucco orange, lemon supreme	[1,4,7,9,10]	36
"Our" bluefin tuna panzanella	[1,4,9]	34
Mixed fried fish from the Gulf	[1,2,4,7]	28
Beef tournedos crusted with Ligurian herbs, potatoes, porcini mushrooms, Perigeaux sauce	[1,7,9,10]	42
1berian pork cheek, celeriac, glazed spring onions, mustard and honey	[7,9,10,12]	34

Dessert

Traditional Tiramisu	[1,3,5,7,8,12]	14
"Surprise" dessert by our pastry chef		16
Sorbet or ice cream of our own production	[1,3, 7, 8,12]	12
Vanilla and tonka bean crème brûlé	[3,7]	15