



Light Lunch

From 12:30 p.m. to 2:00 p.m.

Starters

MARINATED ANCHOVIES [1,4,8,9]	20
Red Tropea onion – Crispy taralli – Green apple and lime cream	
TRADITIONALLY STUFFED MUSSELS [1,2,3,7,9,14]	18
EGGPLANT PARMIGIANA [1,3,7]	18
Parsley powder – Salted ricotta	

First Course

POTATO GNOCCHETTI WITH LANGOUSTINES AND BASIL [1,3,7,9]	24
WHITE TAGLIATELLE WITH SEA URCHIN [1,2,3,4,7,9,12,14]	28
Bottarga – Lemon Zest	
SPAGHETTI ALLA CARBONARA [1,7]	22
CUTTLEFISH RISOTTO [3,4,7,9]	26
Lemon - Burrata cream - Ligurian extra virgin olive oil	

Second Course

RED GURNARD IN A POTATO CRUST [4,7,9] Herb emulsion – Baby vegetables	28
STUFFED GUINEA FOWL [1,7,9] Truffle - Mashed potatoes – Braised spring onion	32
WHOLE CATCH OF THE DAY (minimum 2 people) [4]	15/h
FRIED SEAFOOD [1,2,3,4,7,9,12,14]	30

Dessert

LEMON TIRAMISÙ [1,3,12] Lemon basil – Chantilly cream	14
FRUIT TART [1,3,12] Poppy seed cream – Fresh seasonal fruit	14
ICE CREAMS AND SORBETS FROM THE GULF OF POETS [1,3,7,12]	12
CHAMPAGNE ZABAGLIONE WITH LANGUE DE CHAT BISCUITS AND ARTISANAL ICE CREAM [1,3,7]	14

We kindly ask you to inform our staff of any allergies or intolerances, as we cannot guarantee the absence of cross-contamination of allergens. If you wish to consult the allergen book, please do not hesitate to ask our dining room staff. Some raw ingredients may be frozen at origin or frozen on-site depending on market availability.

Prices are expressed in Euros