



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

Prices are expressed in Euro.

A' LA CARTE

Starters

GLAZED LOBSTER	26
Mediterranean guazzetto sauce – basil [2,6,7,9,11]	
GRAND RAW SEAFOOD PLATTER [2,4,6,9,14]	60
MIXED STEAMED SEAFOOD [2,4,7,14]	34
Crisp seasonal vegetables	
CITRUS-MARINATED AMBERJACK [4,7]	22
Wild nettle salad – buttermilk	
SUMMER VEGETABLE TERRINE [1,7]	18
Recco-style focaccia, Taggiasca olives and Ligurian ricotta	

First Courses

SPAGHETTONI GENTILE ALLA CARBONARA [1,7]	24
FETTUCCHINE WITH SEA URCHIN [1,2,3,4,7,9,12,14]	28
Bottarga – lemon	
LIGURIA OLIVE OIL RISOTTO [4,9]	26
Raw scorpionfish, basil, cherry tomatoes	
TORTELLONE AI CROSTACEI [1,2,3,4,7,9,14]	28
Truffle, fior di latte (fresh cow's milk mozzarella)	

Second Courses

BEEF TENDERLOIN IN LARD CRUST [1,3,6,7,8,9,10]	36
Seasonal mushrooms, potatoes, truffle	
FRIED SEAFOOD OF THE GULF OF POETS [1,2,3,4,7,8,14]	30
Lightly fried mixed seafood	
CATCH OF THE DAY [4]	15/hg
TURBOT FILLET IN HERB [1,4,7,9]	34
Grilled asparagus	

Desserts

LEMON DELIGHT [1,3,7]	14
ICE CREAMS AND SORBETS FROM THE GULF OF POETS [1,3,7,12]	12
FRUIT TARTLET WITH POPPY SEED CREAM [1,3,12]	14
Poppy seed cream, seasonal fresh fruit	