



Dinner: from 8:00 PM to 10:00 PM

Starters

Amberjack marinated with citrus fruits, wild nettle salad, and buttermilk [4.7]
24

Seafood mosaic, green gazpacho, and bergamot sorbet [4.7.9]
26

Egg, truffle, asparagus and Pecorino cheese [1.3.7]
22

Raw seafood from the Gulf [2.4.6.9.14]
60

Purple shrimp, marinated fennel, and Champagne sauce [2.7]
24

First Courses

Risotto with balsamic vinegar, shellfish cream, and seafood carpaccio [3.4.7.9]
28

Paccheri pasta with crab, seafood, and caviar [1.2.3.4.7.9.14]
28

Raviolo "al tocco" with black truffle [1.3.7.9]
26

Second Courses

Charcoal-grilled cuttlefish, potatoes, Prescinsêua cheese, and Ligurian glaze [4.7.9.14]
30

Monkfish, garden salad, and preserved lemon [2.7.9]
32

Whole catch of the day
15 per 1hg

Beef fillet in a lardo crust, seasonal mushrooms, potatoes, and black truffle [1.3.6.7.8.9.10]
36

Desserts

Lemon Delights [1.3.7]
14

Oval-shaped dessert with Ligurian aromas [1.3.5.7.8]
14

Homemade sorbets and ice creams from the Gulf [1.3.7.12]
12

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, i.e.: wheat (including spelt and khorasan wheat)rye, barley, oats or their hybridised strains and products thereof.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fishery products.
5. Peanuts and peanut products.
6. Soybeans and soy products.
7. Milk and milk products (including lactose).
8. Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts(*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and products thereof.
11. Sesame seeds and products made from sesame seeds.
12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10mg/litre in terms of total SO₂ to be calculated for products as offered ready for consumption or reconstituted as instructed by the manufacturers.
13. Lupins and lupin products.
14. Molluscs and products thereof.

We kindly ask you to inform our service staff of any allergies or food intolerances, as we cannot guarantee the complete absence of cross-contamination with allergens.

Should you wish to consult our allergen information book, please do not hesitate to ask a member of our dining room staff.

Some ingredients may have been frozen at source or frozen on site, depending on market availability.

All prices are expressed in Euro (€).