

## APERITIVO / TO SHARE

Cold Cuts & Cheese mixed italian cold cuts & cheeses platter (L)	15,90
Oven Baked Potatoes <b>VEGAN GF</b> with garlic, salvia and rosemary	5,00
Olives <b>VEGAN GF</b> mixed italian's olives	2,50
<i>Panizza</i> from Savona <b>VEGAN GF</b> salted Fried chickpeas street-food	4,50
<i>Formaggetta</i> and Olives <b>V GF</b> fresh cow's cheese (L)	7,50
<i>Pasqualina</i> Vegetable Cake <b>V</b> ask for the daily flavours (G/L/H)	11,90
Cod fish's <i>Brandacujun</i> whipped codfish in Genoese-Style (P)	8,70

## ANTIPASTI / STARTERS

<i>Burrata</i> Caprese <b>V GF</b> with tomato and basil Dop Pesto	9,20
Vitello Tonnato <b>GF</b> "sous-vide" beef with homemade tuna mayo (H/M/P)	9,90
Chickpeas <i>Zimino</i> traditional genoese vegetable soup <b>GF VEGAN</b>	8,50
Fried <i>Porcini</i> Mushrooms Fresh Seasonal mushrooms <b>V</b>	11,00
Stuffed Vegetable in Genoese-Style with mortadella, parmesan, ricotta cheese (G/L/H/FS)	10,50
Octopus, Potatoes & <i>Stracciatella</i> <b>GF</b> with parsley's green sauce (P/L/FS)	12,50

## INSALATE / SALADS

Ligurian's <i>Cundigiun</i> mixed salad with tuna, egg, olives and anchovies <b>GF</b>	9,70
Caesar Salad with chicken, guanciale, parmesan and it's sauce (G/L/H)	11,50

# CUCINA

— panza affamà no sente raxon —

## PASTA / PESTO GENOVESE

100% BASIL DOP COMING DIRECTLY FROM OUR LOCAL LIGURIAN FARMERS.

Trofie with Pesto <i>DOP Liguria</i> <b>V</b> with potatoes and green beans (G/FS/L)	12,50
Gnocchi with Pesto <i>DOP Liguria</i> <b>V</b> with green beans (G/FS/L/H)	13,00
Trenette with Pesto <i>DOP Liguria</i> <b>V</b> with potatoes and green beans (G/FS/L/H)	13,50



## PASTA / MÀ PASTA

**GLUTEN FREE:** PASTA DE QUINOA // ASK FOR OUR **VEGAN** PROPOSAL

Maccheroncini <i>Carbonara</i> with guanciale, eggs and pecorino Romano (G/L/H)	13,50
Caserecce <i>Carlofortina</i> with red tuna, Pesto Dop and cherry tomatoes (G/L/FS/P)	14,50
Tagliatelle with <i>Porcini</i> Mushrooms <b>V</b> with seasonal mushrooms, parsley and garlic (G/L)	15,10
Pansotti with Walnuts Genoese Sauce <b>V</b> stuffed with beets and ricotta cheese (G/L/H/FS)	13,50
Ravioli <i>Butter &amp; Salvia</i> stuffed with meat and Ligurian's borage (G/L/H/FS)	13,20
Fettuccine with Beef <i>Ragù</i> 100% Beef (G/L)	13,50
Chicche with <i>Gorgonzola Dolce</i> DOP <b>V</b> Italian gnocchi with white truffle oil (G/L/H)	13,70
Octopus's <i>Paccheri Puttanesca</i> 🌶️🌶️ with seafood, cherry tomato and spicy pepper (G/P)	15,50
Cod fish's Spaghetti <i>Cacio &amp; Pepe</i> with pine nuts, codfish and pecorino (L/G/P/FS)	14,50

## RISOTTI / RISOTTI

<i>Crema di Scampi</i> 🌶️ with norway lobster, prawns and tomatoes (P/L) <b>GF</b>	17,00
<i>Porcini &amp; Gorgonzola</i> with seasonal mushroomms and parmesan (L/FS) <b>GF V</b>	16,00

## FOCACCIA GENOVESE

Homemade Focaccia <b>VEGAN</b>	2,20
Daily's Focaccia Selection <b>VEGAN</b>	4,10
Parma's Prosciutto with stracciatella cheese and tomato (G/L)	9,00
Baked Ham Prosciutto with fontina cheese and salad (G/L)	8,00
Mortadella IGP with stracchino and salad (G/L)	8,50
Pomodoro & Mozzarella <b>V</b> with tomato and basil pesto (G/L)	8,90

## SECONDI PIATTI / MAIN-COURSE

Aged Beef Tenderloin (190g) with potatoes cream and roasted pepper (L) <b>GF</b>	23,00
Brasato al Nebbiolo (150g) Beef stew with oven-baked potatoes <b>GF</b>	17,50
Baked Wild Seabass Filet (200g) with potatoes crust, cherry tomatoes, olives, capers, pine nuts (FS/P) <b>GF</b>	23,50
Island's Codfish (150g) with carrots cream and seasonal mushrooms (G/L/P)	15,50

## DOLCI / DESSERTS

Tiramisù (H/L) <b>V</b>	5,00
Panna Cotta (L) <b>V GF</b>	4,50
Chocolate Foundant (H/L/G/FS) <b>V</b>	6,00
Ricotta Baked Cheesecake (H/L/G) <b>V</b>	6,00
Chocolate Truffle (H/L) <b>V GF</b>	5,00

## FUORICARTA

SCAN THE QR CODE TO  
CONSULT OUR DAILY SPECIAL DISHES.



(G) GLUTEN - (L) DAIRY PRODUCTS - (H) EGGS - (FS) DRY FRUITS - (M) MUSTARD - (P) FISH - **V: VEGETARIAN - VEGAN: VEGAN - GF: GLUTEN FREE**