

APERITIVO / TO SHARE

Stuffed Anchovie <i>1 units</i> with beets and parmesan cheese	2,10
Cold Cuts & Cheese mixed italian cold cuts & cheeses platter (L)	15,90
Oven Baked Potatoes VEGAN with garlic, salvia and rosemary	5,00
Olives VEGAN mixed italian's olives	2,50
<i>Panizza</i> from Savona VEGAN salted Fried chickpeas street-food	4,50
<i>Formaggetta</i> and Olives V fresh cow's cheese (L)	7,50
<i>Pasqualina</i> Vegetable Cake V ask for the daily flavours (G/L/H)	11,90

ANTIPASTI / STARTERS

<i>Burrata</i> Caprese V with tomato and basil Dop Pesto	9,20
Vitello Tonnato "sous-vide" beef with homemade tuna mayo (H/M/P)	9,90
Grandmother's <i>Polpetta</i> focaccia-fried meatballs (G/L/H)	9,50
Vegetables from the Garden VEGAN seasonal's sauteed vegetable	8,90
Cod fish's <i>Frisceu</i> Tempura Fried Codfish with caramelized onions (G/P)	9,70
Stuffed Vegetable in Genoese-Style with mortadella, parmesan, ricotta cheese (G/L/H/FS)	10,50
Red Tuna Tartare with stracciatella cheese and tomatoes gazpacho (P/L)	12,50

INSALATE / SALADS

Ligurian's <i>Cundigiun</i> mixed salad with tuna, egg, olives and anchovies	9,70
Caesar Salad with chicken, guanciale, parmesan and it's sauce (G/L/H)	10,20

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




PASTA / MÀS PASTA

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

Pansotti with Walnuts Genoese Sauce V stuffed with beets and ricotta cheese	13,20
Maccheroncini <i>Carbonara</i> with guanciale, eggs and pecorino Romano (G/L/H)	13,50
Ravioli <i>Butter & Salvia</i> stuffed with meat and Ligurian's borage	12,90
Fettuccine with Beef <i>Ragù</i> 100% Beef (G/L)	13,50
Chicche with <i>Gorgonzola Dolce</i> DOP V Italian gnocchi with white truffle oil (G/L/H)	13,50
Orecchiette <i>Carlofortina</i> with red tuna, Pesto Dop and cherry tomatoes (G/L/FS/P)	14,50
Fisherman's Paccheri  with seafood, cherry tomato and spicy pepper (G/P)	15,90
Clams & <i>Bottarga</i> Spaghetti  with garlic, EVO oil and spicy pepper	15,50

RISOTTI / RISOTTI

<i>Ai Frutti di Mare</i>  with fish and seafood (P/L)	17,00
<i>Giallo alla Milanese</i> with stracciatella, saffran and parmesan (L/FS)	15,00

FOCACCIA GENOVESE

Homemade Focaccia VEGAN	2,20
Daily's Focaccia Selection VEGAN	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 V with tomato and basil pesto (G/L)	8,90

SECONDI PIATTI / MAIN-COURSE

Aged Beef Tenderloin (200g) with potatoes cream and roasted pepper (L)	24,90
Slow Cooked Lamb Shanks (300g) with textures of carrots and licorice's powder	24,50
Baked Wild Seabass Filet (200g) with potatoes crust, cherry tomatoes, olives, capers, pine nuts (FS/P)	23,70
Island's Codfish (220g) with pepper cream and crispy leeks (G/L/P)	16,10

DOLCI / DESSERTS

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

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**