

ALLERGENS



• CEREALS

CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OATS, SPELLED, KAMUT AND THEIR STOCKS DERIVATIVES AND DERIVATIVE PRODUCTS



• CRUSTACEANS



• EGG



• FISH



• PEANUTS



• SOY



• MILK



• NUTS



• CELERY



• MUSTARD



• SESAME SEEDS



• SULFUR DIOXIDE AND SULPHITES

IN CONCENTRATIONS HIGHER THAN 10 MG / KG OR 10 MG / LITER IN TERMS OF ANHYDRIDE TOTAL SULFUR



• LUPINS



• CLAMS



CHILDREN'S MENU

Ask the staff for the menu for the little guests

SERVICE 10%



STARTERS

Chef Marco Martino's Brandacujun with cod mayonnaise, parsley sauce, and lemon perfume 16.€

★ *Awarded as the best Brandacujun by chef Alessandro Borghese the television program 4 RISTORANTI ITALIA*

Roasted octopus on bell pepper cream and broccoli 18.€

Cuttlefish in spring salad and anchovy sauce 16.€

Sanremo shrimp on mango and avocado 20.€

Red mullet fritters with balsamic vinegar and tomato jam 18.€

Beef carpaccio with puntarelle, toasted hazelnuts, and tonnata foam 16.€

FIRST COURSES

Spaghetti with clams, bottarga, and beef heart 20.€

Penne alla Nicò 14.€

Ravioli "alla parmigiana" 18.€

Fettuccine with broccoli rabe and raw Bra sausage 18.€

Risotto alla sardenaira (min. 2 people) 17.€ each

Gnocchetti with shrimp ragù and asparagus 18.€

Linguine with lobster 28.€

FRIEDS

Fried squid "spuncia curente" 17.€

Mixed fry with small fish 18.€

Fried calamari 18.€





MAIN COURSES (FISH)

"The squid as a Genoese style rope" 22.€

Seared salmon with passion fruit, Greek yogurt, and turmeric 23.€

Scallop on pea cream and salmon eggs 22.€

Our fish soup 30.€

SECOND COURSES (MEAT)

Ribeye (Irish steak) with ratatouille and aioli sauce 26.€

Oxtail croquette alla vaccinara, celeriac, and citrus gel 21.€

Lamb chops with pistachio and raspberry sauce 26.€

Milanese-style escalope 15.€

UNCOOKED DISHES

Mixed raw fish 40.€

Trio of tartare 21.€

Oysters Poget 5.€ each

Raw Sanremo shrimps 30.€

SIDE DISHES

Green salad 5.€

Mixed salad 6.€

French fries 5.€

Sautéed broccoli rabe 7.€

Turnip greens 7.€

SPECIALS

Mixed grilled fish 37.€

Fish in salt 6.€ each 100gr

Catalan style lobster 10.€ each 100gr

Seafood salad 19.€





DESSERTS

"The babà-misu" 7.€
Glass of Nektar, Colli di Luvnae, Liguria 10.€

Zabaione foam,
lime-marinated apples, and crumble 7.€
Glass of Diamante,
Tasca d'Almerita, Sicily 9.€

"Scomposto" Sicilian cannolo 7.€
Glass of Moscato,
Borgo Molino, Veneto 6.€

"My way" Neapolitan pastiera 7.€
Glass of Muffato della Sala, Antinori,
Tuscany 10.€

Fresh fruit tart 7.€
Glass of Dulcis, Endrizzi, Trentino 7.€

Sorbets and ice cream 6.€

CHEESES

Selection of cheeses 12.€

DRINKS

Mineral water
Still / Sparkling 0.75 L 3. €

Bottled drinks 0,22 L 4. €

Aperitifs 5. €

Digestives 4. €

Spirits starting from 8. €

White wine in carafe

0.22 L 5. €

0.50 L 7. €

1.00 L 10. €

Bottled beers - 0.33 L

Moretti cold filtered 5. €

Hibu-DamaBianca Brewery 8. €

Hibu- AvantiMarch Brewery 8. €

Unfiltered Ichnusa 8. €

Beck's non-alcoholic 5. €

COFFEE BAR

Coffee / coffee dec 2.€

Tea / Herbal teas 2.€

Cappuccino 3.€

Barley / Ginseng 2.€

Latte macchiato 4.€

