



**Menu “Aromas and flavors from the
Ligurian tradition”**

*50€ p.p. beverages not included
75€ p.p. with wines combination*

Appetizer of the day

“Mandilli” pasta with basil sauce

Slice of gurnard “simple simple with parsley”

“Baci di Alassio” pie

Menu “At tables with the Chefs”

*75€ p.p. beverages not included
100€ p.p. with wines combinations*

The Chefs Alessandra and Nazareno propose
to you their 7 courses Tasting Menu

**Low cooking quail egg, potatoes foam, Langoustine and
Raspberries vinegar spherification**

Scallop “Carbonara Style”

Gnocchi pasta with Soy and Tuna

Glacier 51

Piglet “confit”

Mojito

Pineapple & Strawberries

The Tasting Menu is served for all the costumers at the table



Main dishes

Confit suckling pig € 24,00
Suckling pig cooked in his fat for 20 hours, buffalo robiola cheese mousse, apples in a syrup and anchovies' gel

Shi-drum, coffee and chestnuts € 26,00
"Boccardo" shi-drum filet with chestnuts foam, roasted baby leek and coffee powder

Mixed fried fish 9/12 € 24,00
Squid filled with mussels, purple prawn and fresh fish from the local market, fried in 3 flours batter

Old aged cow "Vacum" tenderloin € 30,00
Served with Barbera wine sauce, potato filled with mushrooms and porcini mushroom cap

These are some of the cattle breeds that we have selected and have been matured for at least 20 days. Depending on the availability of the market and the maturation some breeds or cuts may not be available

Limousine "Pascoli Bio Cento Croci"

Chianina "Az. Agricola Montechiarino"

Organic Fassona heifer from "S.Stefano d'Aveto"

Prussian heifer

-*Rib eye steak* 7€/hg

-*"Fiorentina"* 9€/hg

Galiziana

-*Rib eye steak* 10€/hg

Catch of the day "Ligurian style or "Salty" 10€/hg

Daily grilled crustaceans or faded with Cognac € 45,00

Desserts

"Baci di Alassio" pie € 12,00
Hot chocolate and nuts pie, homemade savoiardi biscuits, lemon foam and morellos in syrup sauce

Pineapple & Strawberry € 12,00
Pepper and vanilla marinated pineapple, strawberry sponge, ovis molis biscuit and sage yougurt

Pears parfait with blue cheese foam € 12,00
Pears and red wine parfait with blue cheese foam, balsamic vinegar pearls and crumble

Autumn in the Bay € 12,00
Bread flan, pumpkin cream, rhubarb compote and gianduja mousse

Selection of cheeses € 16,00