

Baia del
Silenzio
R I S T O R A N T E

Animals feed themselves;

Men eat;

But only wise men know the art of eating.

-Anthelme Brillat-Savarin



Menu “Back to 2018”

A journey through the dishes that have left their mark...

65€ p.p. beverages not included

80€ p.p. with wines combinations

Quail egg, potato foam and langoustine

~

Scallop carbonara style

~

Gnocchi with pesto, tuna and soya

~

Piglet confit

~

Baci di Alassio Pie

Menu “Dining with the Chefs”

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

85€ p.p. beverages not included

100€ p.p. with wines combinations

Beached prawn

~

Checkpeas & eel

~

Beetroot Spaghetti with rabbit ragout

~

Glacier 51, coconut and artichokes

~

Passenger pigeon

~

Pears and “cheese”

~

Apple tris

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



Starters

Lamb and artichokes	€22,00
<i>Lamb loin, artichokes flan and Pienza's pecorino cheese sauce</i>	
"Buridda" today	€ 24,00
<i>Squid sous vide, fish soup with mushrooms, parsley emulsion and peas</i>	
Balfegò red tuna	€ 28,00
<i>Red tuna tartar, poached quail egg, asparagus and parmesan wafer</i>	
Egg & Langoustine	€ 24,00
<i>Low cooking Egg, potatoes foam, langoustine and raspberries vinegar spherification</i>	

Pastas

"Mandilli" pasta in black	€ 20,00
<i>Squid ink Mandilli pasta on a creamy fennel sauce, anchovies, raw fennel, red pepper pearls and anchovies leaking flavoured bread crumb</i>	
Prescinsöa ravioli and prawns	€ 24,00
<i>Ravioli stuffed with prescinsöa cheese, zucchini sauce, candied lemon, smoked flavor raw prawns and crispy bacon</i>	
"Gnocchi" with pecorino cheese sauce, pepper and mussels	€ 24,00
<i>Potatoes "Gnocchi" pasta with Sarawak black pepper soup, Pienza's pecorino cheese sauce, mussels, lime scented</i>	
Beetroot spaghetti with rabbit ragout	€ 22,00
<i>Home made spaghetti with rabbit ragout, swiss chards cream, pistachio grain and tomato confit petals</i>	



Main courses

Piglet confit € 24,00
Piglet cooked in his fat for 20 hours, buffalo robiola cheese mousse, apples in a syrup, anchovies' jelly and toasted almonds

Meagre, peas and licorice € 26,00
Meagre fillet with stew peas, roasted spring onions and licorice powder

Catch of the day - Fish Ligurian 2.0 style € 26,00
Slice of fish, confit tomatoes sauce, potatoes pic, olives and pine nuts

Old aged cow "Vacum" tenderloin € 32,00
Beef fillet served with Barbera d'Asti DOCG wine reduction, salty biscuit with parmesan and smoked sweet paprika mousse, sauteed spinaches and toasted almonds

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"

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

Desserts

"Baci di Alassio" pie € 12,00
Hot chocolate and nuts pie, candied sauce, pepper ice-cream and olives "panure"

Apple tris € 12,00
Iced foam, cooked in a saffron syrup, and basil and green apple sorbet, served on an ovis molis biscuit, yogurt and calvados sauce, and chinotto reduction

Miramisù... € 12,00
Mascarpone creme brulèe, coffee jelly and savoiardo biscuit foam

Ricotta parfait € 12,00
Ricotta parfait, pears, dried plum cream, almond brittle and red wine sauce

Selection of cheeses € 16,00

Baia del Silenzio

R I S T O R A N T E

Raw fish has been treated as required by Reg. 853/2004

Some fresh products are chilled at low temperatures to ensure freshness and availability

For any information on substances and allergens, you can consult the appropriate documentation that will be provided, on request, by the staff in service.