



STARTERS

***Triumph of the Sea (9, 14)**

Mussels, Clams, Octopus, Squid, Prawns, Cuttlefish, Flower Capers, Plum Tomatoes, Parsley, Celery,
Ligurian Extra Virgin Olive Oil

€ 20

Yellowfin Tuna Carpaccio Selection (4)

Sarset, Sea citronette, Wild fennel

€ 25

***Prawns in avocado cream**

Lime, fresh seasonal salad

€ 18

***Grilled squid**

Crispy Belgian endive, fennel, Sea citronette, celery

€ 22

Crispy zucchini roll

Breaded zucchini, ham 24 months, buffalo ovolina i.g.p.

€ 20

Certified Piedmontese Friesian tartare (7)

Parmigiano Foam from Aosta Valley 36 months and celery

€ 25



SECOND COURSES

Grill (4)

Sea bass, Gilt-head bream, White bream, Amberjack, Swordfish, Snapper

€ 22

Selection Yellowfin Red Tuna Cut (4)

with crispy sea asparagus shaded with Pigato del Ponente Ligure

€ 22

*Mixed Fried Seafood (1, 2, 4, 14)

Squid, Prawns and Anchovies

€ 20

*Grilled prawns (2)

Marinated in Malfi Gin and Amalfi Cedar powder

€ 18

Vegan Panzanella (1)

Crunchy bread, tomato, Tropea onion, cucumber, basil, chickpeas and zucchini

€ 14

Crispy chicken cutlet (1)

Chicken meat in double breading

€ 16



OUR MUSSELS AND BRUSCHETTA

Ligurian style (1, 14)

Parsley, Garlic and Ligurian E.v.o. Oil

€ 15

Tarantina style (1, 14)

Fresh tomato, Garlic, Chilli, Parsley and Extra Virgin Olive Oil

€ 17

Peppered (1, 14)

Ligurian E.v.o. Oil and Pepper

€ 15



SIDE DISHES

Grilled Seasonal Vegetables

€ 6

Crispy Taggia potatoes with natural flavors in the oven

€ 6

Green Salad

Mixed salad

Seasonal salad

€ 6

Tomatoes, Tropea Onion and Oregano

€ 6



CHILDREN MENU

Pasta with Tomato and Basil (1)

Pasta with Veal Sauce (1)

Pasta with Ligurian Pesto (no garlic) (1)

Chicken cutlet (1)

Veal burger

French fries or baked potatoes

€ 15



DESSERT

For the availability of desserts, please consult the waiting staff

€ 8

*** Availability of the catch of the day

** Our fresh products during processing may be blast chilled and frozen to protect your health

* The product is frozen at origin