

Appetizers

Baked Scallops

(Scallops**, breadcrumbs, Ligurian PDO EVOO, salt, pepper, garlic, parsley, white wine)

€16.00

13-herb Marinated Salmon Carpaccio with Citrus Mustard

(made in house) (salmon**, mustard, orange, untreated lemon, herbs, pepper)

€ 16,00

Mussels "La Buga"

(mussels from the Gulf of La Spezia, Vessalico TAP garlic, parsley, bay leaf, pepper, Ligurian PDO EVOO)

€ 15,00

Cantabrian Sea Anchovies

(Anchovy fillets from the Cantabrian Sea, Ligurian PDO EVOO)

€12.00

Brandacujun "La Buga": Ligurian-style Salted Cod

(steamed Norwegian cod*, potatoes, Vessalico TAP garlic, Tuscan pine nuts, Taggiasca olives, Ligurian PDO EVOO, pepper, Ligurian PDO basil, PGI onion from Zerli or Tropea)

€ 14,00

Da Vinci Royal Caviar

(Ars Italica "Acipenser Naccari" Italian breed caviar 20g, butter, croutons)

€54.00

Fish Cured Meats Platter

(Selection of Fish Cured Meats, Genoese Gazpacho with Pesto DOP)

€25.00

Fish cured meats are fish products processed in a natural way with techniques inspired by traditional charcuterie, such as salting, drying, smoking and seasoning. In practice, these are "cured meats" made not with meat, but with fine fish. They have very high nutritional content including: High protein content, Reduced fat content, Rich in Omega 3 and Omega 6, potassium, selenium and phosphorus and B vitamins. They are ideal in low-calorie, gluten-free and lactose-free diets.

Second Course

Oven-baked Catch of the Day, Potatoes, Pine Nuts, Olive Cream and Cherry Tomatoes

(fillet of fish from the Ligurian Sea FAO 37.1.3**, Potatoes, Tuscan pine nuts, Taggiasca olives, cherry tomatoes, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper)

€ 26,00

Sauteed cuttlefish, Cremini salad and Vaccarossa Parmesan

(Cuttlefish*, Cremini mushrooms, butter, thyme, pepper, 36-month Vaccarossa PDO Parmesan, Ligurian PDO EVOO)

€ 24,00

Grilled Santa Margherita Purple Prawns

(a minimum of 4 purple prawns from Santa Margherita***, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)

€ 33,00

Grilled Santa Margherita Scampi

(a minimum of 3 scampi from Santa Margherita***, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)

€ 39,00

Fried squid and shrimp

(strips and tentacles of squid* and fresh locally sourced pink shrimp FAO 37.1.3**)

€ 19,00

Fried Paranza

(mix of whole fresh locally sourced fish FAO 37.1.3**, fresh locally sourced pink prawns FAO 37.1.3**, squid*)

€ 22,00