

# TASTING MENU

*(to be considered for the entire table)*

## "Us"

*5 courses, per person € 68*

*wine pairing € 45*

Welcome from the chef

Cuttlefish, cauliflower, ink sauce

*"Melanzana alla parmigiana"*

Linguine, sea urchin, coconut milk and Kombu seaweed butter

Croaker, artichokes, garlic foam

Chestnut bavarian with persimmon sauce

## NOT COOKED

Oysters Fine de Claire €3 each  
Oysters Tsarista €6 each  
Oysters Perle Noire €7 each  
Purple prawns of S. Margherita €7 each  
Scampi of S. Margherita €15 each  
Mullet from Camogli (barbed fillet 50 g.) €8  
Cod (50 g.) €7  
Leccia (50 g.) €9  
Bonito (50 g.) €7  
Alletterato tuna (50 g.) €6  
Amberjack (50 g.) €9

Lazy people ☺☺☺ ? We can compose your plate € 44  
*(oyster Fine de Claire, prawn, scampo, red mullet, amberjack, bonito, alletterato tuna, leccia, cod)*

## STARTERS

*"Marinated anchovies"* € 16  
*(Savoury black pastry, olives, cherry tomatoes, marinara gel, basil oil powder)*

Bao, pulled boar, caramelized figs, BBQ sause € 14

*"Melanzana alla parmigiana"* € 12

*"Fake cheese"* € 24  
*(Vegetable cheeses with figs and spiced bread)*

## STARCHES AND CARBOHYDRATES

Rice, mussels, garlic and parsley sauce, lemon €22

Yuzu plin stuffed with prescinseua, purple prawn,  
American sauce and candied lemon € 24

Spaghetti, oysters, almonds, hazelnut butter, Champagne sauce € 25

Linguine, sea urchin, coconut milk and Kombu seaweed butter € 26

Fish soup tortelli, rouille sauce, seafood extraction € 26

## FROM THE SEA

Camogli soup € 27

Monkfish, black cabbage, Jerusalem artichokes, hazelnuts, veal stock € 26

Croaker, artichokes, garlic foam € 25

Cuttlefish, cauliflower, ink sauce € 22

Mackerel, small raw and cooked seasonal salad, soy citronette € 19

## GREEDINESS

Seasonal fruit and vegetables, cream of ricotta and vanilla,  
chocolate and syrup € 14

Panera semifreddo drowned in coffee € 9

Tasting of 5 pralines € 10

Chestnut bavarian with persimmon sauce € 9