

Raw fish and seafood

Compose you own dish

Oysters Fine de Claire € 3 each 🍷

Oysters € 6/9 each 🍷

S. Margherita violet shrimps € 7 each 🍷

S. Margherita scampis € 15/18/22 each 🍷

Camogli red mullet (40 gr. fillet) € 4 each 🐟

Cod (50 gr.) € 4 each 🍷

Bonito sashimi (50 gr.) € 6 🐟

Red tuna sashimi (50 gr.) € 13 🐟

Lazy people 😊😊😊 ? We can compose you dish € 42

The fanciful

Taco € 19 🍷SO₂🍷🍷

(belly of yellowfin tuna, béarnaise sauce and fried leek)

Santa Margherita violet shrimps in 4 consistencies € 38 🍷SO₂

(steamed carpaccio with Santa Maria bitter reduction, knife beaten with shrimp chips, liquid prawns, raw prawn with biancoamaro)

Red mullet € 22 🍷SO₂🍷🐟

(marinated mullet with miso and lime, cannoli of tomato soup with leek pastry, mullet stock)

The sea

Local fish € 29 🐟🍷SO₂

(black garlic, almonds, lemon, celery, its stock)

Turbot € 34 🐟🍷SO₂

(loin cooked on the bone, steamed roll, beurre blanc sauce, Dashi, cauliflower foam)

Cuttlefish € 24 🍷SO₂🍷🍷

(lightly smoked local cuttlefish, chickpeas, raw Bra sausage, brown cuttlefish stock)

Mackerel € 22 🍷SO₂🍷

(lightly smoked oyster sauce, grilled lettuce)

First courses

"4-handed risotto" € 26 🍷SO₂🐟

(carnaroli Riserva San Massimo rice, trombetta courgettes in cream, bisque, tartare)

"Scampi and lemons" € 25 🍷🍷🍷🍷

(spaghetti monograno Felicetti creamed with burnt lemon cream, marinated scampi with sumac, lemon powder)

Plin € 24 🍷🍷🍷SO₂

(mixed with egg and yuzu juice, stuffed with prescinseua, steamed prawns, American sauce)

Fusilloni € 25 🍷🍷SO₂🍷

(emulsion of sea urchins and Wagyu, parsley, apple)

Meat

Lamb € 26 🍷SO₂🍷

("Te Mana" lamb aged 21 days, apricot chutney, chard, its base)

Wagyu A4 € 42 🍷SO₂🍷

(seared in sweet and sour sauce, grilled vegetable spaghetti and Dashi)

Eggplant steak € 20 🍷SO₂🍷

(composed of spiced peaches, oil, dried tomatoes)