

MENU' RISTORANTE

An experience of taste between sea and tradition



TASTING MENU'

FIRST COURSE TO CHOOSE BETWEEN:

Trenette or Trofie with pesto
Spaghetti with sea breeze sauce
Dish of the day

SECOND COURSE TO CHOOSE BETWEEN:

Veal scaloppine with lemon or wine
Mixed fried fish
Dish of the day

INCLUDES:

1/4 house red or white wine
1/2 bottle of water
Coffee

€ 32,00

STARTERS

Marinated anchovies – 12€

Anchovies, EVO oil, garlic, lime, parsley*

Mussels marinara – 12€

Mussels, garlic, EVO oil, salt, pepper, white wine, parsley*

Removals: garlic, parsley

Add: tomato sauce + €1

Octopus salad with potatoes and Taggiasca olives – 16€

Octopus, EVO oil, salt, olives, potatoes, parsley*

Removals: parsley

PDO cured meats and cheeses board – 18€

Daily assortment selected by the chef

Fisherman's platter – 24€

Lemon-marinated anchovies, salmon*, shrimp tartare*, smoked swordfish, lemon sorbet*

FIRST COURSES – SEAFOOD

Spaghetti with clams – 17€

Clams, garlic, extra virgin olive oil, parsley, white wine, salt

Add: bottarga + €2.50

Penne with salmon – 15€

Penne, salt, salmon*, cream, brandy, butter, chives, pepper, parsley

Removals: parsley

Add: bottarga + €2.50

Spaghetti with sea breeze sauce – 19€

Spaghetti, garlic, oil, parsley, cherry tomatoes, mussels*, clams*, scampi*,
1 king prawn*

Add: tomato sauce + €1

Seafood risotto – 18€ per person

Minimum 2 people

Rice, garlic, oil, parsley, cherry tomatoes, mussels*, clams*,
scampi*, 1 king prawn*

FIRST COURSES – FROM THE LAND

Pansoti with walnut sauce – 14€

Parmesan, walnuts, salt, pepper, garlic, marjoram, borage, chard, ricotta, eggs, EVO oil, nutmeg, flour

Ravioli with Bolognese sauce – 14€

Onion, carrot, celery, EVO oil, red wine, minced meat (beef and pork), flour, eggs, parmesan, salt, ricotta, spinach

Penne with Bolognese sauce – 12€

Onion, carrot, celery, EVO oil, red wine, minced meat (beef and pork), flour, eggs, parmesan, salt

Trofie with pesto – 14€

EVO oil, salt, basil, pine nuts, garlic, parmesan, flour, potatoes, green beans

Removals: potatoes, green beans

Additions: potatoes + €1, green beans + €1

MAIN COURSES – FROM THE SEA

Gulf-style fried seafood – 24€

Calamari*, king prawns*, anchovies, assorted small fish*, type 0 flour and corn flour, salt, oil

Mixed fried seafood – 20€

King prawns*, calamari*, type 0 flour and corn flour, oil, salt

Fried anchovy cutlet – 14€

Anchovies*, type 0 flour and corn flour, oil, salt

Sea bass fillet with tomato – 20€

Sea bass fillet*, oil, salt, tomato, olives, capers, parsley, white wine

Fried calamari – 16€

Calamari*, oil, salt, type 0 flour and corn flour

Sea bream fillet Ligurian-style – 22€

Sea bream fillet, garlic, EVO oil, pine nuts, Taggiasca olives, cherry tomatoes, salt, oregano, potatoes

Grilled seafood mix – 28€

Calamari*, prawns*, scampi, swordfish*, EVO oil, salt

MAIN COURSES – FROM THE LAND

Sliced beef with arugula and Parmesan flakes – 22€

Beef fillet, arugula, Parmesan flakes, EVO oil, salt

Add: pepper

Grilled veal or veal scaloppine – 18€

Veal, EVO oil, coarse salt, pepper

Removal: veal without seasoning

Chicken cutlet with potatoes – 16€

Chicken, EVO oil, salt, spices

SIDES AND SALADS

Fried Potatoes – 5€

Note: frozen product

Mixed salad – 5€

Tomatoes, green lettuce, julienned carrots, radicchio

Pugliese salad – 5€

Tomatoes, red onion, oregano

Side of the day – 5€

Chef's daily suggestion – ask the dining staff

DESSERTS

Tiramisù – 7€

Ladyfingers, mascarpone, sugar, coffee, pasteurized egg yolk, pasteurized egg white, whipped cream

Tarte Tatin (apple pie) – 8€

Shortcrust pastry, apples, brown sugar, lemon, lime, butter, ice cream, cinnamon

Strawberries with lemon – 5€

Strawberries, lemon or maraschino
Add: Maraschino + €1

Ice cream cup – 6€

Homemade ice cream (flavors may vary)
Add: Maraschino + €1

Lemon sorbet – 6€

Lemon, sugar, egg white
Variant: with limoncello or grappa + €1

Meringue cake – 7€

Egg whites, granulated sugar, whipped cream, powdered sugar

Grandma's cake – 7€

Type 00 flour, egg, sugar, baking powder, vanilla, pine nuts, custard cream, lemon

WINE LIST

WEISSWEINE – WHITE WINES

Bosoni Vermentino Colli di Luni D.O.C.	22,00€
Bosoni Vermentino Colli di Luni Etich. Nera D.O.C.	28,00€
Bosoni Albarola D.O.C.	28,00€
Cinque Terre D.O.C.	25,00€
Pigato Riviera di Ponente D.O.C.	28,00€
Bianchetta Golfo del Tigullio D.O.C.	25,00€
Pinot Grigio D.O.C.	25,00€
Gewürztraminer D.O.C.	25,00€
Prosecco Frizzante Valdobbiadene D.O.C.	25,00€

WINE LIST

ROTWEINE – RED WINES

Bosoni Auxo Colli di Luni D.O.C.	22,00€
Bosoni Nicolò V Colli di Luni D.O.C.	28,00€
Rosato Liguria di Levante I.G.T.	25,00€
Ciliegiolo Golfo del Tigullio D.O.C.	25,00€
Chianti Classico Gallo Nero D.O.C.G.	25,00€
Lambrusco Marcello I.G.P.	22,00€
Barbera Piemonte D.O.C.	25,00€
Lagrein Alto Adige	25,00€

Carafes House Wine

White or red carafe 1000 ml	12,00€
White or red carafe 500 ml	6,00€
White or red carafe 250 ml	3,00€

CHAMPAGNES AND SPARKLING WINES

Sweet sparkling wine Asti D.O.C.	24,00€
Dry sparkling wine Brut D.O.C.G.	24,00€
Champenois D.O.C.	45,00€
Champagne	60,00€

MINERAL WATER AND SOFT DRINKS

Bottle 1000 ml	2,50€
Bottle 500 ml	1,50€
Fruit juice	3,00€
Canned drinks	4,00€
Beer large bottle 66 cl	6,00€
Beer small bottle 33 cl	4,00€

Coffee and spirits

Coffee	1,50€	Decaffeinated coffee	2,00€
Spiked coffee	2,50€	Cappuccino	3,00€
Tea, Chamomile, Infusions	2,50€	Bitter	5,00€
Basil liqueur	5,00€	Limoncello	5,00€
Grappa	5,00€	Aged Grappa	6,00€
Whisky	5,00€		

IMPORTANT NOTICE

If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverages do not contain the specific allergens.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

Table Allergens Federalberghi

 Icona	Allergene (IT)	Allergen (EN)
	Cereali contenenti glutine	Cereals containing gluten
	Crostacei e prodotti a base di crostacei	Crustaceans and products thereof
	Uova e prodotti a base di uova	Eggs and products thereof
	Pesce e prodotti a base di pesce	Fish and products thereof
	Arachidi e prodotti a base di arachidi	Peanuts and products thereof
	Soia e prodotti a base di soia	Soybeans and products thereof
	Latte e prodotti a base di latte	Milk and products thereof
	Frutta a guscio	Nuts
	Sedano e prodotti a base di sedano	Celery and products thereof
	Senape e prodotti a base di senape	Mustard and products thereof
	Semi di sesamo e prodotti a base di sesamo	Sesame seeds and products thereof
	Anidride solforosa e solfiti	Sulphur dioxide and sulphites
	Lupini e prodotti a base di lupini	Lupin and products thereof
	Molluschi e prodotti a base di molluschi	Molluscs and products thereof

Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (e.g. in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

*** product frozen at origin.**

° the fish intended and to be consumed raw or almost raw has been subjected to prior remediation treatment in accordance with the EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

For any information on substances and allergens, please consult the Documentation to be provided on request by in-service personnel.

Some products purchased fresh are frozen and stored at low temperatures to guarantee quality, freshness and availability