

PRIMI

Gnocchetti

In seafood broth, scampi*, purple prawns* from Oneglia, aromatic herbs

€ 23,00

Fusillone di Gragnano 3P

Peaches, tomatoes, bread and basil powder.

€ 18,00

Trofie with Pesto Potatoes and French Beans

Mediterranean pine nuts,

Albenga Basil and Extra Virgin Olive Oil "Jasmin" selection

€ 17,00

Spaghetti with Real Italian Clams

Parsley, garlic

€ 22,00

Mezze Maniche

Cacio e Pepe and Prawn Tartare

€ 20,00

MEAT

Beef Tartar

Irish grassfed beef, curry, coconut and grilled pineapples

€ 22,00

Irish Grass Feed Beef Fillet

Served with figs, his confiture, and demi glacé

€ 35,00

Angus USA Certificato "Corn Feed"

Grilled, served with peaches chimichurri

€ 25,00

FROM THE SEA

Mar Ligure

Scampi*, prawns*, tuna tartar, local fish sashimi, Extra Virgin Olive Oil "Jasmin" selection, maldon salt, aromatic herbs

€ 40,00

Tuna Tartar

"Bloody Mary spicy mix", Cuore di Bue tomatoes gel*

€ 24,00

Tonno Tonnato

Carpaccio of Yellowfin Tuna, mousse of Tuna Tuna Sauce, caper powder and Fondo Bruno* (brown base)

€ 23,00

Pan-Fried Calamari

edible flowers, figs, nduja, burrata*

€ 22,00

Teriyaki Polpo

Chickpeas cream, lotus root chips*

€ 23,00

Fish of the day

Mugnaia sauce, crispy beetroots

€ 23,00

GREEN

Grilled Trombetta

Teriaky sauce, paprika chick peas cream

€ 14,00

Tomatoes Carpaccio

Served with basil Extra Virgin Olive Oil "Jasmin" selection

€ 13,00

Our dishes are freshly prepared with love and utmost care, with natural, selected and the highest quality ingredients, in the spirit of locally and territorially inspired Mediterranean cuisine, along with some fusion specialties.

Chef Luca Mercurio

To ensure freshness and food safety, some raw materials (marked with *) in some seasons may be frozen at origin or professionally culled by us. For **allergen information** please ask the wait staff before ordering.