



Starters



Pissalandrea, Ligurian pizza dating back to the 1300s - 12€ (1, 4)

Crispy egg with porcini mushrooms in two textures - 14€ (3)

Creamed stockfish, panissa chips, Taggiasca olive tapenade - 14€ (4, 8)

Beef tartare, green sauce, anchovies, caper berry, our microgreens - 14€ (4)

Almond-crusted prawns with lime mayonnaise - 16€ (1, 2, 3) **



First courses



Potato and chestnut gnocchetti with pesto - 14€ (1, 7, 8)

Felicetti mezze maniche, hand-chopped white rabbit ragù,
Taggiasca olive crumb - 14€ (1, 7, 9, 12)

Braised green mezzalune with a traditional meat-free filling, prescinsêua sauce - 16€ (1, 3, 7) *

Felicetti spaghettone, squid, pink shrimp, mussels, fermented lemon - 16€ (1, 2, 4, 9, 14)

Gratinated veal and porcini-filled pasta button, Parmesan fondue - 16€ (1, 3, 7, 9)

For food intolerances or allergies, please ask our staff.

Allergen legend

1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts
6 Soybeans - 7 Milk - 8 Nuts - 9 Celery
10 Mustard - 11 Sesame seeds - 12 Sulphur dioxide and sulphites
13 Lupin - 14 Molluscs



Main courses



Lively Roots

Miso-marinated roasted celeriac with vegetables in different textures - 18€ (9)

Meagre gently cooked in oil, giardiniera sauce, polenta - 20€ (4) *

Cod in a crispy corn crust, leek, roasted pepper sauce - 20€ (4) **

BBQ pork fillet with Ligurian herbs, baby chard, purple potato chips - 20€ *

BBQ octopus tentacle with vegetables baked in foil - 22€ (4) **



Desserts



Pasticceria Biasotti

Traditional Ligurian dry pastries - 7€ (1, 3, 7)

Paneramisù

Coffee mousse, black biscuit and cocoa bean praline - 8€ (3, 7, 8) *

Mont Blanc

Chestnut Chantilly sphere with a chocolate and violet crèmeux centre,
on a rum-scented cream - 9€ (3, 7, 8) *

Chocolate and berries

Chocolate mousse with berry sauce and dark chocolate crumble - 9€ (3) *

Cover charge - 3€

* Some fresh ingredients are blast chilled in compliance with current regulations.

** Some ingredients come from high-quality frozen raw materials.