

DINNER MENU

STARTERS

- Yellowtail carpaccio with fruit and vegetables salad 14
- Marinated palamita, agretti, salted lemon and acid yogurt 13
- Hay flavoured beef tataki with béarnaise sauce and mixed salad 13
- Courgette flowers millefeuille, robbiola, anchovies and little confit tomatoes 12

FIRST COURSES

- Rice with tomato water, burrata cheese stracciatella and basil pesto 13
- Paccheri stuffed with duck amatriciana sauce 13
- Farfalle pasta, with garlic, oil and chilli and mullet roe 14
- Taglioni pasta with cuttlefish, bergamot and black bread sauce 14

SECOND COURSES

- Fresh caught fish in "crazy water" and seasonal vegetables 18
- Codfish in his cooking oil, trumpet courgettes, olives from Taggia 18
- Boneless rib, roasted peppers and BBQ sauce 16
- Beef sirloin, asparagus and parmesan cheese 20

DESSERT

- English soup, my way 8
- Babà with limoncello (lemon liquor), strawberries and white chocolate 8
- Cherry soup with fruit liquor, yogurt ice cream 8
- Raspberry cheesecake 7