

## CAFE' DE LA SERA

### *From the sea...*

Plateau  
shellfish and clams selection

Carpacci and tartare  
selection of fish with herringbone, served raw

Dry pasta  
pasta "Mancini" with fresh caught fish

Catch of the day  
fresh caught fish, oven baked with fresh season vegetables

Shellfish  
lobster, Norway lobsters, king prawns: Catalan style or grilled

### *Surprise tasting*

Four courses, specially made for you by our chef 40 € (we suggest to choose this menu for all the table)

SERVICE

2

## Starters

Marinated anchovies, pumpkin and "Seirass" ricotta cheese	13
Grilled small octopus fishes, Luciana sauce and catalogna chicory	14
Milanese marrowbone, thyme mayonnaise and salsify	14
Onion filled with Bra sausage on Castelmagno fondue	13
Topinambur: various cookings and consistencies	12

## Main courses

Pasta with beans and mussels	12
Cassola and Norway lobsters risotto (2 people min.)	15
Turnip top tagliolini (noodles), smoked provola and anchovies	14
Paccheri filled with duck amatriciana sauce	14
Agnolotti (filled pasta), roasted guinea fowl, butter and hazelnut	14

## Second courses

Mullet, filled with raisin, pine nuts and walnuts, celeriac	18
Turbot fish, lentils and black cabbage	19
Boneless ribs, savoy cabbage and red beer	16
Beef, potatoes and bernese sauce	19
Artichokes, leeks and olives from Taggia	15



# DESSERT

Dark chocolate  
six ways to enjoy  
8

Lemon+  
almond crumble, froth and lemon meringue  
7

Crispy cannolo puff pastry  
sheep ricotta cheese, bitter orange, and pistachio flavoured  
ice cream  
8

Arancione  
carrot cake, clementines and almonds  
7

Martin sec  
cooked pear in passito (liqueur wine) with mascarpone  
cheese  
8

## CHEESE

"Guffanti" selection cheese platter

15

## DESSERT WINE

Moscato d'asti "Biancospino"-La spinetta 0.375 L

bott. 20

Passito di Pantelleria DOC "Zighidi"-Florio

0.500 L

bott. 24

glass. 6