

[The Classics] – [Mini Classics]

130 euro – 100 euro

Welcome aperitif in Liguria

•

The deer and its evolution

Raspberry, mustard, rue herb and crispy chips

•

Selva Egg

Albenga Trombetta zucchini and savory

•

Bread & green gold

•

Laura Peri's Pigeon

Mango, coffee, and anise

or

Beef Fillet from Varvara Brothers farm

Figs and salmoriglio made from their leaves, Prosciutto Crudo

•

A walk in to a field

*Carnaroli Riserva San Massimo rice, Roccaverano robiola cheese,
hay smoked butter, pollen garum, lemon balm, and lavender*

•

Sicily

•

Grandma's remedy

Milk, chestnut honey, cognac, bay leaf and lemon

•

Small Pastry

[Wine Pairing]

5 glasses – 70 euro

À la Carte

3 courses [of which 2 savory + 1 sweet] € 120

4 courses [of which 3 savory + 1 sweet] € 140

The Tasting Menus for their complexity are recommended for all table guests, will be mandatory instead, for more than 4 people. Our dishes are composed of many ingredients sometimes not mentioned in the description. Please notify us immediately of any kind of allergy or intolerance at the time of the order; we will provide you with the list of allergens in our dishes. The fish destined to be eaten raw or almost raw has been subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3.

[The Aromatics] - [Mini Aromatics]

140 euro - 110 euro

Welcome aperitif in Liguria

•

[Rose and Clove]

Lesina tomatoes, sour cherries, and rose

•

[Oregano and Verbena]

Red mullet, Beef tomatoes, peaches, and Barattiere cucumber

•

Bread & green gold

•

[Coriander]

Amberjack, Nasone tomato from Cavallino Trepporti, coconut, peppers, and eggplant

•

[Saffron and Parsley]

Cold spaghetti from Pastificio Massi, yellow Datterino tomato from Zapponeta, and lemon

•

Sicily

•

[Basil and Marigold]

Cherry tomato, chocolate, and watermelon

•

Petit four

[Wine Pairing]

5 glasses - 70 euro

[Aromatic Incursions]

€ 160

7 courses selected by the Chef to tell his story between the tastes of Classics and Aromatics

[Wine Pairing]

6 glasses - 80 euro

À la Carte

3 courses [of which 2 savory + 1 sweet] € 120

4 courses [of which 3 savory + 1 sweet] € 140

Depending on market availability and for technical needs, some raw materials and preparations may have been frozen.