

HORS-D'OEUVRE

RAW PURPLE PRAWNS AND PRESCINSEUA (LIGURIAN SOFT CHEESE, SLIGHTY ACID TASTE) TOMATOES, BASIL AND SMOKED HERRING CAVIAR	25€
VENTRESCA OF RED TUNA CELERIAC CREAM, CONFIT LEMON AND CAPERS	22€
ONION E HAZELNUTS DONKEY CHEESE AND CHERRY VINEGAR	18€
SWEETBREADS AND SCALLOPS PEAS, JACKDAWS, LEEKS AND VEAL SAUCE	25€
OCTOPUS FISH SAUCE, SHALLOTS COOKED IN COFFEEÉCHALOTESAU CAFÉ, POTATOES, AND "SAN STÈ " CHEESE SAUCE	20€
VENTRESCA OF RED TUNA FROM CARLOFORTE IN OIL SPECIAL SELECTION "LUIGI POMATA" WITH LITTLE TOMATOES AND BASIL OIL (RECCOMENDED FOR TWO PEOPLE)	35€

PASTA DISHES

SQUID RAVIOLO AND "PIGATO" WHITE WINE SAUCE RAW SCAMPI, LIME, MIXED GREEN LEAFY VEGETABLES AN RED TUNA BOTTARGA	28€
RISOTTO, ANCHOVIES AND CITRUS FRUIT PINENUTS, RAISINS SEC AND CRISPY BREAD WITH WILD FENNEL	24€
BROAD BEANS AND MUSSELS MIXED PASTA, MUSSELS WATER AND LENTISCHIO OIL	22€
SPAGHETTI WITH RAW RED PRAWNS BLACK TRUFFLE, CAVIAR AND CHERRY TOMATO CONFIT	28€
PIGEON RAVIOLI RESTRICTED PIGEON SAUCE, ACID BUTTER AND HAZELNUTS	24€
COVER CHARGE	4€

IN ALLERGY CAIS, TO OBTAIN INFORMATION ON THE ALLERGENS LIKELY TO BE
PRÉSENTS IN THE DISHES, CONTACT THE ROOM STAFF.

THE QUALITY OF SOME INGREDIENTS IS PRESERVED THROUGH A TREATMENT IN A BLAST
CHILLER (REG. CE N° 852/04). ALL INGREDIENTS MARKED WITH A * ARE FROZEN FOODS.

MAIN DISHES

TEMPURA “MORONE” FISH 28€
BAKED PEPPERS MAYONNAISE, LOVAGE MAYONNAISE, OLIVES AND CONFIT LEMON

RED TUNA AND FOIE GRAS 32€
AUBERGINE SAUTÉED IN SOY SAUCE, “CANNONAU” RED WINE SAUCE AND RESTRICTED BEEF SAUCE

FISH CHOWDER 32€
COOKED IN BREAD CRUST . MOLLUSCS AND PRAWNS, CUS CUS, VEGETABLES AND SAFFRON ROUILLE SAUCE

ROAST SUCKLING PIG “48 HOURS” 26€
POTATOES MILLE-FEUILLE , COCOA GRANE AND HIS ROAST SAUCE

VEGETABLES AND “SAN STÈ” CHEESE 24€
QUINOA, VEGETABLES

DISHES TO SHARE

THE BEST OF THE CATCH OF THE LIGURIAN SEA €100/KG
COOKED IN A SALT CRUST OR LIGURIAN STYLE

EXECUTIVE CHEF LUIGI POMATA
RESIDENT CHEF EMANUELE BAVETTA

TASTING MENU

“DI BOLINA”

RAW PURPLE PRAWNS AND “PRESCINSEUA”

ONION E HAZELNUTS

RISOTTO, ANCHOVIES AND CITRUS FRUIT

PIGEON RAVIOLI

RED TUNA AND FOIE GRAS

ROAST SUCKLING PIG “48 HOURS”

ALMOND, YOGURT AND MANGO

EURO 100 PER PERSON

**FOR ITS COMPLEXITY, THE TASTING MENU MUST BE ORDERED FOR
THE WHOLE TABLE**