



MENU

ANTIPASTA

- FANTASIA DEL MARE** 30
raw fish fantasy with delicacy shrimps from San Remo
- TAGLIERE DI BALZI ROSSI** 12
a wooden plate of prosciutto, salami, olives, cheese and jam
- ANTIPASTO DI STAGIONE** 10
melon, ham and gorgonzola - an appetizer bursting with contrasting flavors
- BREAD** a wooden plate of fresh baked bread with butter and olive oil 5

PRIMI

- RISOTTO AL BAROLO** 22
elevated risotto infused with the bold essence of Barolo wine
- LINGUINE A LA VONGOLE** 20
classic pasta dish with clams in a flavorful garlic and white wine sauce
- LINGUINE CON FRUTTI DI MARE** 22
thin pasta with a bounty of seafood, a taste of the sea on your plate

SECONDI

- PESCE AL FORNO** 22
oven-baked catch of the day with seasoned vegetables and olive infusion
- INVOLTINI DI POLLO** 18
a tender chicken roll filled with savory goodness
- PICANHA ALLA GRIGLIA** 23
grilled picanha steak with a red wine sauce and potatoes, a juicy delight for meat lovers

♡ Prices are in euros - We charge a Service fee (coperta) of €3 which includes 1 basket of bread (extra bread +€2,-)



MENÙ

INSALATA

- INSALATA DI BALZI ROSSI** 11
vibrant spinach salad with white cheese, a citrus dressing and pistachio nuts on top
- INSALATA MISTA CON TONNO** 10
refreshing mixed salad with tuna, onion and olives
- INSALATA CAPRESE** 11
classic Italian salad with tomatoes, mozzarella and basil
- INSALATA MEDITERRANEA** 11
traditional salad with tomatoes, onion, feta cheese and olives

BAMBINI

- PENNE AL RAGU** 12
classic pasta with a meat-based sauce alla bolognese
- PENNE AL BURRO** 10
pasta with butter and Italian cheese

DOLCE

- TIRAMISU ALLA CASA** 10
homemade typical Italian dessert
- CHEESE CAKE CON FRUTTI DI BOSCO** 9
cheese cake with a medley of forrest fruit
- CRÈME BRÛLÉE** 10
classic creamy custard dessert with a caramalized sugar crust
- GELATO / FRUTTA** 9
ice cream or a bowl of fresh fruit

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