

ALLERGENEN

The 14 EU allergen labon way to procent in our menu. Each dish is marked with icons.



Do you have an allergy or intolerance?
Please ask our staff for information. We are here to help you.

ANTIPASTI

ANTIPASTO DI STAGIONE

seasonal selection, changes with the market

1

FOCACCIA CON FANTASIA DI CALAMARI

grilled calamari, served with garden-fresh herbs – lightly spicy.

1 3 8 14

CRUDI

PLATEAU DI OSTRICHE

a platter of 6 fresh oysters served on ice with shallots and lemon wedges

1 14

CRUDO FANTASIA DEL MARE

raw fish fantasy with delivery servege from San Remo

2 4 8 14

SECONDI

POLPO / OCTOPUS

tender octopus served alongside a colourful medley of seasonal vegetables

14

RIBEYE ALLA GRIGLIA

tender rib-eye steak with choice of pepper or gorgonzola sauce

5

PESCE INTERO

daily catch, whole fish delight with seasonal vegetables

4 8

INSALATI

INSALATA CAPRESE

classic salad with tomatoes, fresh pasta, burrata and basil

5 7 9

INSALATA DI BALZI ROSSI

shrimp, rocket salad with fennel, citrus dressing and pistachio nuts

5 7 8 11

INSALATA DI FINOCCHIO E ARANCE

fennel, orange, Leccino olives, olive oil

5 11

PRIMI

LINGUINE AL MARE

thin pasta with a bounty of seafood, a taste of the sea on your plate

1 2 4 8 14

SPAGHETTI A LA VONGOLE

spaghetti with clams in a flavourful garlic and white wine sauce

1 4 8 14

RISOTTO AL BAROLO

cooked with Sardo's wine

4 8

RAVIOLI AL TOCCO GENOVESE

hand-made ravioli, slow-braised beef, Genovese meat sauce

1 3 5

DOLCE

SGROPPINO DI BALZI ROSSI

lemon sorbet, Prosecco, vodka & mint

7

PANNA COTTA

smooth panna cotta with a sweet red sauce and fresh seasonal fruit

5

TIRAMISÙ ALLA CASA

homemade typical dessert

1 3 5 8

