

Seasonal menù

chef

Fabrizio Bonvini

mître

Pietro Valtriani



Appetizer

Steamed shrimps, squid and scampi with sautéed swiss chard and emulsion of tomato and lemon juice	€23,00
“Wild” sole sandwich, black garlic, potatoes crispy Jerusalem artichokes and butter sauce	€18,00
Escalope of foie gras with caramelized pear and salted croissant	€22,00
Tasting experience	€22,00
<ul style="list-style-type: none">• Santa Margherita Ligure red prawns tartare and passion fruit• Sea bream tartare with pomegranate and mint• Raw red mullet, capers and spring onion	
Seafood crudités platter	€35,00

First course

“Felicetti” mixed pasta, with seafood, beans and rosemary scented oil €22,00

“Acquerello” rice, cream of potatoes, Parmesan cheese, and salted anchovies from Monterosso €20,00

Tagliolino flavoured with basil from Pra’, cuttlefish, cockles and drops of saffron €20,00

Piedmontese Plin ravioli stuffed with sweet potatoes, Blue Stilton fondue and “amaretto” powder €18,00

Main courses

Roasted “line caught” sea bream with potatoes, cherry tomatoes and emulsion of olives from Taggia	€30,00
Monkfish stuffed with local herbs with broccoli cream and squid ink waffle	€30,00
Slice of codfish confit on an onion soup, toasted wheat bread and liquid pumpkin	€28,00
Beef fillet in green pepper sauce on crust pan brioche and roasted potatoes	€28,00
Rack of lamb, mashed cleric, spinach and scented anise	€26,00

Dear Guest,

Those who suffer from food allergies and intolerances are asked to advise staff who will be available for advice and information on the ingredients of the dishes and if required, to provide the list of allergic substances and products that cause allergies or intolerances.

In case the weather conditions prevent fishing, crustaceans and molluscs could be frozen on board.

Food served raw are blast-chilled and stored at a temperature of -200 for 48 hours as prescribed by the laws in force.

Our menu is prepared in compliance with the Marine Biodiversity.

The fish here described is not always available and can be replaced by other fish.

According to the catches of the local fleet.

FAO fishing areas are mainly no. 37 and no. 27.