



I D O R I A

RESTAURANT

APPETIZERS

Our aubergine "alla parmigiana"	€18
Tartare experience	€24
Seafood crudités	€38
Steamed seafood, tomato gel, black garlic cream and parsley sponge	€22
Beef tartare, pickled vegetables with passion fruit and radish	€18
Monkfish in a red bread crust, cannellini beans and rosemary	€20

FIRST COURSE

Risotto "Meracinqe", cuttlefish, peas and raspberry	€22
Tagliolini, yellow cherry tomato, basil gel and smoked provola	€18
Spaghettone, Monterosso anchovy butter, crunchy bread and lemon	€18
Ravioli stuffed with "pappa al pomodoro", raw red prawn, burrata cheese and drop of pesto	€20
Mezzemaniche "cacio e pepe", goose breast and radicchio	€20

MAIN COURSES

Grill crustacean, raw vegetables and lime mayonnaise	€32
Caught fish, courgettes, courgette flowers and almonds	€30
Rack of lamb and spiced mashed potatoes	€30
Veal fillet, green peppers and sesame	€30
Seafood soup "Ciuppin alla genovese" with crunchy bread scented with thyme and orange	€30



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R I S T O R A N T E