



I D O R I A

R E S T A U R A N T

APPETIZERS

Foie gras torchon, peaches and ginger brioche bread	22
Tartare experience	25
Seafood crudités	40
Marinated salt cod “in carpione”, osmosis vegetables, red onion and sage	20
Tuna, green tomato coulis, almonds and oregano	22
Our courgette stuffed with the flavours of Liguria, purple potato and “Prèscinseua” cheese	18

FIRST COURSES

“Isos Campo dell’Oste” rice, burrata, amberjack tartare and salted lemon	24
Potato gnocchi filled with buffalo mozzarella, cherry tomatoes and basil	18
Spaghettone with grilled clams, celery and rock samphire	22
Black tagliatelle with cuttlefish, courgettes and green cardamom	20
Pennone with white duck ragout, sheep ricotta, aubergine and thyme	20

MAIN COURSES

Tub gurnard “acqua pazza”, saffron potato confit cherry tomato and long pepper	32
Beef tartare with our pickled vegetables, rosemary crackers and Maldon salt	28
Crustacean salad with curly endive, radishes and lemon	34
Caught fish, our Tuscan tomato, basil pesto and Taggia olive crumble	32
Lamb sirloin smoked with olive wood, beetroot robiola cheese and walnuts	32



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