



I DORIA

RESTAURANT

APPETIZERS

Octopus, lightly pan-fried, with its own mayonnaise, soft potato cream and Taggiasca olive powder 22

Slow-cooked suckling pig belly, raw cauliflower salad with juniper and apple vinegar 20

Tartare experience 25

Seafood crudités 42

Lettuce wraps with mussels and marjoram oil 20

Artichoke, hazelnuts and parsley 18

FIRST COURSES

Mezze maniche with smoked red mullet, tomato, Pecorino Romano and Sichuan pepper 22

“Isos Campo dell’Oste” risotto with pink prawns, crispy celeriac, butter and onion wine reduction, and dill 24

Stuffed ravioli with ricotta and herbs, pumpkin, seared squid and Modena balsamic vinegar DOP 20

Chestnut flour gnocchi with guinea fowl ragout and beurre noisette 20

Chitarrina with clams, black cabbage and chilli pepper 22

Rabbit roll filled with aromatic herbs and wrapped in Colonnata lard IGP, served with pear compote, liquorice and smoked potato purée 28

Traditional Ligurian fish soup with roasted tomato sauce, orange zest and rosemary 32

Veal fillet, parsnip in various textures and Bordelaise sauce 34

Catch of the day with sautéed Brussels sprouts, Vermentino DOC wine sauce and salted lemon 34

Salt cod with sautéed mushrooms, Parmigiano Reggiano cheese and thyme 28



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