



I D O R I A

R E S T A U R A N T

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

MAIN COURSES

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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