

# GET STARTED

- Salted cod cheese cake** tangerine scented on a wheat and leek cream 10
- Robiola pie** on pumpkin cream and red onion jam 🐞 10
- #Fish cheeks** with cream Vitellotte, topinambour chips and saffron mayonnaise 13
- Porcini mushroom flan** with autumnal salad and pine seed sand 🐞 12
- Fassona beef meat** from Piemonte with fior di latte and parmesan ice cream, black truffle and fig jam 14

# PASTA

- #Aubergine gnocchi** with 'nduja, cauliflower and black olives from Taggia 10
- #Meat and borage ravioli** "al Tocco" typical meat sauce 🐞 10
- Corn linguine** "Morelli" with clams, broccoli and confit tomatoes 13
- Scialatielli** (fresh long pasta) with octopus ragù, chards, cannellini beans and saffron 🐞 12
- "#Quadrotti": burrata ravioli** with tomato cream, courgette flowers, basil and pistachios 10

# MAIN COURSES

- \*Grilled octopus** with cream made by olives from Taggia and steamed vegetables 17
- Genoese stockfish** with potatoes, olives from Taggia and pine seeds 🐞 16
- °Tuna Steak** on avocado cream, pistachios from bronte and caramelized red onions 17
- French-rack lamb ribs** with Ligurian land cress and fried porcini 16
- Guinea fowl** cooked at low temperature, with porcini mushrooms, chestnuts and panissa (fried chickpea flour) 🐞 15

# SOMETHING SWEET

- Dark chocolate hot pie** with maracuja sorbet 7
- Puff pastry filled** filled with pears and ricotta cheese, served with honey ice 7
- Semifreddo** with 'pandolce grondona' and local chinotto (orange flavored soft drink) flavored caramel 🐞 7
- Ice cream:** vanilla, chocolate, canestrello di Torriglia (local pastry) 5
- Chestnut parfait** with chocolate biscuit and rum sauce 7
- "Canestrelli di Torriglia"** from 'Pasticceria Guano' (local pastry) with moscato wine from Pantelleria 7
- Cheese cake** with hazelnut crumble, apple cream and cinnamon ginger 7
- Homemade sorbets:** green apple, local chinotto (orange flavored soft drink), maracuja 5

**Gluten free pasta** addition of 3

**Please always report your allergies to the staff.**

**SERVING CHARGE 1.5 EACH**

Signature dish 🐞

Defrosted ●

Frozen at the origin ✖

It may receive an abatement temperature in the restaurant #