



DINNER MENU

STARTERS

Chevice of local pink prawns, mango, avocado and lime*	24	
Spiaggetta's style octopus salad*	26	
Warm Mediterranean seafood salad and crunchy bread*	32	
Breaded anchovies and sour cream*	20	
Sanremo prawns and summer gazpacho*	28	
Knifely chopped Piedmontese Fassona meat tartare in three suggestions	22	





THE SEA RAW

Spiaggetta's gran plateaux* (Special de Claire oysters n°2, Sanremo prawns, scampi, pink prawns, ceviche and raw fish of the day)	75	
Mixed raw* (Sanremo prawns, scampi and raw catch of the day)	45	
Sanremo prawns*	38	
6 Special de Claire n°2 oysters with mignonette sauce	30	
Royal Select Caviar gr 50, blinis, sour cream	160	

PASTAS

Fresh spaghetti with seafood*	28	
Fresh spaghetti with clams	26	
Gnocchi with pesto, hazelnuts, burrata and confit tomatoes	24	
Borage ravioli pinched by hand with butter and sage	22	

FROM THE GRILL (with side dish of your choice)

Whole spineless sea bass	40	
Slice of catch of the day	42	
Sanremo prawns (5 pcs)*	40	
Beef rib eye	32	

SIDE DISHES

Virgin tomato sauce	
Summer vegetables sautés	
Grilled potato salad	

DESSERTS ON THE BLACKBOARD 12

Bread and cover charge	4
------------------------	---

 **GLUTEN FREE**

*In order to maintain the best quality standard, some fish products purchased fresh, are slaughtered here for better preservation or for preventive reclamation treatment if destined for raw or almost raw consumption according to EC Regulation 853/2004. Exceptionally, due to unavailability, they may be purchased already slaughtered from our supplier.