

# LUNCH 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	



## 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


## MAIN DISHES

Rosted sea bass with virgin sauce	38	
Slice of catch of the day with Ligurian side dish and salmoriglio	40	
Roast beef of Piedmontese Fassona with crispy bread, honey mustard and baby spinach	28	




## THE SEA RAWS

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	

## VEGAN

Hummus of chickpeas, roasted aubergines, confit tomatoes and pine nuts	24	
Spelt with raw and cooked vegetables	22	

## COLD DISHES

Spiaggetta's pan bagnat	22	
Niçoise salad	24	
Caprese	24	
Parma ham and melon	25	

<b>DESSERTS ON THE BLACKBOARD</b>	12
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Bread and cover charge	4
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### 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.