




LUNCH MENU



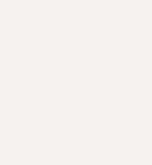

STARTERS

Raw Sanremo prawns (5 pz)*	38	
6 Gillardeau n°2 oysters with mignonette sauce	30	
Spiaggetta's style octopus salad*	26	
Breaded anchovies and sour cream*	20	
Marinara mussels	22	

PASTAS

Fresh spaghetti with lobster*	48	
Fresh spaghetti with clams	26	
Caserecce, pesto, hazelnuts and burrata	24	
The borage ravioli pinched by hand with butter and sage	22	

MAIN DISHES

The roasted sea bass with the virgin sauce	38	
Slice on catch of the day with summer vegetables	40	
Mixed raw fish of the day and shellfish*	45	
Grilled fillet of beef with sautéed seasonal vegetables	45	

COLD DISHES

The Parma ham and melon	25	
Roast beef, salad and honey mustard	28	
Caprese	24	
Condiglione ligure tomato, cucumber, olives, hard-boiled egg, anchovies and basil	22	
Niçoise	24	
Emmer with raw and cooked vegetables	22	

DESSERTS ON THE BLACKBOARD

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.