

LUNCH AT LA SPIAGGETTA

THE COLD DISHES

Our version of a Niçoise salad	25
La Spiaggetta dresses in GREEN! Green salad, quinoa, edamame, mango, avocado and seeds	23
Caprese with buffalo mozzarella, local tomatoes, red onion, taggiasca olives and basil	25
Melon and culatello	28
Nuvola...our focaccia long leavening, marinated salmon, burrata stracciatella, Tropea onion jam, basil (2 pcs)	25

OYSTER BAR

Our selection of oysters accompanied by Mignonette sauce and candied ginger	
From Italy: Sandalia n°3 (by the piece)	6
From France: Gillardeau n° 3 (by the piece)	6

CONDIVISION IS THE FUTURE

Sanremo red prawn (by the piece)	12
Local scampi (by the piece)	12
Yellow Fin Tuna carpaccio	25
Red prawns carpaccio in marinated tomatoes and capers	30

THE STARTERS

In the BLUE of the Spiaggetta, our raw fish and shellfish, lemon essence	48
Steamed octopus, arrugada potatoes, grilled peppers, green beans and crusco pepper	45
Stuffed courgette flowers, lightly steamed red prawns, tomato and lemon emulsion	28
Frying of small molluscs from the Bay and local red shrimps, spicy gazpacho	

PASTA

Crunchy puff pastry filled with Sanremo prawns and trombette zucchini	35
Gnocchi mountain potatoes, clams and baby squids	32
Ravioli with wild herbs, French butter and wild thyme	22
Spaghetti with sea urchins, red tuna bottarga and rosemary flavored bread	35

THE MAIN DISHES

White fish, gently cooked with capers, taggiasca olives and seasonal vegetables	32
Lobster Catalana with coral emulsion	70
The catch of the day, selected by our Chef, gently cooked in the oven with potatoes and seasonal vegetables	12 100 gr
Entrecote of piedmontese beef, seasonal vegetables and creamed mashed potatoes with butter from Normandy	35

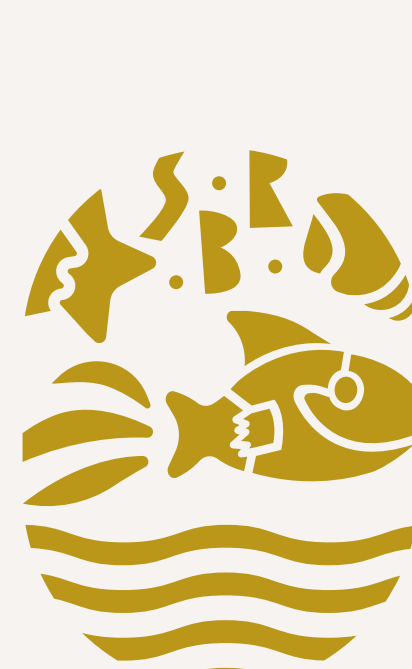
DESSERT

Textures and creaminess of passion fruit	12
Lemon tartlet	12
Seasonal fruit with Fior di Panna ice cream	15
Fresh seasonal fruits, a journey between the local and the exotic	20
Lemon sorbet or red fruits	10
La Luba, scoop of fior di panna ice cream and espresso coffee	8
Bread and cover charge	4

Executive Chef Riccardo Marcenaro
Chef Marco D'Orazi

Please let us know any intolerances or allergies.

Fish meant to be eaten raw has been subjected to a preventive
reclamation treatment in compliance with the requirements
of regulation (EC) 853/2004 annex III section VIII chapter 3 letter D
point 3". Some products, if not available on the market,
could be used frozen.



LA SPIAGGETTA DEI
BALZI ROSSI

LEISURE BY THE SEA