

UNDER THE STARS

TO THE SPIAGGETTA

SCENT OF GRILL

READY TO GO!

Catch of the day Tartare with Citrus marinated Fruits and Vegetables _____	32
Local Fish Ceviche _____	32
Stuffed Squid Puttanesca style and Chicory _____	28
*Fried small Mollusks from the bay and local Shrimp, homemade Mayonnaise _____	28
Piedmontese Beef Tartare seasoned at the table _____ 180 gr	30

OYSTER BAR

Our Selection of Oysters accompanied by Cucumber mignonette sauce

Gillardeau n°3 _____ by the piece	6
Krystale n°3 _____ by the piece	6

SHARING IS THE FUTURE

In the BLUE of the Spiaggetta: our raw Fish and Shellfish with small marinated Vegetables _____ 2 pers.	80
Sanremo red Prawn raw or grilled with Salmoriglio _____ by the piece	12
Local Scampi raw or grilled with Salmoriglio _____ by the piece	12

PASTA

Spaghetti with Clams and seasoned Breadcrumbs _____	35
Fregola risotto with seafood _____	35
Tagliolini with Rabbit Ragù, Parsley drops and Almonds _____	28
Ravioli with wild herbs, french Butter, Marjoram and Pine Nuts _____	25

MAIN DISHES

Catalan-style Lobster _____	58
White Fish gently cooked, Potato flan, Taggiasca Olives, Caper powder and seasonal Vegetables _____	35
The Catch of the day, gently cooked in the oven Ligurian style _____	100 gr 12
Sliced Sirloin, local Tomato au gratin, sweet and sour Onions and fresh Spinach _____	30

SIDES

Ligurian Condiglione _____	15
Mix salad _____	10
Bread and cover charge _____	5

Chef Nicola Colonna

Vi ringraziamo per segnalarci eventuali intolleranze o allergie.

Il pesce destinato per essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del regolamento (CE) 853/2004 allegato III° sezione VIII capitolo 3° lettera D punto 3".
*Alcuni prodotti, se non disponibili sul mercato, potrebbero essere utilizzati surgelati.