## DISCOVERING THE SPIAGGETTA

## **READY TO GO!** Sant'llario Parma ham with double consistency of Melon and wild Rocket salad 29 U Cundigiun della Spiaggetta with hard boiled Egg and Tuna fillet in Olive oil 26 Caprese with Buffalo Mozzarella, Local Tomatoes, red Tropea Onion, Taggiasca Olives and homemade Pesto drops\_ 26 Octopus, Potatoes and Bulgur with Green Beans and Cherry Tomatoes\_ 28 Lobster Salad, Rocket, Avocado, colorful cherry Tomatoes, Fennel, Radishes and Citrus citronette 35 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 Bigeye Tuna Tartare with Citrus marinated diced Fruits and Vegetables 32

Catch of the day Ceviche \_\_\_\_\_ 32

STARTERS					
Creamy Cuttlefish and Chickpea Soup with the sailor's Cracker	32				
Brandacujun, seed Crackers, Parsley Oil *Fried small Mollusks from the bay and local Shrimp, homemade Mayonnaise					
Spaghetti with Clams and seasoned Breadcrumbs	35				
Homenade egg Tagliolini, the Sanremo red Prawn and Pistachio Pesto	36				
Potato Gnocchi, Tuna, Saffron and sea Fennel	. 32				
Ravioli with wild Herbs, French Butter, Marjoram and pine Nuts	. 25				
MAIN DISHES					
White Fish gently cooked, Potato flan, Taggiasca Olives, Caper powder and seasonal Vegetables	35				
Tuna in crust, Quinoa and Eggplant Tabbouleh, Yogurt sauce	35				
The Catch of the day, gently cooked in the oven Ligurian style	. 12				
Piedmontese Beef Tartare seasoned at the table <sup>180 gr</sup>	. 30				

## SIDES

Local Tomato salad and Basil	12
Steamed seasonal Vegetables	15
Mix salad	10

Bread and	cover	charge	5
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## Chef Nicola Colonna

Thank you for informing us of 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.