





Allassio

## CRUDO & TARTARE

### AMBERJACK CRUDO — 21€

Buffalo mozzarella,  
oregano <sup>1,4,7</sup>

### TUNA TARTARE — 19€

Sun-dried tomato,  
caper <sup>1,4</sup>

### PICCOLO CRUDO — 25€

Crudo selection for one <sup>2,4,14</sup>

### MEDIO CRUDO — 45€

Crudo selection for two <sup>2,4,14</sup>

### GRANDE CRUDO — 65€

Crudo selection platter <sup>2,4,14</sup>  
(sharing for two)

### GILLARDEAU OYSTER <sup>14</sup> — 7€

## ANTIPASTI & SALAD

### SMOKED "CUORE DI BUE" TOMATO CARPACCIO — 12€

Pickled eggplant, marjoram,  
pine nut <sup>VG,8,12</sup>

### CITRUS CURED BEEF — 21€

Horseradish, walnut <sup>1,3,8</sup>

### MUSSELS — 15€

Fennel herb, grilled bread <sup>1,12,14</sup>

### ARTICHOKE SALAD — 14€

Bitter leaves, pecorino, lemon,  
mustard dressing <sup>7,8,10,12</sup>

## PADELLINO

*48 Hour pizza dough with  
stone ground BonGiovanni flour*

### MARGHERITA — 12€

Basil, Fior di Latte cheese <sup>V,1,7</sup>

### ALASSIO — 15€

Grilled zucchini, tuna tartare,  
buffalo mozzarella, basil <sup>1,4,7</sup>

### FIRENZE — 13€

Cannellini bean, Certaldo  
onion, pancetta ham rigatino <sup>1</sup>

### FOCACCIA DI RECCO — 19€

Stracchino cheese <sup>V,1,7</sup>  
(to share for two)

## PASTA

### GIRELLA – 22€

Ricotta, mascarpone,  
red mullet, mussel,  
lemon <sup>1,3,4,7,12,14</sup>

### SPAGHETTI CHITARRA – 28€

Red prawn, garlic cream <sup>1,2,3,7</sup>

### TROFIE – 17€

Ligurian basil pesto <sup>V,1,3,7,8</sup>  
(cooking time 20 minutes)

### SPAGHETTI – 16€

Three tomato sauce, basil,  
parmesan <sup>V,1,3,7</sup>

### TAGLIOLINI PESCATORA – 22€

Mussel, clam,  
pink prawn <sup>1,2,3,4,7,8,12,14</sup>

### SPAGHETTI "MANCINI" – 22€

Clam "Veraci",  
tuna bottarga <sup>1,3,4,12,14</sup>  
(cooking time 20 minutes)

### PAPPARDELLE – 18€

Wild boar ragu, juniper <sup>1,3,7,12</sup>

## COOKED OVER CHARCOAL

### FISH

GRILLED WHOLE FISH <sup>4</sup> – MP

SEA SALT BAKED  
MAZZANCOLLE PRAWNS <sup>2</sup> – 28€

### MEAT

T-BONE FIORENTINA – 8,5€

Per 100g

PORK TOMAHAWK – 55€

"Guino Grigio Del Casentino"  
Selve di Vallolmo - 800g

## SECONDI

### 'MOSCARDINI' BABY OCTOPUS STEW – 18€

Red wine, garlic, chilli <sup>1,12,14</sup>

### CHICKEN PAILLARD – 19€

### CHARCOAL GRILLED AUBERGINE – 16€

Sweet potato,  
salsa verde <sup>VG,8</sup>

### FRIED MIXED FISH "FRITTO MISTO" – 21€ LRG 12€ SML

Lemon mayonnaise <sup>1,2,3,4</sup>

## SIDES

SAUTÉED SPINACH <sup>VG</sup> – 5€

CANNELLINI BEAN STEW <sup>VG</sup> – 5€

FRENCH FRIES <sup>VG</sup> – 5€

ROASTED ROSEMARY  
POTATOES <sup>VG</sup> – 5€

ROCKET SALAD – 5€

Tomato confit, pine nut <sup>VG,8</sup>