



Allassio

CRUDO & TARTARE

AMBERJACK CRUDO — 21€

Buffalo mozzarella,
oregano ^{1,4,7}

TUNA TARTARE — 19€

Sun-dried tomato,
caper ^{1,4}

PICCOLO CRUDO — 25€

Crudo selection for one ^{2,4,14}

MEDIO CRUDO — 45€

Crudo selection for two ^{2,4,14}

GRANDE CRUDO — 65€

Crudo selection platter ^{2,4,14}
(sharing for two)

OYSTER ¹⁴ — 7€

STARTERS & SALADS

SMOKED "CUORE DI BUE" TOMATO CARPACCIO — 12€

Pickled eggplant, marjoram,
pine nut ^{VG,8,12}

CITRUS CURED BEEF — 21€

Horseradish, walnut ^{1,3,8}

MUSSELS — 15€

Fennel herb, grilled bread ^{1,12,14}

SUMMER SALAD — 15€

Peach, pecorino, lemon,
mustard dressing ^{7,8,10,12}

MARINATED ANCHOVIES — 16€

Grilled bread, salsa verde ^{1,3,4}

'MOSCARDINI' BABY OCTOPUS STEW — 18€

Red wine, garlic, chilli ^{1,12,14}

FRITTO MISTO — 21€ ^{LRG} 12€ ^{SML}

Fried shrimp, calamari,
eggplant, zucchini, lemon
mayonnaise ^{1,2,3,4}

PADELLINO

48 Hour pizza dough with
stone ground flour

MARGHERITA — 12€

Basil, Fior di Latte cheese ^{V,1,7}

ALASSIO — 18€

Grilled zucchini, tuna tartare,
buffalo mozzarella, basil ^{1,4,7}

FIRENZE — 14€

Cannellini bean, Certaldo
onion, pancetta ham rigatino ¹

FOCACCIA DI RECCO — 19€

Stracchino cheese ^{V,1,7}
(to share for two)

A cover charge of 3€ / per person will be applied to all tables. We do our best to serve up dishes using seasonal and locally sourced produce where possible.

For any additional info on allergens please ask one of our friendly team.

PASTA

GIRELLA — 22€

Ricotta, mascarpone,
red mullet, mussel,
lemon ^{1, 3, 4, 7, 12, 14}

SPAGHETTI CHITARRA — 28€

Red prawn, garlic cream ^{1, 2, 3, 7}
(cooking time 15 minutes)

TROFIE — 17€

Ligurian basil pesto ^{V, 1, 3, 7, 8}
(cooking time 15 minutes)

HOME MADE SPAGHETTI — 16€

Three tomato sauce, basil,
parmesan ^{V, 1, 3, 7}

HOME MADE TAGLIOLINI PESCATORA — 22€

Mussel, clam,
pink prawn ^{1, 2, 3, 4, 7, 8, 12, 14}

LINGUINE — 22€

Clam "Veraci",
tuna bottarga ^{1, 3, 4, 12, 14}
(cooking time 15 minutes)

PAPPARDELLE — 18€

Wild boar ragu, juniper ^{1, 3, 7, 12}



SIDES



SAUTÉED SPINACH ^{VG} — 5€

CANNELLINI BEAN STEW ^{VG} — 5€

FRENCH FRIES ^{VG} — 5€

ROASTED ROSEMARY POTATOES ^{VG} — 5€

ROCKET SALAD — 5€

Tomato confit, pine nut ^{VG, 8}

FROM THE GRILL

FISH

SEA BASS FILLET - 23€

SEA BREAM FILLET - 21€

SEA SALT BAKED MAZZANCOLLE PRAWNS ² - 28€

MIXED GRILLED FISH - 32€

MEAT

FLORENTINE STEAK - 8,5€ Per 100g

PORK TOMAHAWK - 38€ "Suino Grigio Del Casentino" Selve di Vallolmo - 600g

SIRLOIN STEAK - 29€ 250g

CHICKEN PAILARD - 19€

VEGETABLES

CHARCOAL GRILLED FENNEL - 16€ Fava bean, blood orange, hazelnut, bread crumble ^{VG, 1, 8}

CAULIFLOWER STEAK - 16€ Pepper coulis ^{VG, 1, 8}

