



Allassio

CRUDO & TARTARE

AMBERJACK CRUDO — 23€

Plums, melon gazpacho, herbs oil⁴

TUNA TARTARE — 20€

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

PICCOLO CRUDO — 30€

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

MEDIO CRUDO — 50€

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

GRANDE CRUDO — 70€

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

OYSTER¹⁴ — 7€

STARTERS & SALADS

DATTERINO TOMATO TARTARE — 16€

Cherries, mustard, cream cheese^{V, 1, 7, 10}

MUSSELS — 15€

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

SUMMER SALAD — 15€

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

SEARED BONITO — 19€

Red pepper, 'nduja, burrata cheese^{4,7}

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 — 13€

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

ALASSIO — 19€

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

RIVIERA — 14€

Datterino Tomatoes, taggiasca olives, oregano^{V,1,4,7}

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

GNOCCHI DI PATATE — 19€

Purple aubergine, datterino tomato, bufala cheese, basil ^{V, 1, 3, 7}

SPAGHETTI CHITARRA — 28€

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

TROFIE — 18€

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

HOME MADE SPAGHETTI — 17€

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}

MEZZI PACCHERI— 21€

Zucchini blossom, zucchini, provolone cheese, mussels, lemon ^{1, 3, 7, 14}

PAPPARDELLE — 19€

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



SIDES



SAUTÉED SPINACH ^{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 ⁴ - 25€

SEA BREAM FILLET ⁴ - 22€

MIXED GRILLED FISH ⁴ - 32€

MEAT

FLORENTINE STEAK - 8,5€
Per 100g

SIRLOIN STEAK - 29€
250g

CHICKEN PAILARD - 21€

VEGETABLES

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

CHARCOAL GRILLED WATERMELON - 18€
Red onion, mint, feta cheese ^{V, 6, 7}

