

Discover our ESG initiatives: concrete projects and actions for environmental sustainability, social responsibility, and transparent governance.



Alassio

CRUDO & TARTARE

TUNA TARTARE — 21€

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

SMALL CRUDO ^{2,4,14} — 32€

MEDIUM CRUDO ^{2,4,14} — 50€

GRAN CRUDO — 70€ ^{2,4,14}

OYSTER ¹⁴ — 7€

STARTERS & SALADS

GRATINATED CAULIFLOWER — 15€

Rocket pesto, brown butter, paprika ^{V,7,8}

WINTER SALAD — 16€

Artichoke, fennel, radicchio, rocket, pecorino cheese, mandarin, mustard dressing ^{V,7,8,10,12}

SEA BREAM CARPACCIO — 21€

Beetroot miso mayo, bergamot gel, wild fennel oil, marine plankton ^{3,4}

LIGHTLY SEARED BEEF CARPACCIO — 22€

Cardoncelli mushrooms, burnt onion, sunflower seeds, bianchetto truffle ^{7,8}

PADELLINO

48 Hour pizza dough with stone ground flour

MARGHERITA — 14€

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

ALASSIO — 17€

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

FOCACCIA DI RECCO — 19€

Crescenza cheese ^{V,1,7}
(Recommended for two)

PASTA

HOMEMADE AND BRONZE-CUT

RICOTTA AND SPINACH GNUDI — 20€
Bianchetto truffle, butter and sage ^{1,3,7}

BURRATA-FILLED TORTELLO — 28€
Red prawn, organic chickpeas, bisque ^{1,2,3,7}

GREEN LASAGNA — 22€
Lamb ragù, artichokes, baby spinach ^{1,3,7}

HOME MADE SPAGHETTI — 17€
Three tomato sauce, basil, parmesan ^{V,1,3,7}

PAPPARDELLE — 20€
Wild boar ragù, juniper ^{1,3,7,12}

*PASTIFICIO MANCINI / SOMMARIVA /
RISO MELOTTI
(cooking time 15 minutes)*

SPAGHETTI CHITARRA — 28€
Purple prawn, garlic cream ^{1,2,3,7}

LINGUINE ALLA PESCATORA — 22€
Clam, pink prawn, squid, cuttlefish ^{1,2,3,4,7,8,12,14}

TROFIE — 18€
Ligurian basil pesto ^{V,1,3,7,8}

**VIALONE NANO IGP MELOTTI
RISOTTO — 25€**
Champagne, salted lemon, scampi, liquorice ^{2,7,12}



SIDES



SAUTÉED SPINACH ^{VG} — 6€

FRENCH FRIES ^V — 6€

**ROASTED ROSEMARY
POTATOES ^V — 6€**

ROCKET SALAD — 6€
Tomato confit, pine nut ^{VG,8}

FROM THE GRILL

FISH

SEA BASS — 26€
Oyster mushrooms, black cabbage, unagi glaze ^{3,4,6,7}

ROASTED TURBOT — 30€
Jerusalem artichoke, vanilla, puntarelle, green apple ^{3,4,7}

SEA BASS FILLET ⁴ — 27€

SEA BREAM FILLET ⁴ — 23€

MIXED GRILLED FISH ^{2,4,14} — 32€

MEAT

SKIRT STEAK — 26€
125g

FLORENTINE STEAK — 8,5€
Per 100g

SIRLOIN STEAK — 31€
250g

CHICKEN PAILARD — 21€
250g

VEGETABLES

**CHARCOAL-GRILLED CARDONCELLI
MUSHROOMS — 19€**
Smoked potato, green sauce, hazelnut ^{VG,8}

SLOW-COOKED SAVOY CABBAGE — 19€
Smoked potato, green sauce, hazelnut ^{VG,8}

SWEET... & SIP

TIRAMISU^{1,3,7} — 9€

GAGGIA

Cold Brew, Bacardi Ocho Coconut Foam,
Pedro Ximenez Sherry, Cocoa

19€

BASQUE CHEESECAKE^{1,3,7,8} — 9€

Passion fruit sorbet

CHATEAU LES JUSTICES, SAUTERNES

2022, 85% Sémillon, 10% Sauvignon,
5% Muscadelle

21€

CHOCOLATE CAKE^{1,3,7,8} — 10€

Marron glacé, Maldon salt, hazelnut crumble
OXID

Bourbon Woodford Reserve, Sherry
Invecchiato e Nocciola

14€

VANILLA CUSTARD ICE CREAM^{3,7} — 8€

FELSINA, VINO DA UVE STRAMATURE

7€

2009, Trebbiano, Malvasia,
Sangiovese

PUMPKIN CRÈME BRÛLÉE^{1,3,7,8} — 9€

Star anise, salted peanuts

REINHOLD, HAART TO HEART

13€

2022, 100% Riesling
prosecco

SPICED SGROPPINO¹² — 12€

Lemon sorbet, Duit Ginger
Limonquello, Prosecco

LEMON SORBET^{VG} — 7€

COFFEE

ESPRESSO — 2€

MACCHIATO — 2.2€

FLAT WHITE — 3.5€

MAROCCHINO — 3€

CAPPUCCINO — 3.5€

CAFFE LATTE — 3.5€

AMARI

BRAULIO — 7€

JAGERMEISTER — 7€

AMARO DEL CAPO — 7€

JEFFERSON AMARO
IMPORTANTE — 9€

V=Vegetarian VG=Vegan 1-Gluten, 2- Crustacean, 3-Eggs, 4-Fish, 5-Peanut, 6-Soy, 7-Dairy, 8- Nuts, 9-Celery, 10-Mustard,
11-Sesame, 12-Sulphites, 13-Lupin, 14-Molluscs