

Alassio

**FAMILY
BRUNCH**

SPECIALTIES

PANCAKES 13

Mixed berries, whipped cream and maple syrup ^{1,3,7}

WAFFLES 13

Mixed berries, whipped cream and maple syrup ^{1,3,7}

FRENCH TOAST 14

Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}

SELECTION OF PASTRIES 13

Artisanal croissant, jam, honey ^{1,3,7,8}

AVOCADO SCHIACCIATA 16

Schiacciata, avocado, crescenza cheese, rigatino ^{1,3,7}

LOBSTER ROLL 23

Milk bun, lobster, prawn, mayo, spring onion ^{1,2,3,7,11}

Served with french fries

SMASHBURGER 19

Bun, grass fed burger pattie, caramelised onion, scamorza cheese ^{1,3,7,12}

Served with french fries

TUNA BUN 20

Bun, seared tuna, red onion, dill, green goddess sauce ^{1,3,7,4}

Served with french fries

FRUITS & GRAINS

SEASONAL FRUIT ^{VG} 12

GREEK YOGHURT & GRANOLA 10

Mixed berries ^{V,1,7,8}

PORRIDGE 13

Banana, peanut butter ^{V,1,7,8}



EGGS

EGGS YOUR WAY 12

2 eggs any style, sourdough bread ^{V,1,3}

TUSCAN TRUFFLED EGGS BENEDICT 17

Brioche bun, ham, hollandaise sauce, black Tuscan truffle ^{1,3,7}

EGGS ROYALE 15

Brioche bun, gravalax salmon, hollandaise sauce ^{1,3,4,7}

EGGS FLORENTINE 13

Brioche bun, sauteed spinach, hollandaise sauce ^{1,3,7}

SHAKSHUKA 14

Flatbread, fried eggs, spices, tomatoes, bell pepper ^{1,3,7}

FRITTATA 13

Two eggs, labneh, paprika, spinacino salad ^{3,7}

CROISSANT 14

Pan seared croissant, poached egg, ricotta, arugula, parmesan cheese ^{1,3,7}

SCRAMBLE EGGS 14

Waffle, crispy maple bacon, feta cheese, sambal mayo ^{1,3,7}



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. All seafood products have been blast frozen in compliance with current regulations.

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

STARTERS

SELECTION OF CRUDO

Red shrimp, rose shrimp, purple shrimp, langoustine, oyster ^{2,4,14}

Served with selection of house sauces

30

TUNA TARTARE

Sun-dried tomato, caper, lemon, spring onion, bread ^{1,4}

20

WINTER SALAD

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

16



PASTA

TROFIE

Ligurian basil pesto ^{V,1,3,7,8}

(cooking time 15 minutes)

18

HOME MADE SPAGHETTI

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

17

LINGUINE MANCINI PESCATORA

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

22

FROM THE GRILL

SLOW-COOKED SAVOY CABBAGE 19

Sun-dried tomato mayo, capers, sultana raisins, cashews ^{VG,1,5,6,8}

CHICKEN PAILLARD 21

250g

SIRLOIN STEAK 31

250g

SEA BASS FILLET 27

250g

SIDES



SAUTÉED SPINACH ^{VG} 6

FRENCH FRIES^V 6

ROASTED ROSEMARY POTATOES^V 6

ROCKET SALAD 6
Tomato confit, pine nut ^{VG,8,12}



Drinks



COCKTAILS



WATERCOLOUR SPRITZ Rabarbaro Zucca, Martini Bitter, Strawberry Liquor, Aqvarello Low Alcohol Sparkling Wine, Grapefruit Soda ⁴	15
FIERY PASSION MARGARITA Herradura Tequila, Ancho Reyes Green, Passion Fruit, Tuscan Peppers, Tajin ¹²	17
MIMOSA Prosecco, succo d'arancia ¹²	11
TU VO FA Select, Noilly Prat, Hibiscus Tea, Soda water ¹²	14
HOX MARY Reyka Vodka, Tomato Juice, Soy Sauce, Basil, Wasabi, Marsala, Olives ⁶	16
BELLI-SSIMO Amaro Santoni, Vino di Visciole, Strawberry Cordial, Prosecco ¹²	12



COLD PRESSED JUICES

IL GRULLO

Green Apple, Kiwi, Cucumber, Lettuce

SMALL / LARGE

6.5 // 12

IL BIZZOSO

Apple, Strawberry, Radish, Basil

6.5 // 12

IL VISPO

Apple, Carrot, Jerusalem artichoke, Olivello Spinoso

6.5 // 12

JUICES

FRESHLY SQUEEZED

ORANGE

5

GRAPEFRUIT

5

BOTTLED

PINEAPPLE

4.5

APPLE

4.5

PEACH

4.5

PEAR

4.5



WATER



FILTERED STILL

2.5

FILTERED SPARKLING

2.5

DESSERT

PANCAKES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
WAFFLES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
BASQUE CHEESECAKE Passion fruit sorbet ^{1,3,7,8}	9
FRENCH TOAST Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}	14
PUMPKIN CRÈME BRÛLÉE Star anise, salted peanuts ^{1,3,7,8}	9
TIRAMISU ^{1,3,7}	9
SEASONAL FRUIT ^{VG}	12
VANILLA CUSTARD ICE CREAM ^{3,7}	8
LEMON SORBET ^{VG}	7
SPICED SGROPPINO ¹² Lemon sorbet, Duit Ginger Limonquello, prosecco	12
SELECTION OF PASTRIES Artisanal croissant, jam and honey ^{1,3,7,8}	13



HOT DRINKS

ESPRESSO	2	SPEEDY BREAKFAST TEA	4
MACCHIATO	2.2	EARL GREY TEA	4
FLAT WHITE	3.5	TIE GUAN TIN OOLONG TEA	6
MAROCCHINO	3	GREEN WHOLE LEAF TEA	5
CAPPUCCINO	3.5	TEA JASMINE	6
CAFFE LATTE	3.5		
ORZO ¹	3		
GINSENG ¹	3		
CIOCCOLATA CALDA	4.5		
MATCHA LATTE	4.5		

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Sustainable Loose Leaf.
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