

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



Allassio

CRUDO & TARTARE

TUNA TARTARE — 21€
Sun-dried tomato, capers ^{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

ROASTED BABY CARROTS — 17€
Orange, turmeric, peanuts ^{VG, 8, 10}

ALASSIO SALAD — 16€
Rocket salad, radicchio, zucchini, orange, cucumber, broad beans, peas, Gran Mugello cheese ^{V,7,10,12}

CRISPY BEEF CUBE — 20€
Asparagus, black garlic, marinated egg yolk ^{1,3}

SEA BASS CARPACCIO — 23€
Cucumber and green apple gazpacho, burnt blood orange, mint, samphire ^{2,12}

CUTTLEFISH TAGLIATELLE — 23€
Zucchini cream, burnt lemon, scapece-style marinade ¹⁴

PADELLINO

48 Hour pizza dough with stone ground flour

MARGHERITA — 14€
Basil, Fior di Latte cheese, tomato sauce ^{V,1,7}

ALASSIO — 17€
Grilled zucchini, 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

WHITE CORN GNOCCHI — 20€

Peas, broad beans, Pecorino Romano cheese ^{V,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
(cooking time 15 minutes)*

SPAGHETTI CHITARRA — 28€

Raw 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€

Basil pesto, beans, potatoes ^{V,1,3,7,8}

WHOLE WHEAT FUSILLO — 21€

Broccoli, red mullet ragù, cardoncelli mushrooms ^{1,4,12}



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

SALTED COD — 32€

Cuttlefish ink, peas, white corn polenta ^{V,4,7,12}

RED MULLET SANDWICH — 26€

Olive tapenade, burrata, wild fennel, red mullet jus ^{1,4,7}

GRILLED OCTOPUS — 30€

Black chickpea hummus, stracciatella, 'nduja ⁷

SEA BASS FILLET ⁴ — 27€

250g

SEA BREAM FILLET ⁴ — 23€

200g

MIXED GRILLED FISH ^{2,4,14} — 32€

MEAT

SKIRT STEAK — 26€

125g

FLORENTINE STEAK — 8,5€

Per 100g (min. 1 kg)

SIRLOIN STEAK — 31€

250g

CHICKEN PAILLARD — 21€

250g

VEGETABLES

CHARCOAL-GRILLED CARDONCELLI MUSHROOMS — 19€

Smoked potato, green sauce, hazelnut ^{VG,8}

ROASTED EGGPLANT — 17€

Almond milk, capers, sun-dried tomato mayo, basil ^{VG,8}

SWEETS...

TIRAMISU ^{1,3,7} — 9€

Palagiaccio mascarpone, coffee, ladyfingers biscuits

BASQUE CHEESECAKE ^{1,3,7,8} — 9€

Passion fruit sorbet

LEMON TART ^{1,3,7} — 9€

Italian meringue

MANGO SEMIFREDDO ^{3,7} — 10€

Coconut, chocolate

VANILLA CUSTARD ICE CREAM ^{3,7} — 8€

LEMON SORBET ^{VG} — 7€

&...SIPS

GAGGIA

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

19€

JUNGLE BIRD

Myers Dark Rum, Campari, Pineapple, Lime

13€

REINHOLD, HAART TO HEART

2022, 100% Riesling

13€

BELLISSIMO

Amaro Santoni, Vino di Visciole, Peach Pureè, Prosecco

12€

FELSINA, VINO DA UVE STRAMATURE

N.V., Trebbiano, Malvasia, Sangiovese

7€

SPICED SGROPPINO

Sorbetto al limone, Duit Ginger Limonquello, Prosecco

12€

TEA

RARE SPEEDY BREAKFAST — 5€

RARE EARL GREY — 5€

RARE CAMOMILE — 7€

RARE GREEN WHOLE LEAF TEA — 7€

RARE PEPPERMINT — 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 — 8€

JEFFERSON AMARO IMPORTANTE — 9€

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