

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

SAN MARZANO TOMATO CONFIT — 19€

Buffalo ricotta, taralli, apricot, balsamic vinegar, smoked salted buffalo ricotta ^{V,1,7,12}

ALASSIO SALAD — 16€

Lamb's lettuce, oxheart tomato, cucumber, yellow datterini tomato, green beans, peaches, smoked salted buffalo ricotta ^{V,7,10,12}

BEEF CARPACCIO — 21€

Ajo blanco, grilled fig, toasted almonds, grapes, wholegrain mustard ^{8,10,12}

MARINATED ANCHOVIES — 22€

Herbed breadcrumbs, sweet & sour onion, candied citron, burnt onion ^{1,4,7}

CUTTLEFISH TAGLIATELLE — 23€

Zucchini cream, burnt lemon, scapece-style marinated zucchini 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

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)

TUBETTI — 23€

Cacio e pepe, raw pink prawn, creespy pepper, lime ^{1,2,7}

SPAGHETTI CHITARRA — 28€

Raw purple prawn, garlic cream, lime ^{1,2,3,7}

LINGUINE ALLA PESCATORA — 22€

Clam, pink prawn, squid, cuttlefish ^{1,2,3,4,8,12,14}

TROFIE — 18€

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

SPAGHETTONE MANCINI — 22€

Anchovies, butter, lemon ^{1,4,7}



SIDES



SAUTÉED SPINACH ^{VG} — 6€

FRENCH FRIES ^V — 6€

ROASTED ROSEMARY POTATOES ^V — 6€

ROCKET SALAD — 6€

Tomato confit, pine nut ^{VG,8}

TOMATO SALAD — 6€

Tropea red onion ^{VG}

FROM THE GRILL

FISH

SLOW-COOKED HORSE MACKEREL — 23€

Yogurt, cucumber, wild fennel, bergamot ^{4,7}

STEAMED SEA BREAM — 25€

Lemon mayonnaise, pickled vegetables "giardiniera" ^{3,10,11,12}

GRILLED OCTOPUS — 30€

Black chickpea hummus, stracciatella, 'nduja ⁷

SEA BASS FILLET ⁴ — 27€

250g

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 — 17€

Eggplant, sun-dried tomato, capers, olives, pine nuts ^{VG,8}

CHARCOAL-GRILLED WATERMELON — 18€

Red onion, mint, feta, almonds ^{V,6,7,8}

SWEETS...

TIRAMISU ^{1,3,7} — 9€

Palagiaccio mascarpone, coffee, ladyfingers biscuits

BASQUE CHEESCAKE ^{1,3,7,8} — 9€

Passion fruit sorbet

LEMON TART ^{1,3,7} — 12€

Italian meringue
(Recommended for 2)

PEACH TARTE TATIN ^{1,3,7} — 10€

Vanilla custard ice cream

CANNOLI ^{1,3,7} — 12€

Sheep's ricotta, figs
(Recommended for 2)

VANILLA CUSTARD ICE CREAM ^{3,7} — 8€

AFFOGATO ^{3,7} — 9€

Vanilla custard ice cream, espresso

LEMON SORBET ^{VG} — 7€

&...SIPS

GAGGIA — 19€

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

JUNGLE BIRD — 13€

Myers Dark Rum, Campari, Pineapple, Lime

REINHOLD, HAART TO HEART — 13€

2022, 100% Riesling

CHARLES LE BEL, INSPIRATION 1818 — 17€

Champagne, N.V., 37% Chardonnay, 33% Pinot Noir, 30% Pinot Meunier

FELSINA, VINO DA UVE STRAMATURE — 7€

N.V., Trebbiano, Malvasia, Sangiovese

SPICED SGROPPINO — 12€

Sorbetto al limone, Duit Ginger Limonquello, Prosecco

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€

From Rare Tea company,
sustainable loose leaf tea,
certified B Corp.