

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, 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

SLOW-COOKED ARTICHOKE — 21€

Mint pesto, shaved artichoke,
Pecorino Romano ^{V,7}

ALASSIO SALAD — 16€

Lamb's lettuce, radicchio, roasted pumpkin,
beetroot, walnuts, Blu Mugello ^{V,7,8,10,12}

VEAL "TONNATO" — 22€

Capers, radishes ^{3,4}

PINK PRAWN CARPACCIO — 22€

Fennel, Lardo di Colonnata,
quince mostarda ^{2,7,10,12}

SCALLOPS — 25€

Cauliflower, chanterelle mushrooms, samphire ^{7,14}

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

CHARCOAL-GRILLED LASAGNA — 22€

Beef ragù, béchamel, Gran Mugello ^{1,3,7,9}

CACCIATORA RAVIOLI — 22€

Foie gras, blueberries ^{1,3,7,9}

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)

CHARCOAL-GRILLED MEZZI PACCHERI — 23€

Tuscan kale, squid, grey mullet
roe bottarga ^{1,4,14}

VIALONE NANO RISOTTO — 22€

Delica pumpkin, pear mostarda, Blu
Mugello, Sangiovese reduction, amaretti
biscuits ^{1,3,7,9,10,12}

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}



SIDES



SAGE CHICKPEAS ^{V,7} — 6€

FRENCH FRIES ^V — 6€

ROASTED ROSEMARY POTATOES ^V — 6€

MASHED POTATOES ^{V,7} — 6€

SAUTÉED BROCCOLI ^{VG} — 6€

ROCKET SALAD — 6€

Tomato confit, pine nut ^{VG,8}

FROM THE GRILL

FISH

CHARCOAL-GRILLED SQUID — 24€

Crushed potatoes, chipotle mayo,
chimichurri ^{3,6,14}

STEAMED SEA BREAM — 25€

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

CHARCOAL-GRILLED OCTOPUS — 29€

Corn, salsa verde, cancha corn,
charred lemon ^{7,14}

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)
(Recommended for two)

SIRLOIN STEAK — 31€

250g

CHICKEN PAILLARD — 21€

250g

BRAISED PORK CHEEK — 24€

Mashed potatoes, chicory, blackberries ^{7,12}

VEGETABLES

CHARCOAL-GRILLED CARDONCELLI MUSHROOMS — 17€

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

CHARRED LEEK — 18€

Potatoes, capers, lemon, bread croutons ^{VG,1}

SWEETS...

TIRAMISU ^{1,3,7} — 9€

Palagiaccio mascarpone, coffee, ladyfingers biscuits

BASQUE CHEESCAKE ^{1,3,7,8} — 9€

Passion fruit sorbet

CHOCOLATE FONDANT ^{1,3,7} — 10€

Valrhona "Caraïbe" 66% chocolate, crème anglaise, raspberries

APPLE TARTE TATIN ^{1,3,7} — 10€

Vanilla custard ice cream

PALAGIACCIO MASCARPONE CRÈMEUX ^{1,7,8,12} — 9€

Wine-poached pears, almond crumble, Montigiani Delicato extra virgin olive oil powder

VANILLA CUSTARD ICE CREAM ^{3,7} — 8€

LEMON SORBET ^{VG} — 7€

&...SIPS

GAGGIA — 19€

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

JUNGLE BIRD — 13€

Myers Dark Rum, Campari, Pineapple, Lime

SANREMO — 23€

Martell Vs, Umeshu, Felsina Vin Santo 2017, Amontillado, Winestillery Vermouth Dry

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 CHAMOMILE — 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,
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