

STARTERS

Squid Meunière, samphire and caper leaves € 24

Lightly smoked amberjack sashimi, pickled vegetables and roasted spring onions with mayonnaise $\notin 28$

Raw sea bass, jalapeño, lime and pink pepper emulsion, kumquat preserved € 27

Mediterranean bluefin tuna steak, capers, olives and oxheart tomato mousse € 30

Roasted king oyster mushroom with parsley sauce and Barilotto cheese $\mathop{\displaystyle \in} 22$

FIRST COURSES

Spaghetti with clams and parsley pesto € 28

Paccheri with coccio fish and green peppers € 28

Linguine with sea urchins and samphire pickled $\notin 30$

Devotion... Paccheri with Corbarino tomatoes € 24

Risotto cooked in basil extract, 30-month-old Parmigiano Reggiano sauce and Trapani almond pesto € 28

MAIN COURSES

Aubergine steak, tomato crisps, babaganoush and Greek basil chlorophyll € 24

Olive oil poached cod fish, smoked aubergine cream, tomato and basil chutney € 32

Seared catch of the day, peppered mussels emulsion, salted lemon gel and celery fondant € 32

> Swordfish Milanese (for two people) € 60

Grilled octopus a la Gallega and parsley chlorophyll (for two people) € 60

SIDE DISHES

Spinach with Piedmont Manteca butter € 10

> Triple-cooked chips € 10

Escarole "alla carrettiera" € 8

Oxheart tomatoes salad € 7

DESSERTS

Tiramigiù €12

Cheesecake with strawberries and vanilla crumble € 12

Selection of artisanal gelato and sorbets 2 scoops € 8 3 scoops € 12

> WIFI: Riviera-Friends PASSWORD: WelcomeRivieraØ822

The menu we have prepared for you may contain allergens. We ask you to inform us of any intolerances or allergies. Some of our dishes ingredients may be frozen at our restaurant to preserve the their organoleptic and nutritional characteristics or to use ingredients that are not always available. The staff is at your disposal for further clarification. Fish products served raw have undergone reclamation by freezing treatment as required by EU Reg. 853/2004.