MICHELIN 2025

T<u>o</u>day



STARTER I €21.00

CLAM SOUP Prepared the Ligurian way with tomato sauce & croutons

MIXED PLATTER Local producers & traditional cuisine - vegetarian version available

EXTRA VIRGIN OLIVE OIL & MIXED PLATTER Three selected Extra Virgin Olive Oils - vegetarian version available

FIRST | €21.00

MESCIUA SPEZZINA Chickpea, cannellini beans and spelled soup & Cru del Garda E.V.Olive Oil

HOME MADE CROXETTI PASTA Handmade Croxetti pasta & Tuccu Ligure, a traditional sauce of Genoese cuisine prepared with a whole stewed piece of meat in tomato sauce

Or

Home-made pesto sauce

Or

Home-made traditional walnut cream

MAIN I €34.00

CAPPONADDA LIGURE Salad with fish, diced tomatoes, olives, capers and bread crouton & Santella E.V.Olive Oil

VEGETABLE MEATBALLS With tomato and basil sauce, homemade pesto and seasonal side dish

 ${f RABBIT}$ "ALLA LIGURE" Stewed rabbit with pine nuts and olives served with seasonal vegetables

DESSERT I €8.00

RTA

COPE

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ALLA

 $\mbox{{\it FIORDILATTE}}$ "ZENA" ICE $\mbox{{\it CREAM}}$ Homemade with raisins & pine nuts

SEMIFREDDO Home-made, with Polla E.V. Olive Oil

MENU' CLASSICO

Starter First

Main Dessert

€69 pp | €89 pp **T**

