



Today

MICHELIN
2026

STARTER | €21.00

GATTAFIN Large oven baked ravioli filled with herbs seasoned with onion, egg and Parmigiano cheese served with "prescinseua" (a local soft cheese) & Olio di Rufolo E.V.Olive Oil

Allergens: 1.3.7

MIXED PLATTER Local producers & traditional cuisine - vegetarian version available

Allergens: 1.3.4.7.8.9

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

Allergens: 1.3.4.7.8.9

FIRST | €21.00

TESTAROLI PASTA A local type of thin spongy pasta with home-made pesto sauce

Allergens: 1.7

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

Allergens: 1.3.9

Or

Pesto sauce made with Prà Basil & Polla E.V. Olive Oil - home-made

Allergens: 1.3.7

MAIN | €34.00

SQUID With potatoes, olives & mixed vegetables & Belfiore E.V.Olive Oil

Allergens: 4.9

SELECTION OF LOCAL CHEESES From the Cooperativa della Val di Vara in Varese Ligure, served with lemon marmalade, honey & seasonal vegetables

Allergens: 1.7.8

RABBIT "ALLA LIGURE" Stewed rabbit with pine nuts and olives served with season vegetables

Allergens: 9

DESSERT | €8.00

Cover charge €2.00 p.p.

ALLA SCOPERTA...

MENU' CLASSICO

Starter

First

Main

Dessert

€69 pp | €89 pp



Allergeni

Allergens

1. Glutine | Gluten
2. Crostacei | Crustaceans
3. Uova | Eggs
4. Pesce | Fish
5. Arachidi | Peanuts
6. Soia | Soy
7. Latte | Milk
8. Frutta a guscio | Nuts
9. Sedano | Celery
10. Senape | Mustard
11. Sesamo | Sesame
12. Anidride solforosa | Sulfur dioxide
13. Lupini | Lupins
14. Molluschi | Molluscs

Per allergie, per cortesia, avvisare il personale
For allergies, please inform the staff

*L'allegato II del Reg. UE 1169/11