

Raw

Santa Margherita Scampi
€ 13.00 each.

Santa Margherita Purple Prawns
€ 10.00 each.

Oysters from our selection
(Gulf of La Spezia, or Marenne-Oleron, France "Divine" selection)
€ 5.00 each.

Raw Fish Plate

(Selection of 3 Carpaccio and/or Tartare based on FAO 37.1.3*** local catch: 1 Oyster from the Gulf of La Spezia or Marenne-Oleron, France "Divine" selection; 1 Santa Margherita Scampi***, 1 Santa Margherita Purple Prawn***)

€ 39,00

Recommended wines for the raw tastings:

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|--------------------------------------|---------------|
| - White Port Churchill's | € 4.00 |
| - Oyster Martini cocktail | € 9.00 |
| - Marsala VERGINE PDO Soleras | € 4.00 |

Appetizers

13-herb Marinated Salmon Carpaccio with Citrus Mustard

(made in house) (salmon**, mustard, orange, untreated lemon, herbs, pepper)

€ 16,00

Mussels "La Buga"

(mussels from the Gulf of La Spezia, Vessalico TAP garlic, parsley, bay leaf, pepper, Ligurian PDO EVOO)

€ 15,00

Cantabrian Sea Anchovies

(Cantabrian Sea Anchovy Fillets, Ligurian PDO EVOO)

€ 12,00

Brandacujun "La Buga": Ligurian-style Salted Cod

(steamed Norwegian cod*, potatoes, Vessalico TAP garlic, Tuscan pine nuts, Taggiasca olives, Ligurian PDO EVOO, pepper, Ligurian PDO basil, PGI onion from Zerli or Tropea)

€ 15,00

Foie Gras, Scallops and Truffle

(Foie Gras, scallops**, fresh Ligurian truffle, butter)

€ 26,00

Da Vinci Royal Caviar

(Ars Italica "Acipenser Naccari" Italian breed Caviar 20g, butter, croutons)

€ 54,00

Pasta

Paccheri, Mussels, Cherry Tomatoes and Sardinian Ricotta

(Mussels from the Gulf of La Spezia, datterini tomatoes, Gennargentu Ricotta Salata "Favolosa", Vessalico TAP garlic, Ligurian PDO EVOO, pepper)

€ 18,00

Spaghetti, Cabras Bottarga, Anchovies and Apulian Stracciatella

(mullet roe, salted anchovies, Apulian milk burrata, Ligurian PDO EVOO, parsley, Vessalico TAP garlic, pepper)

€ 20,00

Purple Prawn Spaghetti, Tartare and Caviar Flakes

(Santa Margherita*** Purple Prawns, Pressed and Aged Dried Caviar, Butter, Parsley, Vessalico TAP garlic, Ligurian PDO EVOO, pepper)

€ 22,00

Egg Taglierini, Truffle, Rosso di Mazara Prawn Tartare

(egg taglierini, Mazara* Red Prawn, Fresh Ligurian Truffle, butter)

€ 24,00

Paccheri and Caviar: a tribute to Gualtiero Marchesi

(Ars Italica "Acipenser Naccari" Italian breed caviar 10g, butter, organic lemon zest)

€ 27,00

Linguine with Pesto from the X World Championship 2024

(Traditional Recipe: Ligurian Basil PDO, Tuscan Pine Nuts, Vessalico TAP garlic, Ligurian PDO EVOO, Grana Padano PDO Aged 36 months, Pecorino Romano PDO Aged 40 months, Santa Margherita di Savoia Salt)

€ 16,00

All pasta is handmade with Altamura semolina and water, bronze-drawn

Second Course

Oven-baked Catch of the Day, Potatoes, Pine Nuts, Olive Cream and Cherry Tomatoes

*(fillet of fish from the Ligurian Sea FAO 37.1.3**, Potatoes, Tuscan pine nuts, Taggiasca olives, cherry tomatoes, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper)*

€ 26,00

Sautéed Cuttlefish and Asparagus

(fresh cuttlefish, asparagus, butter, thyme, Ligurian PDO EVOO, salt, pepper)

€ 25.00

Grilled Santa Margherita Purple Prawns

*(a minimum of 4 purple prawns from Santa Margherita***, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)*

€ 39,00

Grilled Santa Margherita Scampi

*(a minimum of 3 scampi from Santa Margherita***, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)*

€ 42,00

Fried squid and shrimp

(strips and tentacles of squid and fresh locally sourced pink shrimp FAO 37.1.3**)*

€ 20,00

Fried Paranza

*(mix of whole fresh locally sourced fish FAO 37.1.3**, fresh locally sourced pink prawns FAO 37.1.3**, squid*)*

€ 27,00

Sides

Mixed salad

(mixed salad, datterini tomatoes, PGI onion from Zerli or Tropea)

€ 5,00

Ligurian Parsley Potatoes

(potatoes, Vessalico TAP garlic, parsley, apple cider vinegar, Ligurian PDO EVOO, salt, pepper)

€ 5,00

Desserts

Artisanal Dessert
€ 8,00

Cantucci and Vin Santo
€ 5,00

Classic Lemon Sorbet
€ 4,00

Vodka or Myrtle Sorbet
€ 5,00

Fruit-Shaped Sorbet
€ 6,00

Service and Cover Charge
€ 3,00

Please inform the dining room staff of any food allergies and intolerances; we will be happy to accommodate you and suggest any alternatives.

* Frozen at origin.

** Fresh or blast chilled by us.

***Any fish intended for raw or practically raw consumption must undergo preventive remediation treatment in accordance with the requirements set forth by the regulation, i.e. (EC) N. 853/2004, - Annex III, Section VIII, Chapter 3, letter D, point 3.