



## ***Appetizers***

*Small beef carpaccio with sliced vegetables  
marinated with lime and horseradish*

***Euro 10,00***

*Pudding of flowered courgettes and robiola cheese*

***Euro 12,00***

*Dried beef petals, avocado's mousse and melon*

***Euro 10,00***

*Sautéed mussels and clams  
with small tomatoes and bread chips*

***Euro 12,00***

*Octopus salad with oriental vegetables and fennels*

***Euro 13,00***

*\*Some vegetables and all dishes marked with asterisk are prepared with frozen food*

# ***First courses and soups***

*Thin tagliatelle “carbonara”  
with angler fish and fresh fava beans*  
***Euro 13,00***

*Handmade pasta with pesto, asparagus  
and small tomatoes*  
***Euro 12,00***

*Pasta shells filled with mushrooms  
on broccoli cream, basil scent*  
***Euro 12,00***

*Fish paella on aubergines boat*  
***Euro 13,00***

*Tepid vegetable soup with rice*  
***Euro 10,00***

*Seafood chowder with coconut milk*  
***Euro 12,00***

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# ***Meats***

*Roast veal “parmigiana style”  
in a puff-pastry crust with salad*  
***Euro 20,00***

*Thyme cockerel with lemon scent and baked potatoes*  
***Euro 18,00***

*Fillet of beef in a potato crust  
on purple aubergines cream*  
***Euro 23,00***

*Mixed meat grill with carrot small pie*  
***Euro 22,00***

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# ***Fishes***

*Backed dentex escalope with artichokes*  
***Euro 24,00***

*Seabass fillet with tomato cubes, olives from Taggia  
and pomme nature*  
***Euro 22,00***

*Prawns, asparagus and anglerfish sautéed  
in a crunchy basket*  
***Euro 22,00***

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## ***Vegetables and salads***

*Steamed vegetables panachè*

***Euro 7,00***

*Grilled vegetables with cheese backed on a griddle*

***Euro 10,00***

*Mixed salad with asparagus,  
buffalo's milk cheese and dried beef*

***Euro 13,00***

*Mixed salad in season*

***Euro 7,00***

## ***Cheeses***

*Cheeses quenelle with pistachios and spiced honey*

***Euro 12,00***

# ***Fruit and desserts***

*Wild berries cold soufflé with crunchy nougat*  
**Euro 9,00**

*Small rhum savaren with lemon cream*  
**Euro 8,00**

*Classic Sicilian cassata  
served with a tasting of Port*  
**Euro 9,00**

*Puff pastry fruit tartlet with English cream*  
**Euro 8,00**

