

Bassa Marea

Rocoto mousse, ceviche, licorice olive ice cream, crunchy seaweed (4,7, 14)

Sea urchin cocotte... homage to Claudio (3,4,7)

“Cuore di bue”, lemon and basil sorbetto (1,2,7,8)

Bitter herb snails, with “Pecora Brigasca” toma cheese, strawberries kimchi, grilled black cabbage (1,7)

Red mullet, saffron, turnip greens, bergamot (1,4,7,9,14)

Plin of Carmagnola gray rabbit Ligurian style, pine nutsbeets (1,3,7,8,)

“Benedetto Cavalieri” spaghettoni with fish stew (1,2,4,7,14)

Grilled red tuna, Périgieux sauce (4,10)

Mojito (3,7)

“Cremoso” of extra virgin olive oil, Albenga artichoke, gianduia chocolate and lemon (1,3,7,8)

120 euro

190 euro with wine pairing

The tasting menu is served for the entire table

Alta Marea

Rocoto mousse, ceviche, licorice olive ice cream, crunchy seaweed (4,7, 14)

Kitsch Tea: hazlenut tortellini, miso soup (6,8)

My Cappon magro... (4,6,7,9,10)

Rossetti, grilled Albenga cariofo, green curry (4,7)

Sanremo purple prawn, veal sweetbread, Pigna beans, raw ham, tamarind, chicory (1,2,7)

Grilled gnocchi stuffed with Toma di “Pecora Brigasca”, pil-pil cod, mushrooms, nduja (4,7,8,14)

Linguine with murici, grilled black cabbage, bruss (1,4,7,14)

“Cima” of monkfish Wellington style, oyster sauce (1,3,4,7,8,10)

Grilled pigeon, citrus fruits, pear mustard, cabbage (7,9,10)

Tiglieto rose gin and tonic (3,7)

Il Limone in Giardino (1,3,7,8)

140 euro

230 euro with wine pairing

The tasting menu is served for the entire table

Starters

<i>Selection of local raw fish</i> ^(2,4,6,7,8,9,11)	80
<i>Rossetti, grilled Albenga cariofo, green curry</i> ^(4,7)	45
<i>My Cappon Magro...</i> ^(1,2,3,14)	48
<i>Sanremo purple prawn, veal sweetbread, Pigna beans, raw ham, tamarind, chicory</i> ^(1,2,7)	45
<i>Red mullet, saffron, turnip greens, bergamot</i> ^(1,4,7,9,14)	40
<i>Bitter herb snails, with "Pecora Brigasca" toma cheese, strawberries kimchi, grilled black cabbage</i> ^(1,7)	38

First Courses

<i>"Benedetto Cavaliere" spaghetti with fish stew</i> ^(1,2,4,7,14)	42
<i>San Massimo Riserva Risotto with Saffron from Quiliano, "tuna ossobuco"</i> ^(4,7)	45
<i>Grilled gnocchi stuffed with Toma di "Pecora Brigasca", pil-pil cod, mushrooms, nduja</i> ^(4,7,8,14)	40
<i>Linguine with murici, grilled black cabbage, bruss</i> ^(1,4,7,14)	40
<i>Plin of Carmagnola gray rabbit Ligurian style, pine nutsbeets</i> ^(1,3,7,8,)	38

Second Courses

<i>Grilled blue lobster, Chateau Chalon eggnog, porcini mushrooms; lobster tortelli, its mushroom consommé, lemongrass</i> ^(1,2,3,4,7,10)	80
<i>"Cima" of monkfish Wellington style, oyster sauce</i> ^(1,3,4,7,8,10)	50
<i>Red tuna Rossini style</i> ^(1,3,4,6,)	48
<i>Slice of fish of the day, Albenga artichoke, pigato sauce, fermented lemon</i> ^(1,3,4,7,9)	50
<i>Guinea fowl royal</i> ^(1,7)	45
<i>Grilled pigeon, citrus fruits, pear mustard, cabbage</i> ^(7,9,10)	50

Brezza Marina

Dishes created by chef Simone Perata, for a typical lunch

discovery of the taste and flavors of the sea, in a course of 4 courses.

The experience consists of a selection of the most emblematic dishes of the

restaurant A Spurcacciun-a and the chef's inspiration

euro 70

85 euros with 2 glasses of wine

The tasting menu is served for the entire table

exclusively for lunch service

Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk products (lactose)
- 8 Nuts: almonds, hazelnuts, walnuts
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 sesame seed products made from sesame
- 12 Sulfur dioxide and sulphites
- 13 Lupins and lupine products
- 14 Shellfish and crustacean products

To ensure quality and food safety, the products used are deep frozen and frozen at the origin by the manufacturer, or are subjected to blast chilling at temperatures as described in the HACCP plan pursuant to EC Reg. Ce852/04.

The dining room staff are available to provide any information regarding the nature and the origin of the food served.

For raw or practically raw products, this restaurant knows and applies the provisions specified in reg. CE n.853/2004 on the provension of anisakis.



a Sporcacciu~a