

Bassa Marea

A journey to discover the Chef's creativity

Rocoto, ceviche, licorice, crunchy seaweed ^(4,7,14)

Sea stew, grilled aubergines, basil ^(2,4,14)

Sanremo purple prawn, strawberry gazpacho, trumpet courgette curry ^(1,2,4,7)

I wanted to be a Fassona ^(1,3,4,6,11)

Squid tagliatelle, grilled peas, carbonara ^(3,4,6,7,14)

Risotto "Riserva San Massimo" with wild garlic, small cuttlefish alla pizzaiola ^(4,7,8,14)

"Cold linguine, leche de tigre, murici ^(1,4,6,7,9,14)

Sliced fish of the day, Albenga violet asparagus Pigato sauce ^(1,3,4,6)

Roast lamb, anchovy, perigueux sauce ^(3,4,7)

Mojito ^(3,7)

"Cheese Fake" ^(1,3,7)

140 euro

220 euro with wine pairing

The tasting menu is served for the entire table

Alta Marea

An experience through the classics of our cuisine

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

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

"Cuore di bue", lemon and basil sorbetto ^(1,2,7,8)

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

Bluefin tuna millefeuille, foie gras, nori seaweed, Valleggia apricot umeboshi ^(1,4,6)

Mullet toast, saffron, chard, 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)

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

Barbecued pigeon, fois gras, pineapple, Rossese sauce, Taggiasche olives ^(6,7,8)

Tiglieto rose gin and tonic ^(3,7)

Creamy with Taggiasco extra virgin olive oil, violet asparagus, gianduia, lemon ^(1,3,7,8)

euro 160

250 euro with wine pairing

7 courses selected by the Chef euro 120

with wine pairing euro 180

The tasting menu is served for the entire table

Starters

<i>Selection of local raw fish</i> (2,4,6,7,8,9,11)	90
<i>My Cappon magro...</i> (4,6,7,9,10)	48
<i>Bluefin tuna millefeuille, foie gras, nori seaweed, Valleggia apricot umeboshi</i> (1,4,6)	45
<i>Sanremo purple prawn, strawberry gazpacho, courgette curry</i> (1,2,4,7)	45
<i>Red mullet, saffron, chard, bergamot</i> (1,4,7,9,14)	40
<i>Scallops, violet asparagus from Albenga, black truffle</i> (1,3,4,6,7,8,10,11,14)	45
<i>Bitter herb snails, with "Pecora Brigasca" toma cheese, strawberries kimchi, grilled black cabbage</i> (1,7)	38

First Courses

<i>"Benedetto Cavalieri" spaghetti with fish stew</i> (1,2,4,7,14)	42
<i>Risotto "Riserva San Massimo" with wild garlic, small cuttlefish alla pizzaiola</i> (4,7,8,14)	45
<i>Grilled gnocchi stuffed with Toma di "Pecora Brigasca", pil-pil cod, broad beans, morels mushrooms</i> (1,3,4,7)	40
<i>Linguine with Quiliano saffron, sea urchins, puffed amaranth</i> (1,4,7,14)	45
<i>Pesto tortelli, Sanremo purple prawns, Pigna bean miso</i> (1,2,3,6,7,8)	40

Second Courses

<i>Sole meunière, peas, kumquats</i> (1,3,4,7,14)	55
<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>Fillet of fish of the day, violet asparagus from Albenga, Pigato sauce</i> (1,3,4,6)	50
<i>Roast lamb, anchovy, perigueux sauce</i> (3,4,7)	48
<i>Barbecued pigeon, fois gras, pineapple, Rossese sauce, Taggiasche olives</i> (6,7,8)	60

Brezza Marina

Dishes created by chef Simone Perata, for a typical lunch

discovery of the taste and flavors of the sea, served over 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 75

95 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.



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