

# Bassa Marea

A journey to discover the Chef's creativity

*Rocoto, ceviche, licorice, crunchy seaweed* <sup>(4,7,14)</sup>

*Sea urchin, topinanbur, green apple* <sup>(4,7,8,14)</sup>

*Sanremo Purple Prawn, lettuce stuffed with prebuggiun  
lemongrass consommé, lemon caviar* <sup>(1,2,4,6)</sup>

*Squid stuffed with 'Cardo Gobbo di Nizza Monferrato',  
squid and onion extraction, yuzu* <sup>(4,7,14)</sup>

*Grilled eel, grape must, black cabbage, kumquat* <sup>(4)</sup>

*Risotto "Riserva San Massimo" Quiliano saffron, vanilla scampi*

*citrus fruits, bear garlic* <sup>(4,7,8,14)</sup>

*Tuna cheek ravioli, guinea fowl cacciatore sauce* <sup>(1,3,4,7,14)</sup>

*Sliced fish of the day, zucchini, Pigato sauce* <sup>(1,3,4,6,)</sup>

*Piedmontese beef sirloin, potato and root terrine*

*Savona red onion chutney, perigueux sauce* <sup>(7,9)</sup>

*Piña Colada* <sup>(3)</sup>

*Hazelnut daquoise, caramel, beetroot, sea buckthorn* <sup>(7,8)</sup>

140 euro

220 euro with wine pairing

7 courses selected by the Chef euro 100

with wine pairing euro 150

*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* <sup>(4,7,14)</sup>

*Kitsch Tea: hazlenut tortellini, miso soup* <sup>(6,8)</sup>

*Bluefin tuna millefeuille, foie gras, nori seaweed, Valleggia apricot umeboshi* <sup>(1,4,6)</sup>

*My Cappon magro...* <sup>(4,6,7,9,10)</sup>

*Rossetti, grilled Albenga artichoke, green curry* <sup>(4,7)</sup>

*Mullet toast, saffron, chard, bergamot* <sup>(1,4,7,9,14)</sup>

*Plin of Carmagnola gray rabbit Ligurian style, pine nutsbeets* <sup>(1,3,7,8,)</sup>

*"Benedetto Cavalieri" spaghettoni with fish stew* <sup>(1,2,4,7,14)</sup>

*"Cima" of monkfish Wellington style, oyster sauce* <sup>(1,3,4,7,8,10)</sup>

*Barbecued pigeon, fois gras, pineapple, Rossese sauce, Taggiasche olives* <sup>(6,7,8)</sup>

*Tiglieto rose gin and tonic* <sup>(3,7)</sup>

*Creamy with Taggiasco extra virgin olive oil, zucchini, gianduia, lemon* <sup>(1,3,7,8)</sup>

euro 160

250 euro with wine pairing

8 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> <sup>(2,4,6,7,8,9,11)</sup>	90
<i>My Cappon magro...</i> <sup>(4,6,7,9,10)</sup>	48
<i>Rossetti, grilled Albenga artichoke, green curry</i> <sup>(4,7)</sup>	45
<i>Sanremo Purple Prawn, lettuce stuffed with prebuggiun lemongrass consommé, lemon caviar</i> <sup>(1,2,4,6)</sup>	45
<i>Red mullet, saffron, chard, bergamot</i> <sup>(1,4,7,9,14)</sup>	40
<i>Squid stuffed with 'Cardo Gobbo di Nizza Monferrato', squid and onion extraction, yuzu</i> <sup>(4,7,14)</sup>	42
<i>Bitter herb snails, with "Pecora Brigasca" toma cheese, strawberries kimchi, grilled black cabbage</i> <sup>(1,7)</sup>	38

## *First Courses*

<i>"Benedetto Cavaliere" spaghetti with fish stew</i> <sup>(1,2,4,7,14)</sup>	42
<i>Risotto "Riserva San Massimo" Quiliano saffron, vanilla scampi citrus fruits, bear garlic</i> <sup>(4,7,8,14)</sup>	45
<i>Grilled gnocchi stuffed with Toma di "Pecora Brigasca", pil-pil cod,</i> <sup>(1,3,4,7)</sup>	40
<i>Linguine murici, barbecued black cabbage, bruss</i> <sup>(1,4,7,14)</sup>	42
<i>Tuna cheek ravioli, guinea fowl cacciatore sauce</i> <sup>(1,3,4,7,14)</sup>	40

## *Second Courses*

<i>"Cima" of monkfish Wellington style, oyster sauce</i> <sup>(1,3,4,7,8,10)</sup>	50
<i>Red tuna Rossini style</i> <sup>(1,3,4,6,)</sup>	48
<i>Fillet of fish of the day, Pigato sauce</i> <sup>(1,3,4,6)</sup>	50
<i>Piedmontese beef sirloin, potato and root terrine, Savona red onion chutney, perigueux sauce</i> <sup>(7,9)</sup>	50
<i>Barbecued pigeon, fois gras, pineapple, Rossese sauce, Taggiasche olives</i> <sup>(6,7,8)</sup>	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 prevention of anisakis.



**a Spurecciu~a**