

## ANTIPASTI to share

<b>Bread basket</b>	Selection of in house daily baked bread and focaccia ligure, olive oil & balsamic vinegar	7
<b>Wood Fired Bread</b>	You can choose below additions together or separately	10
<b>Olive</b>		7
<b>Tomato, spanish onions, basil</b>		9
<b>Mortadella</b>		10
<b>Capocollo</b>		12
<b>Prosciutto Di San Daniele</b>		12
<b>Tagliere Salumi</b>	Selection of cured meats with house bread, taggiasche olives seasonal pickles & selection of italian cheese	24 I 36
<b>Tagliere Formaggi</b>	Selection of italian cheese, marinated vegetables with house bread	22 I 34

## ENTREE

<b>Caprese</b>	100% Buffalo Mozzarella, oxheart or vine ripe tomato, basil	21
	With prosciutto di San Daniele	26
<b>Black Mussels</b>	Organic black mussels, tomatoes, garlic and chilly	22
<b>Frittura</b>	Fried calamari, king prawns, zucchini	26
<b>Octopus</b>	Grilled octopus, peperonata, spinach puree	24

## Focaccia col Formaggio di Recco Lab (20min)

A true Ligurian masterpiece! Two "ultra" thin layers of homemade dough filled with imported Italian stracchino cheese (pasteurised)

<b>Classica</b>	Stracchino	26
<b>Pesto Genovese</b>	Stracchino, genovese style pesto	28
<b>Gorgonzola D.O.P.</b>	Stracchino, gorgonzola D.O.P.	28
<b>Pizzata</b>	Stracchino, tomato sauce, olives, capers and anchovies	29
<b>Molto Buona</b>	Stracchino, prosciutto di San Daniele, italian truffle	29

## PRIMI

<b>Risotto Pescatora</b>	Carnaroli rice, mussels, calamari, octopus, prawns, chilly & parsley	32
<b>Spaghettoni Verace</b>	Organic mussels, cherry tomato, chilly, garlic and white wine	30
<b>Ravioli Alla Salsa Di Noci</b>	Home made pasta stuffed with spinach and spontaneous herbs served with walnut sauce This dish " <b>Pansotti</b> " together with Focaccia Col Formaggio is the essence of ligurian tradition	29
<b>Trofie Pesto</b>	Traditional ligurian semolina pasta, with pesto alla genovese, potatoes and french beans	24
<b>Gnocchi Pomodoro</b>	Homemade potatoes gnocchi, tomato sauce, buffalo mozzarella & basil	26
<b>Pappardelle Al Ragù</b>	Homemade pappardelle with authentic bolognese ragu' & grana padano	28

## SECONDI

<b>Caciucco</b>	Market fish, pipis, mussels, cuttlefish, octopus in tomato soup with crispy bread on the side	37
<b>Pesce</b>	Catch of the day	market price
<b>Spatchcock</b>	Spicy roast spatchcock, cavolo nero, roasted potatoes	34
<b>Tagliata Di Manzo</b>	MBS 3, 150 days grain fed Angus Beef Sirloin steak grilled, green beans, roasted potatoes	39

## SIDES

<b>Patate Arrosto</b>	Baked and roasted potatoes, garlic and rosemary salt	12
<b>Broccoli</b>	Broccoli, garlic, chilly, e.v.o olive oil	12
<b>Insalata</b>	Mixed leaf salad, cherry tomatoes with olive oil dressing	14
<b>Rucola</b>	Wild rocket, radicchio, grana padano	14