## MICHELIN 2025

## T<u>o</u>day



## STARTER | €21.00

**BAKED GATTAFIN** With a filling of vegetables and parmigiano cheese, served with "prescinseua" (local soft cheese)

MIXED PLATTER Local producers & traditional cuisine - vegetarian version available

**EXTRA VIRGIN OLIVE OIL & MIXED PLATTER** Three selected Extra Virgin Olive Oils - vegetarian version available

FIRST | €21.00

TESTAROLI PASTA With pesto sauce, home-made

HOME MADE CROXETTI PASTA Handmade Croxetti pasta &

Tuccu Ligure, a traditional sauce of Genoese cuisine prepared with a whole stewed piece of meat in tomato sauce

Or

Home-made pesto sauce

Or

Home-made traditional walnut cream

MAIN | €34.00

**SQUID SALAD** With potatoes, olives & mixed vegetables

SPELT GÂTEAU WITH SAFFON FROM AZ.AGR.CAMPO LUENTE, ROCCHETTA DI VARA With season vegetables & Olio EV Fonte di Foiano Riflessi I Monovarietale Maurino I Toscana I 2023

RABBIT "ALLA LIGURE" With pine nuts and olives

DESSERT | €8.00

CAPORALI DI BRUGNATO (local soft biscuit) With a glass of Amaro Camatti, Genova

SEMIFREDDO Home-made, with E.V. Olive Oil Polla, Loano, Liguria

LLA SCOPERTA

MENU' CLASSICO

Starter First Main Dessert

€69 pp | €89 pp **₽ ₽**