MICHELIN 2025

I <u>o</u>day



STARTER I €21.00

BRANDACUJUN DE LA SOSTA Creamed stockfish with potatoes, and Taggiasca olives

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

LASAGNA with home-made pesto

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

1 €34.00 MAIN

ANCHOVY "BAGNUN" With tomato sauce, chilli pepper, olives, oregano, capers, onion, served with croutons and served with seasonal vegetables & Santella E.V. Oil

PANZANELLA Salad made with bread soaked in vinegar with lettuce, onions, cucumbers, tomatoes and seasonal fruit & E.V. Cru del Garda Oil

RABBIT "ALLA LIGURE" Stewed rabbit with pine nuts and olives served with seasonal vegetables

DESSERT | €8.00

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ALLA

PANERA GENOVESE Coffee-stained semifreddo

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

MENU' CLASSICO

Starter First Main

Dessert

