

## WAITING FOR

Spritz "*Asinello*" € 12

Gin tonic Boccadasse € 15

Americano € 14

Negroni € 14

Ratti "*zerozero*" € 13

Franciacorta Barone Pizzini € 13

Refermented in the bottle € 11

# TASTING MENU

*(To be considered for the entire table.  
To optimize the service, the tasting menu can be ordered  
no later than 1.30 pm for lunch and 9.30 pm for dinner)*

## "Us"

5 courses, per person € 78

*liquid pairing € 45*

Welcome from the chef

Bao, spicy vegetables, pine nuts

Aubergine, soy and figs

Linguine, sea urchin, coconut milk and Kombu seaweed butter \*

Monkfish, corn, mushrooms and barnyard bottom \*

Pistachio and gianduia bavarian \*

To keep the quality level and organoleptic characteristics of the raw materials constant, the products purchased fresh are blast chilled and frozen. These products are marked with the symbol: \*

This is to give clear and transparent information to customers.

## NOT COOKED

Oysters Fine de Claire € 4 each  
Oysters Cocollos € 6 each  
Oysters Gillardeau € 7 each  
Local purple prawns € 7 each \*  
Local scampi € 22 each \*  
Alletterato tuna (50 g.) € 5 \*  
Alalunga tuna (50 g.) € 7 \*  
Cod (50 g.) € 7 \*  
Leccia (50 g.) € 9 \*  
Monkfish (50 g.) € 8 \*  
Cuttlefish (50 g.) € 8 \*  
Bonito (50 g.) € 7 \*  
Amberjack (50 g.) € 9 \*  
Croaker (50 g.) € 9 \*

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Lazy people ☺☺☺ ? We can compose your plate € 50 \*

## STARTERS

Bao, spicy vegetables, pine nuts € 14

Oysters, turnip greens, lemon € 22

Aubergine, soy and figs € 17

Fake cheese € 22

*(Tasting of fake cashew and almond milk cheeses)*

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## STARCHES AND CARBOHYDRATES

Fusilloni, lobster, carrots, orange, Asinello € 29 \*

Our pesto lasagna € 27 \*

Linguine, sea urchin, coconut milk and Kombu seaweed butter € 29 \*

Rice, mussels, garlic and parsley sauce, lemon € 26

## NOT ONLY SEA

Camogli soup € 29 \*

*"I'm not a Ligurian croaker!!!"* € 28 \*

Monkfish, cauliflower, vegetables € 29 \*

Piemontese Fassona tartare, hazelnuts, egg yolk and miso, mustard € 24

## DESSERTS

Panera semifreddo drowned in coffee € 10 \*

Tasting of 5 pralines € 10

Chestnuts bavarian with persimmon cream € 9 \*

Pistachio and gianduia bavarian € 9 \*

Sacripantina € 11 \*

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