

# À LA CARTE

## RESTAURANT

### THE STARTERS

Warm octopus with potatoes, courgettes, “Taggiasca” olives, tomatoes “ciliegia” dressed with extra virgin olive oil and parsley	€ 12,00
Cuttlefish salad, with orange, fennel and walnuts, dressed with extra virgin olive oil and dill	€ 12,00
Mussels “Marinara” or with spicy tomato sauce with croutons of oregano-flavoured bread	€ 11,00
Dried salted cod “Brandacujun-style” with olives-flavoured bread	€ 11,00
Flan of spinach with cream of Pecorino Romano cheese	€ 10,00

### PASTA

The “Trofie au Pistu” (pesto sauce) with potatoes and green beans	€ 10,00
“Spaghettoni” with clams, garlic, olive oil, parsley and a touch of chili pepper	€ 13,00
Linguine with mussels and spicy sauce	€ 13,00
Risotto with seafood	€ 15,00
Pasta with “Sauces” (tomato sauce, pesto or meat-tomato sauce)	€ 10,00
Risotto with “Parmigiano” cheese	€ 10,00
Tepid vegetables soup “Genoese's” style	€ 10,00

### THE FISH

“Fritto misto” mixed fried fish and vegetables	€ 15,00
Fillet of fresh Gilthead Ligurian style, with tomatoes' cubes, potatoes, olives and pine-kernels	€ 15,00
Slice of Swordfish with grilled vegetables and with “Salmoriglio” sauce	€ 15,00
Steamed dried salted cod with basil-flavoured Gazpacho	€ 14,00
“Mugnaia-style” sole with potatoes and parsley	€ 15,00

### THE MEAT

Pan-roasted chicken “Oriental style” with vegetables, ginger and soy sauce	€ 12,00
Grilled fillet of veal flavoured with herbs and pink salt and grilled potatoes (200 gr)	€ 22,00

### HOME MADE DESSERT

Our Tiramisù	€ 5,00
“Semifreddo al croccantino”	€ 5,00
Lemon mousse with fresh berries	€ 5,00
Small chocolate pie with a “warm heart” and a raspberry coulis	€ 5,00
Crème Brûlée	€ 5,00
Crème caramel	€ 5,00
Ice cream / sorbet	€ 5,00
Fruit salad	€ 5,00

Some of our ingredients may be frozen, depending on the season and on our stock; in this case the waiter will advise you.

**SERVICE CHARGE 2,00 € PER PERSON**