



## STARTERS

- **FRÀNDARA** • It is one of the oldest dishes rediscovered on our territory. Potato cake flavored with cinnamon, parmesan cheese, baked and browned in the oven.  
Served with a paste of fresh goat cheese. € 10.00
- **BRANDACUJUN** • It is the dish that most absolutely represents the cuisine of the “Riviera dei Fiori”. A compote of dried cod and potatoes, extra virgin olive oil, parsley, garlic, lemon, salt and pepper.★ € 13.00
- **BAGNUN D’ACCIUGHE** • Dish that comes from the spontaneous creativity of our fishermen. It is a simple soup with fresh anchovies, cooked in a rich tomato sauce, onions and white wine.★ € 13.00
- **TURTELU** • It is the second plate rediscovered on our territory. Small cake, made with ricotta cheese mixed with vegetables and herbs of the season, baked in oven, laid on a bed of salad with walnut sauce and topped with reduction of “Rossese” wine vinegar. € 10.00
- **STELLINA DI MARE** • Fancy name. It is a composed mashed octopus flavored with herbs, spoon worked with potatoes, olive oil, parsley, garlic salt and pepper. It is accompanied by a sauce of sweet pepper.★ € 13.00
- **BACCALÀ IN INSALATA PROVENZALE** • Steamed cod salad, potatoes, olives “cultivar Taggiasca” and vinaigrette made with sweet mustard.★ € 13.00
- **LE TRE CIOTOLE DELLA TAVERNA** • These are three bowls, with three different samples, which make up a single dish:
  - 1 first bowl: diced “palamita” (local subspecies of tuna), seared in a pan, fresh tomato and olives “cultivar Taggiasca”;
  - 2 second bowl: boiled “Pigna” beans (Slow Food), extra virgin olive oil, bottarga powder and julienne of fresh onion;
  - 3 third bowl: tuna pâté with glazed julienne peppers.★ € 13.00

*The dishes are made expressly. Therefore, please wait patiently to fully appreciate our cuisine. Thank you. ★ gluten-free dishes for celiacs.*



## MAID TO ORDER



*The Taverna al 29  
serves  
Fish Soup,  
formed  
exclusively  
by local seafood.*

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*Euro 30.00*



## THE DISHES OF THE DAY

