



## FIRST COURSES

ALL PASTAS ARE HOMEMADE.

- **BARBAGIUI** • Large rustic “ravioli” stuffed with indigenous pumpkin and “brussu” (local fermented cheese course). They are served with tomato sauce. € 14.00
- **TROFIE** • Typical Ligurian pasta. Served with:
  - pesto sauce crafted in “Genoa”, potatoes and green beans;
  - or with seasonal vegetables and tufts of squid. € 13.00
- **PARPAGLIUI ALL’ACCIUGATA** • Pasta with a great tradition in the western Liguria. Translated, the term means butterflies. These are served with a sauce made with fresh anchovies cooked in a pan, with capers, olives “cultivar Taggiasca”, tomato sauce and seasonings. € 13.00
- **SCIANCUI AU TUCU** • “Sciancui” is a typical pasta of Sanremo. The term derives from the Italian word for cripple. These “pappardelle” are torn before being placed in cooking. Served with small green pumpkin or artichokes of Sanremo and rabbit sausage. € 13.00
- **RAVIOLI DI BORRAGINE** • Peak dish of western Liguria. These are “ravioli” stuffed with borage (herb that grows wild and spontaneously in our area). Served with a ragout of redfish. € 13.00
- **ZEMBI D’ARZILLO** • Delicate “ravioli” typical of the Liguria, stuffed with three types of local fish and borage. They are served in a reduction of fish stock. € 18.00
- **CELESTINE** • It is the third dish rediscovered on our territory. Is a dish of necessity, which has fed families in times of need. These “pappardelle” are made from a very rustic pancake made with borage, eggs and extra virgin olive oil. These are served accompanied by a sauce in white, with squids and shrimps and aromatic herbs. € 15.00
- **ZUPPETTA DELLA TAVERNA** • It is a soup of mussels and clams, shrimp, clumps of squid, tomato sauce, spices and chilli.★ € 15.00

## SECOND COURSES



- **CAPPON MAGRO** • It is the dish that represents the Liguria colors, scents and flavors. Consisting of boiled vegetables, boiled gurnard, mullet powder, garlic cream, green sauce, a slice of hard-boiled egg, anchovies in oil, olives “cultivar Taggiasca”, mussels, field salad, fresh tomato and prawns.★ € 20.00
- **GALLINELLA** • Ligurian “chicken” (local fish) cooked in a pan with tomatoes, potatoes, white wine and lemon zest.★ € 13.00
- **SEPIE IN ZÉMIN** • Dish spread throughout all Liguria. It consists of cuttlefish stewed in a broth of mushrooms, beets, potatoes and pine nuts.★ € 13.00
- **STOCCAFISSO ACCOMODATO** • Cod stewed with vegetables, tomato sauce, olives “cultivar Taggiasca” and pine nuts. Dish of great tradition.★ € 13.00
- **POLPO ARROSTO** • Roasted octopus slowly cooked with rosemary and white wine, accompanied by beet cream.★ € 13.00
- **CALAMARI RIPIENI** • Squids stuffed with fish and red chicory, herbs, stewed with tomato sauce, red chicory, extra virgin olive oil, salt and pepper.★ € 13.00
- **CIMA ALLA SANREMASCA** • The “cima” is a pocket of meat, stuffed with a filling of vegetables, herbs, eggs, pine nuts and parmesan cheese. Boiled in vegetables broth, it is served sliced with boiled vegetables and green sauce.★ € 12.00
- **PRÉVI** • Roulade of lettuce leaves or cabbage leaves stuffed with meat and sausage chopped, vegetables and herbs. They are cooked and served in a meat broth.★ € 13.00
- **CONIGLIO** • Boned rabbit, potatoes, black olives and herbs.★ € 13.00
- **FORMAGGI CAPRINI** • Local pastures goat cheese, served with jams of organic flowers, made from the flowers of Sanremo: red rose, violet and mimosa.★ € 10.00

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