

LUNCH MENU
12:30 to 2:30 PM

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STARTERS

Sliced veal with classic tuna-caper sauce ^{3, 4, 9}	- 20
Ligurian creamed salt cod, panissa crisp, Belendina onion, Taggiasca olives ⁴	- 23
Tuna carpaccio, <i>freida</i> sauce ⁰ , rossese wine reduction, crisp vegetables ^{4, 7, 12}	- 23
Caprese with buffalo mozzarella and Albenga beefsteak tomato ⁷	- 18
Niçoise salad ^{3, 4}	- 18

FIRST COURSES

Eggplant Parmigiana, datterini tomato sauce, Reggiano cheese fondue, basil ^{1, 7}	- 24
Fusillone pasta with slow-cooked octopus, tomatoes and capers ^{1, 14}	- 24
Fresh pasta, fried trombetta squash, creamy Roccaverano robiola cheese ^{1, 3, 7}	- 22
Trofie pasta with Genovese pesto ^{1, 8}	- 20

MAIN COURSES

Seared cuttlefish with Taggiasca olives and pine nuts ^{8, 14}	- 24
Fried cod loin with carrot chips and tartar sauce ^{1, 4}	- 25
Beef tagliata with glazed Borrettane onions, rocket and beef jus ^{7, 9}	- 27

DESSERT

Tiramisù ^{1, 3, 7}	- 09
Paris-Brest with vanilla chantilly and salted caramel ^{1, 3, 7, 8}	- 09
Crème caramel with Cointreau sauce ^{3, 7}	- 09
Fresh fruit	- 08
Ice cream and sorbets ^{3, 7}	- 08

COVER	- 03
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0. A chilled summer variation of the traditional Piedmontese Bagna Cauda (garlic and anchovy emulsion)

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Dairy 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulfur dioxide >10mg/kg 13. Lupine 14. Molluscs 15. Frozen