

Appetizer

CALAMARI SCOTTATI AFFOGATI IN CREMA AL BASILICO 12 4,7,8

*Seared Squids on a cream of Basil / Calamares salteados con crema de albahaca
Calamars sautés a la crème de basilic*

PARMIGIANA DI ACCIUGHE 12 1,3,4,9

*Little baked pie of Tomato, Mozzarella Cheese, fried Anchovies
Tarta de anchoas a la parmesana / Tarte aux anchois avec fromage mozzarella*

POLPO CON PATATE 13 14

Octopus with potatoes / Pulpo con papas / Poulpe et pommes de terre

SFORMATO DI PATATE AL TARTUFO

CON FONDUTA DI PARMIGIANO REGGIANO 12 1,3,7

*Potatoes flan with Truffle and Mushrooms cream and Parmesan fondue
Flan de papa a la trufa con setas y parmesano fundido
Flan de pommes de terre avec truffe et parmesan fondu*

CALAMARI ALLA GRIGLIA 12 4

Grilled squids / Calamares a la plancha / Calamar grillé

TAGLIERE DI SALUMI MISTI 12 **CON FORMAGGI** 15 7

Mix of cold cuts with cheeses

FRITTELLE DI BACCALA' SU CREMA DI PISELLI 12 1,3,4,7

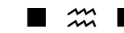
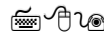
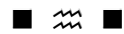
*Cod fritters on pea cream / Bunuelos de bacalao sobre crema de guisantes
Beignets de morue à la crème de petits pois*

LA BRUSCHETTA DELL' OSTERIA 12 1

*Bread made from selected flour with soft cheese 7
and anchovies from the Cantabrian Sea 4 OR dried tomatoes in oil 9*

POMODORI SECCHI SOTT'OLIO E CROSTINI 9 1,9

Dried tomatoes in oil with Mediterranean scents



La Pasta

TROFIETTE AL PESTO 12 1,3,7,8

*Homemade short pasta with Pesto sauce of Genova
al pesto Genovés / au pesto de Genes*

SCIALATIELLI Big spaghetti, artisanal pasta / espaguetis grandes / gros spaghettis

SCIALATIELLI ACCIUGA, BURRO, PAN GRATTATO TOSTATO 13 1,4

*Salted anchovy, butter, toasted breadcrumbs
Anchoas saladas, mantequilla, pan rallado tostado
Anchois salé, beurre, chapelure grillée*

SCIALATIELLI DELLA CASA 13 1,4

*Tomato, salted anchovy, oregano, garlic, toasted breadcrumbs
Tomate, anchoa en salazón, orégano, ajo, pan rallado tostado
Tomate, anchois salé, origan, ail, chapelure grillée*

SCIALATIELLI ALLE VONGOLE 15 1,14

with clams / con almejas / aux palourdes

STRASCINATI Artisanal pasta

STRASCINATI CON GAMBERETTI* E ZUCCHINE 13 1,4,7

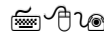
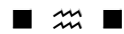
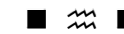
with shrimp and zucchini / con camarones y calabacín / aux crevettes et courgettes

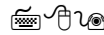
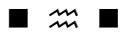
STRASCINATI AL RAGU' RUSTICO 12 1,8,9

with meat sauce / con salsa de carne / avec sauce à la viande

RAVIOLI DI CARCIOFI CON GAMBERETTI* 13 1,4,7

*Homemade Artichoke Ravioli filled with local herbs with Shrimps
Ravioli de alcachofa al ragù ligero de gambas
Ravioli d'artichaut au ragout léger de crevettes*





Meat and Fish

SPIEDINI DI GAMBERI E CALAMARI* 15 4

Skewers of prawns and squid / Brochetas de gambas y calamares / Brochettes de crevettes et calamars

FILETTO DI ORATA ALLA LIGURE 15 4

*Seabass with potatoes and Taggia olives / Robalo (Lubina) al horno con papas y aceitunas
Daurade à la Ligure (pommes de terre et olives Taggia)*

SEPPIE* CON PISELLI E CROSTINI 14 9,14

Cuttlefish with peas / Sepio con guisantes / Seiche aux pois

CROCCANTE DI POLPO* E CIPOLLE DI TROPEA 16 1,4

*Crispy octopus with red onion / Pulpo crocante con cebolla roja
Pieuvre croustillante à l'oignon rouge*

FRITTURINA DI CALAMARI* 15 1,4

*Golden fried Calamari / Fritura de calamar y calabasin
Calamars et courgettes frits*

BRASATO DI MANZO AL BARBERA 14 8,9

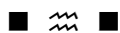
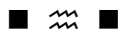
*Braised beef in Barbera wine and tomato sauce
Estofado de ternera al vino de Barbera y salsa de tomate
Boeuf braisé au vin Barbera et sauce tomate*

TAGLIATA DI FASSONE PIEMONTESE 15

*Sliced Italian Beef sirloin with rocket salad
Boeuf a la roquette / Corte de res con rucula*

BISTECCA DI ANGUS ALLA PIASTRA 16

Grilled Beef steak / Bistec de carne de res grillado / Steak de boeuf grillé



Dessert

*all our desserts are homemade
todos los postres son caseros / tous le desserts sont fait maison*

TIRAMISU' DELLA CASA 6 1,3,7

SORBETTO AL BASILICO E PEPE ROSA 6 7

Lemon Sherbet with basil / Sorbete de limon y albahaca / Sorbet de citron et basilic

PANNA COTTA CON CAMELLO E TORRONE 6 7,8

CON COULIS DI FRUTTI DI BOSCO 6

*Cream custard with homemade caramel and torrone or berries coulis
de caramelo y turrón ou coulis de frutos rojos / au caramel et au nougat ou coulis de fruits rouges*

CANESTRELLI FATTI IN CASA CON VIN SANTO LIQUOROSO 6 1,3,8

*Homemade butter biscuits with dessert wine
Galletas de mantequilla caseras con vino / Biscuits au beurre maison au vin liqueur*

GELATO DI EDO 6 3,7

*Vanilla ice cream, julienne and orange syrup, extra virgin olive oil, black pepper, Himalayan pink salt
Helado de vainilla, juliana y sirope de naranja, aceite de oliva virgen extra, pimienta negra, sal rosa del Himalaya
Glace vanille, julienne et sirop d'orange, huile d'olive extra vierge, poivre noir, sel rose de l'Himalaya*

Cover charge for person - Cubiertos por personas - Couvert par personne € 2,50

** Seasonally these products could be frozen*

