



# ALL DAY MENU

## CRUDO & TARTARE

### AMBERJACK CRUDO — €21

Bufalo mozzarella, oregano

### TUNA TARTARE — €19

Sun-dried tomatoes, capers

### GRAND CRUDO — €60

Crudo selection platter

*(sharing for two)*



### CRUDO SERVED ON ICE

*Priced per piece*



### RED PRAWNS — MP

### LANGOUSTINE — MP

### VIOLA PRAWNS — MP

### SANDALIA OYSTER — €8

## ANTIPASTI & SALAD

### SMOKED "CUORE DI BUE" TOMATO CARPACCIO <sup>VE</sup> — €18

Pickled eggplant,  
marjoram, pinenuts

### CITRUS CURED BEEF — €21

Horseradish, walnuts

### VAPORATA SALAD — €21

Steamed mix seafood,  
vegetables crudité, citronette

### OCTOPUS SALAD — €25

Heirloom tomato tartare,  
taggiasche olives,  
burrata, basil oil

### MUSSELS — €15

Fennel herb, grilled bread

### SPINACINO SALAD — €14

Roasted vegetables,  
pear, balsamic vinegar,  
pecorino cheese

## PADELLINO

### MARGHERITA <sup>V</sup> — €12

Basil, Fior di Latte cheese

### ALASSIO — €15

Grilled zucchini, tuna tartare,  
bufalo mozzarella, basil

### FIRENZE — €13

Cannellini beans, tropea onion,  
pancetta ham rigatino

### COUNTRYSIDE — €12

Grilled vegetables,  
roasted potatoes,  
cherry tomatoes confit

### FOCACCIA DI RECCO — €19

Strachino cheese

*(to share for two)*

## HOUSE MADE PASTA

### GIRELLA — €22

Ricotta, mascarpone with red  
mullet, mussels and lemon

### SPAGHETTI CHITARRA — €28

Red prawns, garlic cream

### TROFIE <sup>V</sup> — €19

Ligurian basil pesto

### SPAGHETTI — €17

Three tomato sauce,  
basil, parmesan

### ALASSIO LASAGNETTE — €21

Mussels, clams  
and pink prawns

### LINGUINE — €22

Clams "Veraci"  
and tuna bottarga

### PAPPARDELLE — €20

Wild boar ragout, juniper

## ON THE ROBATA

### GRILLED WHOLE FISH — MP

### SEA SALT BAKED PRAWNS — €28

Mazzancolle

### CHARCOAL GRILLED AUBERGINE <sup>VE</sup> — €18

Sweet potatoes, salsa verde

## IN THE JOSPER

### T-BONE FIORENTINA — €8.50

per 100g

### TOMAHAWK "CINTA SENESE" PORK — €55

### CHICKEN PAILLARD — €20

## MAIN

*Cooked in our Josper grill*

### 'MOSCARDINI' BABY OCTOPUS STEW — €18

Red wine, garlic and chilli

### GRILLED SEASONAL VEGETABLES <sup>VE</sup> — €17

Almond basil pesto,  
balsamic vinegar

### FRIED MIXED FISH "FRITTO MISTO"

Lemon mayonnaise

*Small — €12 | Large — €21*



## SIDES



### SAUTEED SPINACH <sup>VE</sup> — €5

### CANNELLINI BEAN STEW <sup>VE</sup> — €5

### FRENCH FRIES <sup>VE</sup> — €5

### ROASTED ROSEMARY POTATOES <sup>VE</sup> — €5

### ROCKET SALAD <sup>V</sup> — €5

Tomatoes confit, pinenuts

## DESSERT

### TIRAMISU — €9

### LEMON PANNA COTTA — €8

### CANTUCCI E VIN SANTO — €12

### "ZUPPA INGLESE" — €8

Sponge cake with  
vanilla custard

### FRESH FRUIT TRIFLE — €9

