

APPETIZERS

FRIED MIX OF CALAMARI AND ANCHOVIES* 1, 4, 14 €15

Crispy and fragrant, served with lime mayonnaise

LIGURIAN TRADITIONAL SALT COD FRITTERS* 1, 4 €16

Served with confit cherry tomato sauce

IBERIAN HAM “PALETA” 1 €20

The scent of authentic Spain – Accompanied by Roman-style “pinsa focaccia”

STARTERS

ZUCCHINA TROMBETTA FLAN 2, 7 €20

Prawns and Puglia's burrata cream - The delicate flavors of Liguria and Puglia

GRILLED OCTOPUS* 1, 14 €22

Toasted pine nuts, confit cherry tomatoes, basil potato foam, taggisca olive ash

BABY SQUID WITH PIGNA BEANS AND TAGGIASCA OLIVE OIL 4 €22

Sautéed with Pigna beans and Taggiasca extra virgin olive oil

HAND-CHOPPED PIEDMONTESE BEEF TARTARE 3, 7 €22

Egg yolk, Parmesan sauce, and crispy bread crumble - Piedmontese elegance

AMBERJACK TARTARE* 4 €24

The queen of the sea, with julienned Trombetta zucchini and lemon cream

OYSTERS SELECTION: GILLARDEAU, KRISTAL, FIN DE CLAIRE N°3 14

N°3 €12

N°6 €24

N°9 €36

N°12 €48

RAW SEAFOOD PLATE Pure marine essence €36

TUNA, AMBERJACK, SEA BREAM, SANREMO RED PRAWN,

SCAMPI, BLACK VENUS RICE, AVOCADO, OYSTER* 2, 4, 14

PASTA

jeanVEGETABLE CALAMARATA 1, 7 €22

Asparagus, Trombetta zucchini, and Parmesan cream – From the garden to your plate

SPAGHETTI WITH VERACI CLAMS 1, 13, 14 €24

“Chitarra” pasta, yellow Piennolo cherry tomatoes, and parsley oil – A timeless classic

HOMEMADE POTATO GNOCCHI 1, 2 €28

Trombetta zucchini and His Majesty the Bordighera red prawn

CACIO E PEPE BUCATINI* 1, 2, 7 €28

Raw scampi and Pecorino Romano D.O.P. – An elegant take on a Roman icon

CARNAROLI RICE, THE SEA, THE TOMATO 2, 13, 14 €28

Red Vesuvian cherry tomatoes – Sweetness and intensity in perfect balance

Minimum 2 persons

Price per person

HOMEMADE TAGLIOLINI WITH LOBSTER 1, 2

€36

Red Vesuvian cherry tomatoes – Sweetness and intensity in perfect balance

THE SEA

SEA BREAM BURGER 4, 7

€28

Fresh sea bream fillet, crispy Ligurian zucchini, and burrata cream –
Hand-filleted and hand-chopped

LIGURIAN MIXED FRIED SEAFOOD* 1, 2, 4, 14

€28

Crispy selection of calamari, prawns, and anchovies – In true Riviera tradition

TUNA TATAKI* 4, 7

€28

Tuna with yellow and red Piennolo cherry tomatoes, capers, and Taggiasca olives – The Mediterranean on a plate

LIGURIAN STYLE SEA BREAM FILLET 4

€30

Potatoes, Taggiasca olives, and cherry tomatoes – A tribute to Ligurian cuisine

MEDITERRANEAN HERB-CRUSTED CROAKER PAVÉ 4, 7

€32

Light vegetable caponata – Refined with an intense flavour

OVEN BAKED SEA BASS PAVÉ 3, 4, 7

€34

Trombetta zucchini cream and pak choi - A balance of sweetness and savoriness

MEAT

SLICED IBERIAN ABANICO 1, 7

€29

Pedro Ximénez reduction and light potato cream – A culinary journey to Spain

SLICED BLACK ANGUS PICANHA 1, 7

€29

Roasted potatoes, rich meat jus and toasted notes – Pure carnivorous intensity

LARDED GARRONESE BEEF TENDERLOIN 1, 7

€34

Potatoes purée, red Tropea onion compote – Tenderness with elegant smokiness

DESSERT

LEMONCURD WITH MERINGUE 3, 7

€10

Creamy lemon curd with soft meringue – A perfect balance of freshness and sweetness

PISTACHIO NESPRESSO TIRAMISU' 1, 3, 7

€10

An Italian classic – Enhanced with a green note of pistachio

MILLEFEUILLE WITH PASTRY CREAM	1, 3, 7	€10
Crispy puff pastry with Madagascar vanilla custard		
SEMIFREDDO WITH ZABAIONE	3, 7	€10
The warmth and aroma of Marsala wine		
CHOCOLATE MOUSSE WITH SALTED CARAMEL	3, 7	€10
Fresh whipped cream – Creamy and lingering		
WILD FRUIT SALAD		€10
Fresh, seasonal berries full of flavor		