

Seasonal Menù

chef

Fabrizio Bonvini

mître

Pietro Valtriani



famiglia Beghè

appetisers

Slice of “Morro” quality codfish with “Perino” cherry tomatoes mustard, buffalo mozzarella ice-cream and cuttlefish ink waffle	€ 24,00
Sauteéd prawns and sweetbread on a Jerusalem artichokes, 30 months aged Parmigiano Reggiano flakes and “Santa Paziienza Capsula Oro” balsamic vinegar drops.	€ 26,00
“Wild” sole and scampi on green sauce, crunchy vegetables, oil, salt and pepper.	€ 28,00
Eel smoked with Mediterranean herbs on red beetroots, licorice foam and “Monkey 47” gin flavoured tapioca pearls	€ 26,00
Foie Gras escalope with pumpkin marmalade, wild red fruits reduction and five cereals salty croissant	€ 26,00
French oysters, Saint-Malo	€ 4,00 each
Seafood crudité platter: shellfish, crustaceans and a selection of Sashimi of fresh-caught fish	€ 40,00

Tasting experience:

- Tartare of red Santa Margherita prawns with Granny Smith apples. € 26,00
- Sea bream tartare with a red berries sauce
- Lightly smoked rainbow trout from Equi Terme with sour cream.

first Courses

Spaghettono “Il Valentino” with garlic, oil and chilli pepper on
30 months aged Parmigiano Reggiano cream
and Santa Margherita Ligure’s red prawns tartare € 28,00

“Aquerello” rice, Matcha green tea, thyme, lemon and local scampi € 26,00

Cuttlefish ink tortelli stuffed with cod brandade “Morro” quality
on zucchini flowers and saffron pistil cream. € 24,00

Red “Ravioli del Plin” filled with “pappa al pomodoro”,
on a bed of stracciatella cheese with “Pra” basil flavored oil € 20,00

Orecchiette in “carbonara” sauce of Parisi eggs,
smoked duck breast and Jamaican peppers € 22,00

second courses

“Line-caught” sea bream and roasted prawns on black garlic cream € 36,00
and sautéed salicornia

Monkfish sausage rolled into “Cinta Senese” pork net, € 34,00
rosemary potatoes mash, demi-glace flavoured with fennel and grilled corn cob

Sautéed turbot slice with parsley froth, parsnip sponge € 34,00
and mixed citrus and shoots

Cooked lobster with salted butter served € 18,00/100 gr.
with a black Venus rice timbale

Wagyu beef Kobe style fillet on red beans, € 42,00
roasted potatoes and barbeque sauce reduction

Rabbit roll stuffed with Ligurian herbs, € 32,00
topped with Marsala “Vecchio Florio” and mint sauce on celeriac mash

Our menu is prepared in compliance
with the Marine Biodiversity.

The fish here described is not always available
and can be replaced by other fish
according to the catches of the local fleet.

FAO fishing areas are mainly no. 37 and no. 27.

Dear Guest,

Please advise us of any food allergies or intolerances you may have to substances that could be present in the food of our menu.

Food served raw are blast-chilled and stored at a temperature of -200 for 48 hours as prescribed by the laws in force.