

LIGURIA



February 3rd - February 28th

COCKTAIL

BASILICO FRESCO

Beefeater Gin, lemon & basil

185

ANTIPASTO

MELANZANE FRITTI

*Fried aubergine croquettes, parmigiano reggiano,
tomato sauce & parsley*

2st/125

PASTA

ORECCHIETTE CON PESTO

*Broccoli pesto with sunflower seeds, parmigiano reggiano,
black kale, stracciatella & breadcrumbs*

285

DOLCE

LATTE DOLCE FRITTO

Fried milk cream, hazelnuts & chocolate sauce

4st/155

WINE

2016 Cantine Lunae, Numero Chiuso, Vermentino, Liguria 230/1050

*2022 Terra Constantino, Etna Rosso, DeAetna 175/765
2021 Gaja, Idda, Etna Rosso- 1645*

PROSECCO Treviso Prosecco D.O.C 145
PERRIER-JOUËT Grand brut Champagne 200
RICHARD JUHLIN Non alcoholic sparkling 120

PRE DINNER
DRINKS

BELLINI White peach, creme de peche & prosecco 155
L'AVVENTURA SPRITZ Italicus Bergamot, grape & tonic 165
BREAKFAST BELLINI Non alcoholic Bellini 95

ANTIPASTI

IL PANE

POMODORO E BASILICO	115
Tomato, basil, garlic & toasted focaccia	
DEEP FRIED POLENTA	4 st / 135
Basil cream & grated pecorino cheese	
RICOTTA	115
Ricotta, almonds, olives, lemon, peperoncino & crostini	
ARANCINE	4 st / 125
Deep fried truffle & mushroom risotto	

CRUDO

FENNEL & PARMESAN CHEESE	105
Fennel salad with parmesan cheese dressing, spinach & roasted walnuts	
PESCE CON PEPERONCINO	115
Pike perch, parsley, mint, olive oil, chili & lemon	
ALICI MARINATE	95
Pickled anchovies, grated tomato, garlic, chili & olive oil	
SEABASS & TOMATO	95
Sea bass, tomato, lemon & chili	

SALUMI ETC

SALAME TOSCANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO / Hand cut pork salami	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
COPPA / Dried & lightly smoked pork shoulder	85
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD	115
Parsley, basil, thyme, garlic & chili flakes	
STRACCIATELLA	165
Blood orange, olive oil & pistachio	
BURRATA	185
Tomato, peperoncino, fennel pollen & basil	
SPICY TUNA TARTARE	185
Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs	
VITELLO TONNATO	185
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke	
CARPACCIO	205
Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers	

ANTIPASTO
MISTO

TONIGHTS SELECTION OF
ANTIPASTI

Olives, ricotta, fennel salami, prosciutto,
arancine & fennel salad

For 2-3 people

535

MENU
DI AVVENTURA



For the whole table

ANTIPASTI

Prosciutto, fennel salami, ricotta,
parmigiano reggiano & fennel salad

PASTA

Spicy Vodka Fusillone

DOLCE

Tiramisu classico

595



For the whole table

ANTIPASTI

Fennel salami, ricotta, prosciutto,
arancine, olives & fennel salad

PASTA

Truffle pappardelle

MAIN COURSE

Grilled entrecote, truffle gnocchi,
fried greens & tomato salad

DOLCE

Pineapple flambé

825

PASTA



TRUFFLE PAPPARDELLE	325
Truffle, cep mushroom, parsley & parmigiano reggiano	
SEAFOOD BUCATINI	295
Bucatini pasta, blue mussels, calamares, chili, garlic, white wine, parsley & butter	
DELIZIE	285
Prosciutto cotto, 'nduja, mushrooms, oregano, tomato sauce provolone cheese & parmigiano reggiano	
SPICY VODKA FUSILLONE*	275
San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano	

*Also available as a vegetarian dish

MAIN COURSES



BAKED CAULIFLOWER*	275
Romesco sauce, roasted garlic, peperoncino, roasted almonds & pecorino cheese	
MELANZANE PARMIGIANA	255
Aubergine, tomato sauce, provolone cheese, mozzarella & basil	
BRANZINO	315
Grilled sea bass, mussel sauce, clams, tomatoes & gremolata	
POLPO	345
Grilled polpo, cavolo nero, chard, baked tomatoes & shellfish sauce	
GRILLED TUNA	345
Tuna, caponata, arugula, garlic & parsley	
PORK CHOP	295
Grilled Swedish pork chop on the bone, creamy polenta, tomatoes & garlic	
ENTRECOTE	375
250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus	

*Also available as a vegan dish

TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC	695
Roasted whole chicken with peperoncino & garlic. Grilled lemon, garlic fried greens & sauce suprême with thyme & garlic (rec. for 3-4 people)	
DRY AGED SIRLOIN STEAK ON THE BONE	1085
800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)	

SIDE ORDERS

Side orders for your main course

CAESAR SALAD / Classic Caesar salad	95
POMODORI / Tomato, onions & balsamic vinegar	85
FRIED GREENS / Fried greens with garlic	95
GREEN LEAF SALAD / Lettuce & balsamic vinegar	65
ROASTED POTATOES / Roasted potatoes	55
TRUFFLE GNOCCHI / Gnocchi, cream & truffle	135

HEAD CHEF - LAURA MARINO | RESTAURANT MANAGER - EMMA GUDMUNDSSON

DO YOU HAVE ANY ALLERGIES? TALK TO YOUR WAITER WHO WILL GUIDE YOU THRU YOUR VISIT!
THIS IS A CASH FREE ESTABLISHMENT

DESSERTS

LEMON & VANILLA PANNACOTTA- 125
Lemon-&vanilla pannacotta, peach caramel & pistachios

GELATO - 2 SCOOPS 105
Vanilla ice cream / Hazelnut ice cream
Pineapple & mint sorbet / Coconut ice cream
Blood orange sorbet / Dark chocolate ice cream

SORBETTO AL LIMONE - 85
Lemon sorbet

GRANITA - 75
Campari & blood orange

ALMOND CAKE & CHERRIES - 145
Almond cake, cherries & vanilla ice cream

CHOCOLATE & HAZELNUT CAKE- 165
Chocolate cake with hazelnut cream, Frangelico & whipped cream

PISTACHIO CANNOLI - 65
Cannoli with pistachio cream & pistachios



GRANDE
For 1 - 2 people

TIRAMISU
CLASSICO
*Savoiardi crackers, coffee,
liqueur & mascarpone*

195

LEMON &
RICOTTA CAKE
*Ricotta cake, mascarpone
cream & meringue*

155

TABLESIDE

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255
FOR 4 P. 455

BOMBA

*Raspberry & mint gelato, pistachio dacquoise
& meringue*

FOR 2-4 P. 355

AFTER DINNER COCKTAILS

CAFÉ STREGA - 175
*Strega liqueur, coffee, cream
& nutmeg*

ESPRESSO
MARTINI - 195
*Absolut Vodka, Borghetti
& espresso mix*

PINEAPPLE SORBET
COCKTAIL - 175
*Italicus, prosecco &
pineapple & mint sorbet*

RABBARBARO
E COCO - 195
*Beefeater Gin, St Germain, lemon,
rhubarb & coconut foam*

SWEET WINE

MOSCATO D'ASTI - 85

VIN SANTO - 175

ITALIAN HITS

2 cl - 50

AMARO
SAMBUCCA
FERNET-BRANCA
LIMONCELLO

THREE TIMES GRAPPA

3 x 2 cl

*One pure, one aged
and one grape typical*

200