

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

2021 Marchesi Mazzei, Zisola 160/ 695

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

BUDINO - 145

Vanilla, caramel, blood orange & whipped cream

GELATO - 2 SCOOPS 105

*Vanilla ice cream / Hazelnut ice cream
Passionfruit sorbet / Yoghurt ice cream with cherries
Blood orange sorbet / Dark chocolate ice cream*

SORBETTO AL LIMONE - 85

Lemon sorbet

GRANITA - 75

Campari & blood orange

ALMOND CAKE & CHERRIES - 155

Almond cake, cherries & vanilla ice cream

CREMA DI CIOCCOLATO - 155

Chocolate cream, blood orange sorbet, hazelnuts & olive oil

PISTACHIO CANNOLO - 65

Cannolo with pistachio cream



GRANDE

Recommended for 2 people or more

TIRAMISU CLASSICO

*Savoardi 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*

RABBARO

E COCCO - 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 grappa typical*

200