

*La Tennazza*

## Starters

FISH & SHELLFISH CRUDITÉ  
FROM THE TIGULLIO GULF 60

glasswort & sea lettuce Gazpacho (1,2,3,4,6,7,12,14)

MEDITERRANEAN LOBSTER PIZZATA-STYLE 54

Pantelleria capers, Val d'Aveto stracchino cheese  
& tomato Gazpacho (1,2,7,9,12)

SCALLOPS AU GRATIN WITH LIME & HERBS 50

slightly spicy bisque & spring onion (1,2,3,4,7,9,14)

VITELLO TONNATO 44

Piedmont veal fillet, tuna carpaccio  
& olivier salad (1,3,4,5,7,9,12)

FASSONA BEEF TARTARE 48

mustard, black summer truffle, crunchy parmesan chips (1,3,7,10,12)

PUMPKIN FLOWER FILLED WITH VEGETABLES  
FROM OUR GARDEN 36

almond cheese & mixed tomatoes tartare (8) (VG,GF)

## Pasta, risotto & soup

FUSILLO *PASTIFICIO GENTILE* 52

with lobster, shellfish bisque & broccoli (1,2,4,9,12)

SMOKED SPAGHETTO *VERRIGNI* 46

Monterosso anchovies, artisan butter, lemon,  
parsley crumble (1,4,7,9,12)

CARNAROLI RICE, BURRATA CREAM, PRAWNS CRUDITÉ 50

citrus sauce and pistachio crumble (2,4,7,8,9,12) (GF)

SQUID INK RAVIOLI 48

La Spezia-style mussels with tomato fondant (1,3,4,7,8,12,14)

VAL BORMIDA PUMPKIN GNOCCHI 48

*Porcini* mushrooms & toasted hazelnuts from Chiavari (1,8) (VG)

ROASTED TOMATO SOUP FROM PONENTE RIVIERA 36

aubergines, zucchini & chickpeas rochés (1,9,11) (VG,GF)

## Main Course

SEA *CASSOEULA* 85 pp

Tigullio Gulf's fish, seafood and crustaceans  
in a slightly spicy *guazzetto* (1,2,4,7,9,12,14)

GRILLED SWORDFISH MEDALLION IN PISTACHIO CRUST 60  
mediterranean salad & romesco sauce (1,3,4,7,8,12)

YELLOWTAIL FILLET 50

*Trombetta* zucchini in *scapece*, oven-dried tomatoes (4,12) (GF)

GRILLED *FASSONA* BEEF RIB FROM PIEDMONT 75 pp

*Porcini* mushrooms, roasted potatoes  
& banana ketchup (6,7,12) (GF)

RACK OF LAMB GRATINATED WITH HERBS & NUTS 56

potato & artichoke croquette, sweet & sour onions (1,7,8,9,10,12)

SUCKLING VEAL FILLET 60

foie gras, sweet potato purée, Sciacchetra reduction (1,7,9,12)

## Traditional Classics

CAPPON MAGRO 2023: 60

traditional Genoese recipe (1,2,3,4,9,12,14)

VEGETABLE MINESTRONE *ALSO* ALLA GENOVESE (VG,GF) 36

HOMAGE TO ELIZABETH TAYLOR 40

spaghett'oro with tomatoes in three textures (1) (VG)

TROFIE FROM RECCO 36

traditional pesto from Prà, San Rossore pine nuts,  
Extra Virgin *Taggiasco* Oil, parmesan *Vacche Rosse* reserve  
30 months aged, pecorino romano cheese (1,7) (V)

LOCAL CATCH OF THE DAY 80 pp

Ligurian-style, grilled, in salt crust, mediterranean style (2,4,7,9) (GF)

MIXED CRUSTACEAN GRILL FROM LIGURIA (2) (GF) 110 pp

*Prices in euros, service included - VAT included - Cover charge 8 euros per person*

*(V) vegetarian (VG) vegan (GF) gluten free*

*Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.*

**INFORMATION ON FOOD ALLERGIES:** *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.*

*The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery; (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.*

*Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.*

100% recycled paper