



*La Terrazza*

LUNCH

# Starters

Santa Margherita prawns all'Ammiraglia, green beans, fondant Val Polcevera pumpkin and raspberry vinaigrette 50

Lettuce Heart, Caesar Sauce, Mediterranean Lobster, 30-month-old Parmesan, Focaccia Tartines with Taggiasca Olives 48

Albenga purple artichokes with pennyroyal, bream ceviche, sweet-and-sour Tropea onion, tomato tuile 38

Salad of Tigullio Fish and Shellfish, Crunchy Celery Heart, Tomatoes and Taggiasca Olives 40

Vitello Tonnato: Piedmont Veal Eye Round, Quail Eggs, Candied Lemon, Olivier Salad Sandwich 40

Fried Organic Eggs, Albenga Purple Asparagus, 30-Month-Old Parmesan(V) (GF) 38

36-Month Podere Spigaroli Culatello di Zibello Ham, Crunchy Sweet-and-Sour Vegetables, Melon in Season, Fried Dough Fingers 35

Aversa Buffalo Mozzarella, Selection of Tomatoes in Season, Desalted Monterosso Anchovies, Pantelleria Capers, Pra Basil and Oregano(V) (GF) 32

Salad of Seasonal Vegetables, Tigullio Herbs, Quinoa Chips and Vinaigrette with Sanremo Avocado (V) (GF) (VG) 32

# Pasta, Risotto and Soup

Trofie pasta in cuttlefish ink, wild asparagus, baby squid (C), smooth clams and mussels in a green sauce 40

Spaghetti "Pastificio Gentile", Clams, Vessalico Garlic, Taggiasca Extra Virgin Olive Oil, Chili 38

Salera Carnaroli rice creamed with Prosecco, prawns and liquorice powder 38

Pappardella Pasta with filling of Cod, Sweet Pepper Cream, Puntarelle (chicory) and Grey Mullet Bottarga 38

Tagliolino Pasta with Cereals, Yellow Date Tomatoes, Raw Fresh Tuna and Bagnacauda warm dip 36

Homage to Elizabeth Taylor: Pastificio Verrini Gold-Drawn Spaghetti, Season's Tomatoes with various textures (V) (VG) 36

Ricotta and Stracchino Gnocchi, Pra Basil Cream, Taggiasca Olives and Sun-Dried Tomato Crumble (V) 35

Vegetable Minestrone "also" alla Genovese (V) (GF) 34

## *Fish*

Escalope of Hook and Line Caught Sea Bass, Purple Albenga Artichokes, Quarantina Potatoes, Meunière Sauce 56

Italian-style Fish and Chips: Cod, Crayfish Tails, Crunchy Onions, Tartare Sauce 50

Grilled squid (C), fondant Pigna beans 48

Stuffed Monterosso Anchovies, Broccoli Purée, Smoked Provola Cheese Cream and Sun-Dried San Marzano Tomato 40

Traditional Cundijun Genovese Salad with Seared Fresh Tuna and Galletta del Marinaio savoury biscuit 38

## *Meat*

Gilled Fassona Beef Fillet, Cauliflower Mould, Hollandaise Sauce 54

Breaded Veal Bites, Rocket, Tomatoes, Roast Potatoes, Balsamic Vinegar Reduction 50

Veal Uccelletto, Stewed Artichokes with Marjoram, Potato Purée with Zangola butter 50

Roast free-range poussin, Vessalico garlic cream, purple asparagus with capers and almond 48

Spinach and Borage Balls with Chickpea Flour and with Tomato Sauce and Flax Seeds Brittle (V) (GF) (VG) .36

# *Tradizional Classics*

Albenga Purple Artichoke Mould, Potatoes and Marjoram (V) (GF) 36

Traditional Foraged Greens Pansotti (filled pasta) with walnut sauce (V) 40

“Avvantaggiate” Linguine Pasta with Handmade Pra Basil Pesto, Potatoes and Green Beans (V) 36

Recco Trofie Pasta alla San Giorgio (V) 36

Day's Local Catch, prepared Ligurian style, Grilled, in Salt, Mediterranean style 70 p.p

Grilled Tigullio Fish and Shellfish with Grilled Vegetables 70

Santa Margherita Prawns with Lemon and a Bouquet of Vegetables with Thyme 70

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

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

(C) "the dishes marked with C are prepared with frozen or deep-frozen raw material at the origin"

Slow Food® Community: Carciofo Violetto di Albenga, Asparago Violetto di Albenga, Aglio di Vessalico  
Products from Arca del Gusto: Patata Quarantina

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.

**INFORMATION ON FOOD ALLERGENS:**

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The relevant documentation may be consulted by request and will be provided by serving staff.

We cannot guarantee the total absence of traces of these 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.





**SPLENDIDO**  
A BELMOND HOTEL  
PORTOFINO