

DISCOVERING THE SPIAGGETTA

READY TO GO!

Sant'llario Parma ham with double consistency of Melon and wild Rocket salad _____	32
Soft Focaccia with red Prawn, Apulian Stracciatella and Asparagus (2 pieces) _____	28
Caprese with Buffalo Mozzarella, Local Tomatoes, red Onion "la Belendina", Taggiasca Olives and home made Pesto drops _____	26
Our version of a Niçoise salad _____	25
Mixed Vegan salad with Vegetables and Fruits, Seeds, fragrant Croutons and Soy Citronette _____	25

OYSTER BAR

Our Selection of Oysters accompanied by Ginger Vinaigrette sauce and Lemon confit	
Gillardeau n°3 (by the piece) _____	6
Fine de Claire n°3 (by the piece) _____	6

SHARING IS THE FUTURE

In the BLUE of the Spiaggetta: our Raw Fish and Shellfish, Citrus Chutney _____	60
Sanremo red Prawn (by the piece) _____	12
Local Scampi (by the piece) _____	12
Catch of the day Tartare, Roman style Chicory, Thyme Crackers _____	32
Yellow Fin Tuna Ceviche _____	30

STARTERS

Seafood soup, Salicornia, Garlic bread Chips _____	35
*Stuffed Squid on “Cannellini” beans puree, confit cherry Tomato _____	45
*Frying of Small Molluscs from the Bay and Local Shrimps, Tabasco Mayonnaise _____	28

PASTA

Spaghetti with Sea Urchins, Red Tuna Bottarga and Almonds flakes _____	38
Homenade eggs Tagliolini, the Sanremo red Prawn and trombette Courgettes _____	36
Parsley Potatoes Gnocchis, Clams, yellow “datterino” tomato sauce and seasoned breadcrumbs _____	32
Ravioli with Wild herbs, french Butter and wild Thyme _____	25

MAIN DISHES

White Fish gently cooked, Potato flan, Taggiasca Olives, Caper powder and seasonal Vegetables _____	35
*Octopus two types of cooking, Broad Bean foam, Salento style Chicory, cornel Pepper _____	35
The Catch of the day selected by our Chef, gently cooked in the oven ligurian style _____	12 100 gr
Fassona Tartare, fried Anchovy, Aioli, Tomato Concassé and Celery Potato chips _____	28

SIDES

Local Tomato Salad _____ 12

Mix salad _____ 10

Bread and cover charge _____ 4



Chef Nicola Colonna

Thank you for informing us of any intolerances or allergies.

Fish meant to be eaten raw has been subjected to a preventive reclamation treatment in compliance with the requirements of regulation (EC) 853/2004 annex III section VIII chapter 3 letter D point 3".

*Some products, if not available on the market, could be used frozen.