

# Menu



*Balzi Rossi*

RISTORANTE

# Welcome Menu

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Glass of Pigato

12

Glass of Vermentino

12

Glass of Champagne Bonnet-Ponson

18

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Americano

15

Gin Tonic

15

Martini

15

Negroni

15

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Signature non-alcoholic cocktail

12

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# *Menu Riviera*

*90 euros*

## **Sea | Mediterranean | Vegetable**

Raw fish of the day, fruit and herbs of Riviera

*40*

Roasted squid, Ascheri's vegetables, anchovy garum and sea fennel

*40*

Ravioli filled with bottarga, lemon, parsley and razor clams

*40*

Grilled fish, mugnaia sauce and beets

*40*

Red apple from Cuneo, caramelized sourdough  
and vanilla from Monsieur Oukabay

*15*

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*Wine Pairing – 4 glasses 60 euros*

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The tasting menus, given their complexity of execution,  
are proposed for the entire table.

# *A m a z e M e n u*

*100 euros*

*An experiential menu, tailor-made for the customer, according to the Chef's creativity.  
These are unique dishes, designed and created on the spot using vegetables and products from the sea.  
A menu that combines experimental cuisine with strong and refined flavours, for an exclusive and pleasantly unpredictable experience in which nothing is predetermined.*

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*Wine Pairing - 80 euros*



## *The Iconic*

**Making the classic dishes of Balzi Rossi current**

Fantasy of raw fish and shellfish

65

Pina's Ravioli

35

Ligurian roast rabbit

40

**From the fish market**

Whole grilled fish with side (min. 2 people)

95

Grilled scampi on olive wood

65

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For any information on substances and allergens you can consult the appropriate documentation that will be provided, on request, by the staff.

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