

Babri Rossi

RISTORANTE



Enrico Marmo



MENU MOMENTO

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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Five courses 105
Seven courses 125

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Wine Pairing

Five glasses 70
Seven glasses 90

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

À LA CARTE

(subject to availability)

Fantasy of raw fish and shellfish 65

Local scampi cooked on olive embers 65

Novellame, black cabbage,
anchovies sauce and lemon 50

Spaghetti Gentile, sea urchins and rosemary 50

1982 – Pina's Ravioli 45

Catch of the day and Gianluca's vegetables 50

Ligurian roast rabbit 50

Sweetbread & bitter herbs 50

*Please communicate, when booking,
the presence of intolerances and allergies.*

