



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.

5 courses 120

7 courses 140

Wine Pairing

Riviera (5 glasses) 70

Internazionale (7 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

Local scampi cooked on olive embers

“Potage” with vegetables from our garden
and crustaceans

Spaghetti Gentile, sea urchins and rosemary

1982 – Pina's Ravioli

Catch of the day and Gianluca's vegetables

Roasted Rabbit Ligurian Style

Sweetbread & bitter herbs

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2 courses à la carte 125

3 courses à la carte 175

*For any information on substances and allergens it is possible to consult
the specific documentation which will be provided, upon request,
by the staff on duty.*

