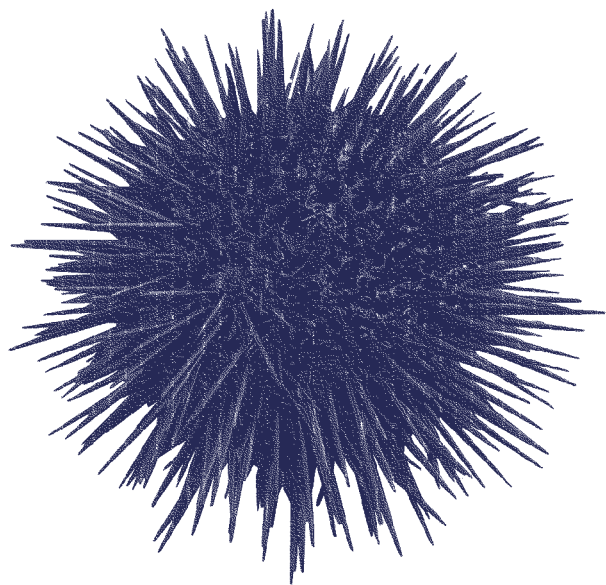
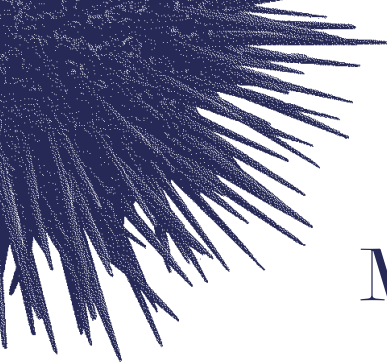


Balxi Rossi

RISTORANTE

DINNER MENU





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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5 courses 120

7 courses 140

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Wine Pairing

3 glasses 50

5 glasses 70

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 crustaceans

Crustaceans skillet and herbs from the Riviera

"Potage" of vegetables from our garden
and seasonal fish

Linguine Mancini, Vessalico garlic,
bottarga and raw cuttlefish

1982 - Pina's Ravioli

Catch of the day and Gianluca's Vegetables

Rabbit ligurian style

Sweetbread & Voyage caviar

—

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.*

