Balzi Rossi

RISTORANTE

STARTERS

Squid with cuttlefish ink and celery broth	20€
Piedmontese Fassona beef tartare with Cabannina heart katsuobushi	25€
Foie gras, black tea and coffee crackers	30€
Seasonal salad, prebujon sauce and tapioca crisp	15€
Sanremo red prawns, burrata and nasturtium	25€
Shellfish soup, fermented tomato and tapioca	25€
Raw fish and shellfish selection	60€

FIRST COURSES

Spaghettoni with sea urchin, Taggiasca olives and sea fennel	35€
Risotto with Sanremo red prawns and burnt onion	28€
Smoked rice, garcinia and hibiscus	22€
Rabbit lasagnetta, mushrooms and wine reduction	28€
1982 - Pina's Ravioli	25€
Tagliatelle with lobster, Isigny butter and sumac	55€
Tagliolini with Sanremo red prawns and lemon	35€

MAIN COURSES

Seabream wrapped in vine leaf, charcoal-grilled tomato and onion	35€
Red mullet, nasturtium and red pepper	30€
Octopus, sea urchins and sour potato	40€
Duck, mountain pine and leek	30€
Ligurian-style rabbit	40€
Beef, wild cauliflower and broccoli	45€
Shellfish and crustaceans casserole (for two)	75€