

# LIGURIA

---

Menu della Cena I 3-16 Giugno, 2019

## Zuppa e Antipasto

Zuppa D'Albenga 8.95/9.95

Artichoke soup with leeks, fava beans, potato,  
pesto & pine nuts (vegetarian; vegan without pesto)

- Rosato

Cozze Riviera 15.95

Mediterranean mussels with garlic, white wine, parsley, lemon juice & ciabatta croutons

- Vermentino

## Pasta e Risotto

Pansotti alla Crema di Noci 22.95

Beet ravioli filled with Swiss chard, spinach &  
sheep's milk ricotta in a walnut-marjoram cream sauce (vegetarian)

- Vermentino

Trofie al Pesto e Gamberetti 21.95

Pasta twists with shrimp, pesto & tomato sauce,  
topped with fresh tomato concassé & a sprig of basil

- Pigato

Risotto di Camogli 23.95

Shrimp & artichoke risotto with pesto; topped with grilled scallops & tiger shrimp

- Rosato

## Secondi

Burrida 30.50

Traditional Ligurian seafood brodo with black cod, mussels, clams, shrimp, calamari, porcini  
mushrooms, garlic, white wine & a pinch of peperoncino; served with ciabatta

- Vermentino

Merluzzo alla Riviera 29.95

Grilled black cod in a pine nut, basil & pecorino crust; with Ligurian potatoes, Taggiasche olives,  
lemon dressing & basil olive oil

- Pigato

Tomaxelle con Piselli e Patate 33.95

Pancetta-wrapped veal involtini filled with ground veal, porcini mushrooms, pine nuts & marjoram; served with fresh green peas, Ligurian potatoes & lemon

- Rosso

## Dolci

Crostata ai Frutti di Bosco 10.95

Fresh tart of pastry cream with chopped bittersweet chocolate topped with kiwi, blueberries, raspberries & fig; served with crème anglaise & chocolate sauce

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines • 19.95

Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Pigato, Colle dei Bardellini, 2016

6 half glass 11 glass 17 quartino 42 bottle

Nose is intense yet delicate with fresh notes of citrus fruits, hints of sage, rosemary & thyme.

Dry with a nice balance between smoothness & acidity.

Vermentino, Colle dei Bardellini, 2017

7 half glass 12 glass 19 quartino 46 bottle

Delicate nose with notes of sage & thyme. Dry, full-bodied & silky with persistent herbal notes; a long finish that is pleasantly saline.

Rosato, Giacomelli, 2017

7 half glass 14 glass 21 quartino 54 bottle

Coral pink in color, pleasant nose with beautiful strawberry & pomegranate notes, sapid & fresh in flavor.

Rosso (Merlot), Giacomelli, 2017

8 half glass 15 glass 22 quartino 58 bottle

Ruby red with a purple border, notes of plum & elderflower jam, smooth & velvety on the palate.

Availability & prices subject to change.