



MENÙ

SANTA MARGHERITA LIGURE



APPETIZERS AND COLD DISHES

SMALL CHARCUTERIE BOARD WITH COLD CUTS AND CHEESES 7 - 8	15€
CHARCUTERIE BOARD 7 - 8	35€
MIXED LIGURIAN AND SICILIAN APPETIZERS 1 - 3 - 7 - 9	20€
RAW HAM AND MELON	20€
CAPRESE BUFALA CHEESE OR BURRATA CHEESE WITH CHERRY TOMATOES 7	15€
RAW HAM AND MOZZARELLA SAN DANIELE RAW HAM AND BURRATA CHEESE OR BUFALA CHEESE 7	20€
BRESAOLA BRESAOLA HAM FROM VALTELLINA, CHERRY TOMATOES, PARMESAN FLAKES, ROCKET SALAD 7	20€
ROAST-BEEF ROAST-BEEF, TUNA SAUCE, SEASONAL VEGETABLES, FIORDILATTE CHEESE, CHERRY TOMATOES 3 - 4 - 7	22€
MEAT TARTARE BEEF TARTARE WITH BLANCHED SEASONAL VEGETABLES	20€
SALMON SMOKED WILD SALMON, SALAD AND AVOCADO 4	30€
ANCHOVIES CANTAMBRIAN SEA ANCHOVIES* AND BURRATA OF ANDRIA DOP 4 - 7	18€
TUNA TARTARE* WITH AIOLI SAUCE 4 - 6	22€
OCTOPUS SEARED OCTOPUS* TENTACLE WITH PINE NUTS, CHERRY TOMATOES AND OLIVES 8 - 14	28€
BREADED AND FRIED LIGURIAN ANCHOVIES* WITH AIOLI SAUCE 1 - 3 - 4 - 6	16€
LIGURIAN-STYLE STUFFED ANCHOVIES* WITH SALAD 1 - 4 - 7	18€
MIXED SEAFOOD FRIED IN A CONE WITH CALAMARI*, STUFFED ANCHOVIES* AND PANISSA (CHICKPEAS STICK) 1 - 4 - 7	25€
CAPPON MAGRO DI GILDO FISH* AND VEGETABLES 1 - 2 - 4 - 7 - 14	24€



INSALATE

SERVED IN OUR BAKERY

MISTA MIX GREEN SALAD, CHERRY TOMATOES, GRATED CARROTS AND MOZZARELLA CHEESE 1 - 7	15€
NERVI MIX GREEN SALAD, CHERRY TOMATOES, GRATED CARROTS, TUNA* TATAKI, CARAMELIZED ONION, CAPER FLOWERS 1 - 4	22€
QUINTO MIX GREEN SALAD, CHERRY TOMATOES, GRATED CARROTS, SEARED SANTA MARGHERITA PRAWNS* 1 - 2	28€
MONEGLIA MIX GREEN SALAD, CHERRY TOMATOES, GRATED CARROTS, SEASONAL VEGETABLES, TAGGIASCA OLIVES, DRIED TOMATOES, PESTO SAUCE, PARMESAN FLAKES 1 - 7 - 8	18€
SAN FRUTTUOSO MIX GREEN SALAD, CHERRY TOMATOES, GRATED CARROTS, FIORDILATTE CHEESE, COOKED HAM 1 - 7	20€
CAVI SMOKED WILD SALMON, ROCKET SALAD, LETTUCE, RADISH, CHERRY TOMATOES, GRATED CARROTS, MOZZARELLA CHEESE 1 - 4 - 7	28€
POKE	
CHOOSE YOUR BASE: RICE - COUS COUS	
DUE MARI SLOW COOKED TUNA*, CHERRY TOMATOES, CELERY, JULIENNE CARROTS, CUCUMBER, CARAMELIZED ONIONS, CHOPPED PISTACHIOS, CITRUS MAYONNAISE. 4 - 6 - 8 - 9	24€
TUNA TUNA* TARTARE, RAW COURGETTES, CHERRY TOMATOES, BASIL, ALMOND FLAKES, CITRUS OIL EMULSION. 4 - 8	22€
TROPICI SICILIANI MAZARA RED PRAWN* TARTAR, PINEAPPLE, MANGO, POPPY SEEDS, ORANGE EMULSION AND PISTACHIO PESTO. 2 - 8	26€
VEGAN CHERRY TOMATOES, CELERY, OLIVES, POTATOES, GREEN BEANS, ALMONDS, CHICKPEA HUMMUS. 9 - 8 - 11	18€
LIGURE RUSTICA GREEN BEANS, CHERRY TOMATOES, MARINATED ANCHOVIES, HARD BOILED EGG, GREEN MAYONNAISE. 3 - 4 - 9	20€
SELVAGGIO ALLA RIVIERA WILD SALMON, ZUCHINI, AVOCADO, PINEAPPLE, GINGER, CITRUS MAYONNAISE AND SESAME. 3 - 4 - 8 - 11	26€

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THE INGREDIENTS IN THE DISHES MAY VARY IN CASE OF UNAVAILABILITY OF FRESH PRODUCTS

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CLASSIC PIZZAS

MARGHERITA

SAN MARZANO TOMATOES AND MOZZARELLA CHEESE 1 - 7

12€

CRUDO

SAN MARZANO TOMATOES, MOZZARELLA CHEESE AND SAN DANIELE RAW HAM 1 - 7

15€

COTTO

SAN MARZANO TOMATOES, CHEESE, HAM 1 - 7

15€

DIAVOLA

SAN MARZANO TOMATOES, MOZZARELLA CHEESE AND SPICY SALAMI 1 - 7

15€

CAMOGLINA

SAN MARZANO TOMATOES, MOZZARELLA CHEESE, CANTABRIAN SEA ANCHOVIES* AND OREGANO 1 - 4 - 7

15€

PORTOFINO

SAN MARZANO TOMATOES, MOZZARELLA CHEESE, PESTO SAUCE AND CHERRY TOMATOES 1 - 7 - 8

16€

CAPRESE

SAN MARZANO TOMATOES, MOZZARELLA CHEESE, OLIVES, CHERRY TOMATOES, OREGANO AND FRESH BASIL 1 - 7

17€

TRENTINA

STRACCHINO CHEESE, BRESAOLA HAM, ROCKET SALAD AND CHERRY TOMATOES 1 - 7

19€

SAPORI DEL SUD

MOZZARELLA CHEESE, ONION, CHERRY TOMATOES AND CRISPY BACON 1 - 7

18€

SCROCCHIARELLE

LA SPEZIA

MOZZARELLA CHEESE, FRESH AVOCADO, WILD SMOKED SALMON 1 - 4 - 7

30€

CHIAVARI

MOZZARELLA CHEESE, HAM, PESTO SAUCE 1 - 7 - 8

18€

VESIMA

MOZZARELLA CHEESE, TUNA TARTARE*, CARAMELIZED ONIONS 1 - 4 - 8

24€

SANREMO

FRESH SALAD, CHERRY TOMATOE, PARMESAN CHEESE, RAW HAM PRESERVED FOR 24 MONTHS AND MOZZARELLA CHEESE 1 - 7

22€

ALASSIO

MIXED SALAD, STEAMED OCTOPUS*, CHERRY TOMATOES AND TAGGIASCA OLIVES 1 - 4

24€

LAIGUEGLIA

BEEF TARTARE, MOZZARELLA CHEESE AND BLACK SUMMER TRUFFLE 1 - 7

23€

GARAVENTA

FRIED EGGPLANT, FRESH TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED RICOTTA FLAKES 1 - 7

20€

SICILIANA

OCTOPUS* CAPONATA AND ALMOND FLAKES 1 - 8-9 - 14

24€

BORDIGHERA

MIXED SALAD, ROASTBEEF, TUNA* SAUCE 1 - 3 - 4

23€

TARTUFONA

STRACCHINO CHEESE, BUFALA CHEESE, FIORDILATTE CHEESE, BURRATA CHEESE, SCAMORZA CHEESE, DRIED RICOTTA FLAKES (ON TOP) AND SUMMER BLACK TRUFFLE FLAKES 1 - 7

30€

SOL LEVANTE

BRESAOLA HAM, STRACCHINO CHEESE, TOMATOES, ROCKET SALAD AND PARMESAN FLAKES 1 - 7

23€





MENÙ

PINSE/PALA ALLA ROMANA/GENOVESE

	ROTONDA	1/2M	1M		ROTONDA	1/2M	1M
VERNAZZA	20€	40€	80€	MONTEROSSO	16€	32€	64€
SAN MARZANO TOMATOE, LETTUCE , MOZZARELLA CHEESE, CANTABRIAN SEA ANCHOVIES*, CAPPERI FLOWER AND CHILLI PEPPER THREADS 1 - 4 - 7				SAN MARZANO TOMATOE, BUFALA CHEESE AND FRESH BASIL 1 - 7			
MANAROLA	26€	50€	100€	CORNIGLIA	21€	42€	84€
MOZZARELLA CHEESE, FRESH SALAD, TUNA* TATAKI ,CARAMELIZED ONION, PINK PEPPER 1 - 4 - 7				SAN MARZANO TOMATOE, VEGETABLES FROM THE GARDEN, LETTUCE, BURRATA CHEESE, DRIED TOMATOES, TAGGIASCHE OLIVES AND OREGANO 1 - 7			
DOMENICA	40€			PRA'	21€	42€	84€
BURRATA CHEESE, SANTA MARGHERITA SHRIMP* TARTARE 1 - 2 - 7				MOZZARELLA CHEESE, PESTO SAUCE, TAGGIASCHE OLIVES, YELLOW TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE SEASONED FOR 24 MONTHS 1 -7 - 8			
SINATRA	26€	52€	102€	VEGAN	18€	36€	72€
MOZZARELLA CHEESE, GRILLED OCTOPUS*, BASIL OIL, CONFIT TOMATOES AND PINE NUTS 1 - 4 - 7 - 8				SAN MARZANO TOMATOE, FRESH AVOCADO, LETUCE, SEARED SEASONAL VEGETABLES 1			
PUNTACHIAPPA	22€	44€	88€	CATANIA	20€	40€	80€
SAN MARZANO TOMATOES, ROCKET SALAD, SAN DANIELE RAW HAM, BURRATA CHEESE, DRIED TOMATOES 1 - 7				FRIED EGGPLANT, TOMATOE SAUCE, BAKED RICOTTA, MOZZARELLA CHEESE 1 - 7			
PALMARIA	20€	40€	80€	SICILY FOREVER	25€	50€	100€
SAN MARZANO TOMATOES, LETTUCE, HAM WITH TRUFFLE, BURRATA CHEESE 1 - 7				TUNA* CAPONATA AND PISTACHIO GRAINS 1 - 4 - 8- 9			
PORTO VENERE	22€	44€	88€	MONTOGGIO	26€	52€	104€
STRACCHINO CHEESE, ROCKET SALAD, BRESAOLA HAM, ROBIOLA CHEESE, CHERRY TOMATOES 1 - 7				MOZZARELLA CHEESE, ROASTBEEF, TUNA SAUCE, SALAD 1 - 3 - 4 - 7			
CALABRA	19€	38€	76€	BRONTE VS PRA'	25€	50€	100€
SAN MARZANO TOMATOES, BURRATA CHEESE, NDUJA, PARMESAN SEASONED FOR 24 MONTHS, CHERRY TOMATOES, BASIL 1 - 7 - 8				(MOZZARELLA CHEESE) 1/2 WITH BASIL PESTO, 1/2 WITH PISTACHIO PESTO 1 - 7 - 8			
VARA	22€	44€	88€				
BEEF TARTARE, EGG MOUSSE, BLACK TRUFFLE AND SPECK HAM 1 - 7 -3							
VARIGOTTI	21€	42€	84€				
MOZZARELLA CHEESE, PISTACHIO MORTADELLA HAM, CHEESE FONDUE AND PISTACHIO CRUMBLE 1 - 7 - 8							





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KRUNCHY



1/2 METER IDEAL FOR 4 PEOPLE
1 METER IDEAL FOR 8 PEOPLE

	LUNCH ONLY	1/2M	1M
CAMOGLI BURRATA CHEESE, CANTAMBRIAN SEA ANCHOVIES* 1 - 4 - 7	12€	45€	90€
CASTELBIANCO SAN DANIELE RAW HAM, BUFALA CHEESE 1 - 7	14€	50€	100€
EXCLUSIVE – ESTIVO BEEF TARTARE, BURRATA CHEESE 1 - 7	18€	70€	140€
MASONE HAM WITH TRUFFLE AND BURRATA CHEESE 1 - 7	12€	40€	80€
SICILIA ‘NEW’ TUNA* CAPONATA AND BURRATA CHEESE 1 - 4 - 7 - 9	14€	55€	110€

ARIA DI PANE



PUNTA PIDOCCHIO SAN DANIELE RAW HAM AND BURRATA FROM CHEESE 1 - 7	14€
VARAZZE TUNA* TATAKI AND CARAMELIZED TROPEA ONION 1 - 4	15€
BERGEGGI BURRATA CHEESE, CANTABRIAN SEA ANCHOVIES*, CHILI PEPPER THREADS 1 - 4 - 7	14€
VOLTRI BURRATA CHEESE CREAMED WITH TRUFFLE OIL AND LARDED RED PRAWNS* FROM MAZARA 1 - 2 - 7	25€
RIOMAGGIORE BUFALA CHEESE, SMOKED WILD SALMON 1 - 4 - 7	25€

MENÙ EXPERIENCE

A JOURNEY OF TASTE OF OUR SPECIALTIES, PREPARED WITH LONG - LEAVENED DOUGH,
ORGANIC FLOURS AND SELECTED INGREDIENTS.

IDEAL FOR SHARING, PERFECT FOR DISCOVERING MULTIPLE FLAVORS IN SINGLE EXPERIENCE. AVAILABLE FOR A MINIMUM OF 4 PEOPLE

EXPERIENCE LAND

35€

EXPERIENCE SEA

50€

ALLERGENS

1 GLUTEN	2 CRUSTACEANS	3 EGGS	4 FISH	5 PEANUTS	6 SOY	7 MILK AND DERIVATIVES	8 NUTS	9 CELERY	10 MUSTARD	11 SESAME	12 SULFUR DIOXIDE AND SULPHITES	13 LUPINS	14 MOLLUSCS
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