



## 14/08 CENA DELLA VIGILIA DI FERRAGOSTO € 160

Acqua e caffè inclusi  
Vini esclusi

Benvenuto del nostro Chef  
con canapè

Amuse bouche

Crudo di aragosta  
alla catalana

Gnocchi  
di seppia, zucchine, ricci di mare

Pescato del giorno  
mango, aceto di Barolo e pomodoro

Pre dessert

Mousse all'arancia e Grand Marnier  
con sorbetto alla menta su insalata di frutta

Piccola pasticceria

PRENOTAZIONE OBBLIGATORIA





## 15/08 BRUNCH DI FERRAGOSTO € 90

1 flute di spumante italiano, acqua e caffè inclusi

### ANTIPASTI

Insalata Russa al mare

Torta salata

Bruschetta

con alici e salsa verde

Tartare

con cipolla caramellata

Insalata Nizzarda

Caesar Salad con pollo

Sardenaira (tipica pizza / focaccia ligure)

### PRIMI PIATTI

Insalata di fusilli

con caprese

Lasagnetta

al pesto, patate, fagiolini e baccalà mantecato

Insalata di quinoa

con verdure liguri sott'aceto

Poke del giorno con salmone

Ravioli ripieni

di erbe e ricotta, cundigiun di pomodoro

### SECONDI PIATTI

Polpo alla Luciana

Porchetta

### DESSERT

Pesca ripiena

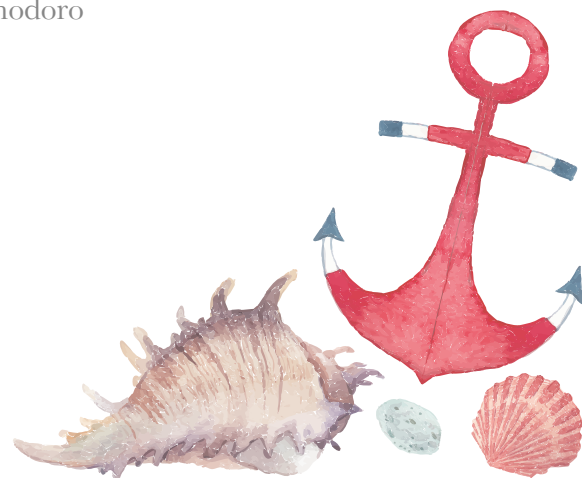
Zuppa inglese

Mousse

al lampone

Panna cotta

con frutta fresca



PRENOTAZIONE OBBLIGATORIA



## 14/08 DINNER ON EVE MID-AUGUST € 160

Water and coffee included  
Wines excluded

Welcome from our Chef  
with canapè selection

Amuse bouche

Raw lobster  
Catalan style

Cuttlefish gnocchi  
courgettes, sea urchins

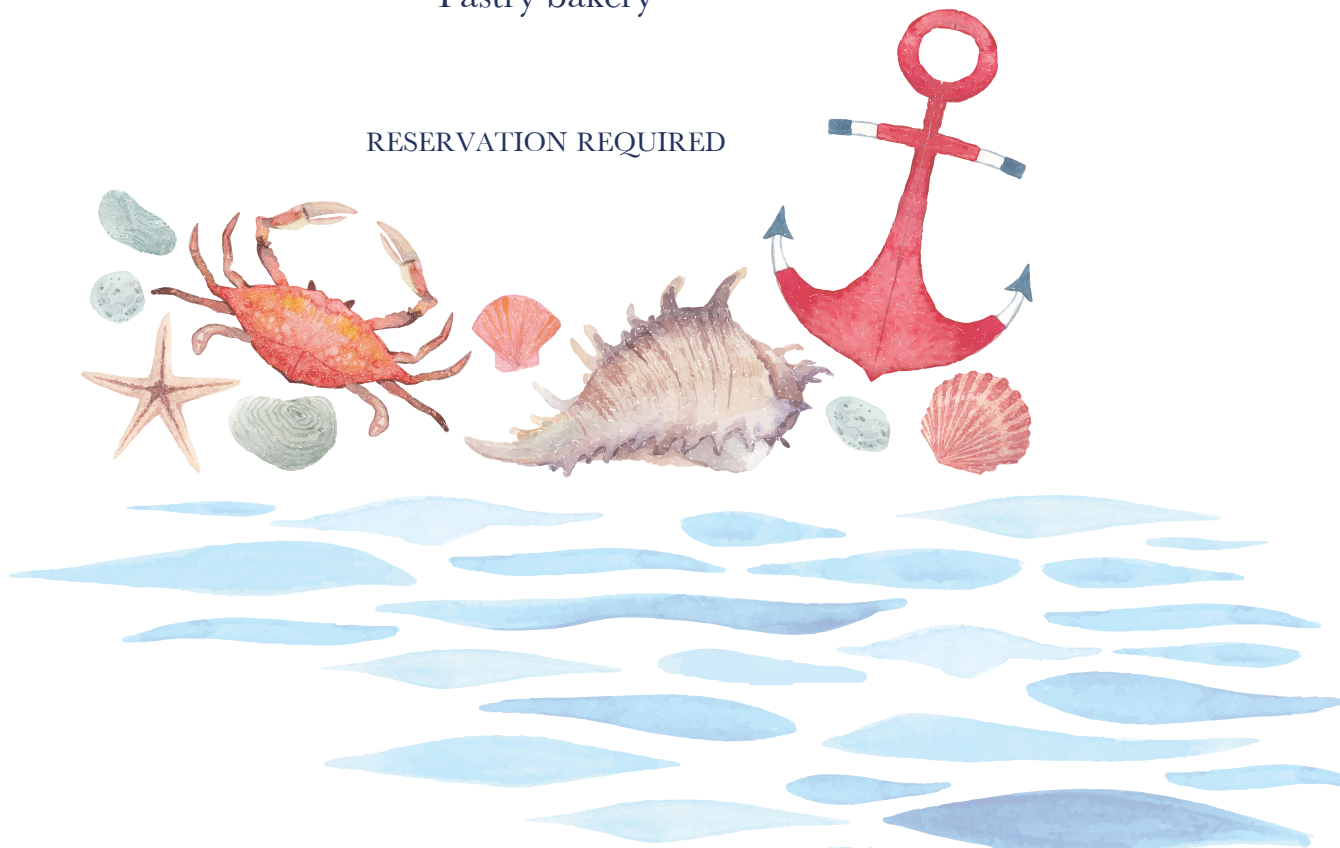
Fish of the day  
mango, Barolo vinegar and tomato

Pre dessert

Orange mousse and Grand Marnier  
with mint sorbet on fruit salad

Pastry bakery

RESERVATION REQUIRED





## 15/08 MID-AUGUST BRUNCH € 90

1 flute of Italian sparkling wine, water and coffee included

### APPETIZERS - STARTERS

Russian salad by the sea

Savory pie

Bruschetta

with anchovies and green sauce

Tartare

with caramelized onion

Nicoise salad

Caesar Salad with chicken

Sardenaira (typical Ligurian pizza / focaccia)

### PASTA DISHES

Fusilli Salad

with "caprese"

Lasagnetta pasta

with pesto, potatoes, green beans and creamed cod

Quinoa salad

with Ligurian vegetables in vinegar

Poke of the day with salmon

Herbs and ricotta stuffed ravioli

tomato "cundigiun"

### MAIN DISHES

Octopus in "Luciana" style

Roasted porchetta

### DESERT

Stuffed peach

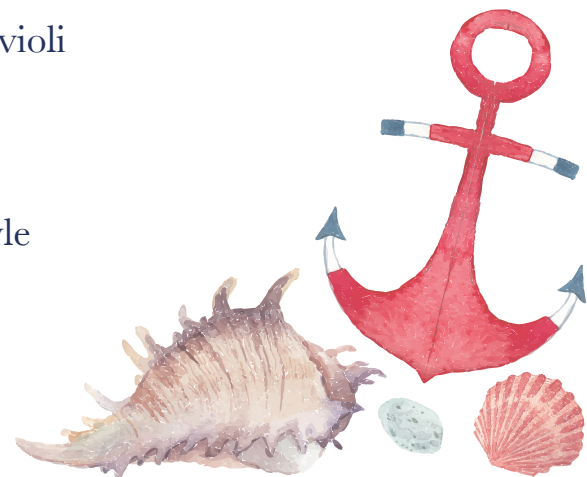
"Zuppa Inglese" Sponge cake and custard

Raspberry mousse

Panna cotta

with fresh fruit

RESERVATION REQUIRED





## 14/08 DÎNER DE LA VEILLE DU 15 AOÛT € 160

Eau et café compris

Vins non compris

Bienvenue du notre Chef

avec canapè

Amuse bouche

Homard cru

à la catalane

Gnocchis

de seiche, courgettes, oursins

Poisson du jour

mangue, vinaigre de Barolo et tomate

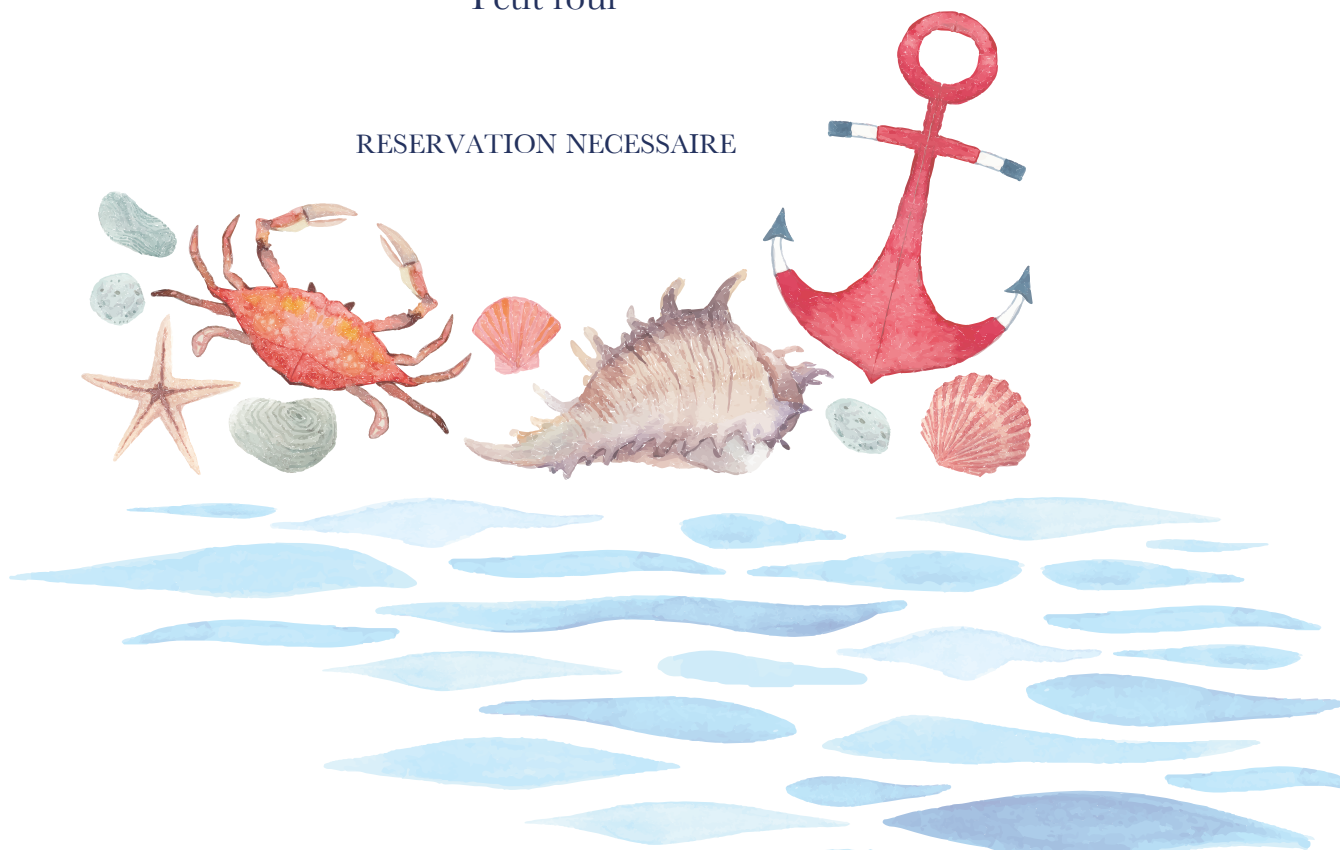
Pre dessert

Mousse à l'orange et Grand Marnier

avec sorbet à la menthe sur une salade de fruits

Petit four

RESERVATION NECESSAIRE





## 15/08 BRUNCH MI-AOÛT € 90

1 flûte de vin mousseux italien, eau et café inclus

### HORS D'OEUVRES

Salade Russe au bord de la mer

Quiche

Bruschetta

aux anchois et sauce verte

Tartare

aux oignons caramélisés

Salade Niçoise

Caesar Salad

Sardenaira (pizza typique de la Ligurie)

### LES PÂTES

Salade de fusilli

aux caprese

Lasagnetta

au pesto sauce, pommes de terre, haricots vert et crème de morue

Salade de quinoa

aux légumes ligures marinés

Poke du jour au saumon

Ravidis farcis

aux herbes et ricotta, tomate cudijun

### LES PLATS

Poulpe à la "Luciana"

Porchetta rôtie

### DESSERT

Pêche farcie

Gènoise et crème pâtissière

Mousse

à la framboise

Panna cotta

aux fruits frais

RESERVATION NECESSAIRE

