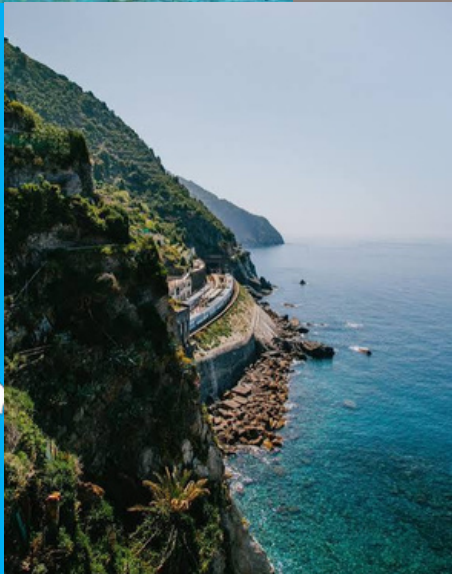


*Taste of Italy 28/05/2026*

*Liguria*

*5 courses Menu with paired wines £54.50*



**APPETIZER:**

Polpo degli zavorristi with focaccia (G,F,Ce)  
Octopus "salsa" with capers garlic & parsley  
Paired with Rossini

**STARTER:**

Frisceu ligure con Salvia e lattuga (G,E)  
Traditional fritters with sage & lettuce  
Paired with La Baia del sole Federici

**PASTA:**

Pansoti con salsa di noci (E,G,M,N)  
Typical stuffed pasta with greens & walnuts sauce  
Paired with Geva Pigato DOC Riviera Ligure

**MAIN COURSE:**

Seppie di zimino served with crostini (Mo,Sd,Ce,G)  
Braised cuttlefish with Swiss chard  
Paired with Orneasco Superiore DOC

**DESSERT:**

Torta sacripantina (G,E,Sd,M)  
Typical sponge cake filled with hazelnuts & buttercream  
Paired with Passito di pigato Collins Savonesi IGT

**Vegetarian option available on request**