

BOCCANEGRA

TASTING MENUS

4-course tasting menu

€60 per person

Appetizer, first course, second course, and dessert
Entrances can be chosen from the menu.

5-course tasting menu

€75 per person

Two appetizers, a first course, a second course,
and a dessert
Entrances can be chosen from the menu.

The same selection is required for all guests.

Wine pairing: €15 per person

APPETIZERS

Fondo Calmo €17

Shelled mussels, cherry tomato and sea water
reduction, parsley pesto, sea air, black pepper GF

Fumo di Ponente €19

Lightly smoked mackerel, cucumber in osmosis
with Gunpowder Irish gin, green apple juice, GF
horseradish

Estate Cruda €17

Tomato and cherry gazpacho, cucumber
brunoise, bell pepper, basil VEG, GF

Le Lattughe €18

Lettuce stuffed with veal, clarified beef broth
flavored with marjoram GF

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FIRST COURSES

Luna e Lisca €22

Lemon-flavored rice, Casotti basil sauce, rock
mullet, candied lemon GF

Verde Brandacujun €20

Green ravioli stuffed with cod, tomato
water, and pine nuts

Zena Verde €19

Cream of trumpet mushroom and its flower,
Bosina robiola, Taggiasca olive soil VEG, GF

Salicornia €21

Cold capellini, salicornia and clam juice,
pink shrimp cream

SECOND COURSES

Brusgià €23

Kamado-grilled pork loin, its stock, fermented
cabbage GF

Scomposta €24

Aromatic fish broth, sea bass, prawns,
squid, mussels, clams GF

Orto e Oltre €22

Fried baby aubergine, pesto, sweet and sour
vegetables, burrata foam, confit tomato
VEG, GF

Alalunga €23

Steamed albacore tuna, sautéed peppers,
homemade sweet curry, coconut GF

PANE & GRISSINI

Bread, breadsticks, and focaccia are prepared daily in our kitchen, using natural leavening and select ingredients.

BOCCANEGRA

CELLE LIGURE

IN THE NAME, THE STORY

Simone Boccanegra, the first Doge of Genoa, was the man who made Celle Ligure's independence possible.

We dedicate this restaurant to him, a tribute to the land and the sea, to memory and modernity. Boccanegra's cuisine tells Ligurian stories with a contemporary voice.

Some fresh products may be chilled and stored on-site for food safety reasons. Other ingredients may be frozen if fresh products are not available.

For more information regarding allergens, please contact the restaurant staff.

CHEF DENYS BACHURIN