

BOCCANEGRA

TASTING MENU

Tasting Menù 4 courses

€60 per person

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

Tasting Menù 5 courses

€75 per person

Two appetizers, a first course, a second course,
and a dessert

Courses can be chosen from the menu.

The same selection is required for all diners.

Wine pairing €15 per person

STARTER

Mosaico di Crostacei e Molluschi €19

Gamberi, polpo, calamari al vapore in Bamboo,
essenza di mare e croccantezza dell'orto

Tonno, Avocado, Sesamo €16

Tartare di tonno rosso al coltello in emulsione
di soia e sesamo, avocado, ravanello

Carciofo, zabaione, carota €16

Cuori di carciofo, zabaione salato, spuma di
carote alla paprica

Quinto quarto, prezzemolo, lamponi €18

Quinto quarto fondente, salsa verde, lamponi,
cipolla in agrodolce

Acciughe ripiene alla Genovese €16

Stuffed Anchovies Genovese Style

BOCCANEGRA

FIRST COURSE

Piselli, rucola, prescinseua €19

Cream of rocket and pea soup, fresh peas, fresh
curd, peanuts

Riso, noci, Preboggion €20

Gallo Gran Riserva rice, wild herb cream,
fermented black garlic

Spaghetti al nero di seppia €22

Pumpkin and lemon cream, cuttlefish julienne,
charcoal bread

Ravioli, gambero viola e zenzero €22

Ravioli with liquid pea heart, purple shrimp,
shrimp consommé

Trofie al Pesto €16

SECOND COURSE

Branzino, patate, aneto €24

Steamed sea bass, dill mayonnaise, new
potatoes

Sgombro, dashi, agretti €22

Pan-fried mackerel, aromatic dashi broth,
agretti

Manzo, vino rosso, primizie €25

Kamado rump steak, red wine sauce, vegetables
and purple potato chips

Ricciola nostrana, zafferano, asparagi €22

Baked Mi-Cuit pistachio-crusting amberjack,
saffron sauce, asparagus

Seppie in zimino €16

Cuttlefish in zimino

BREAD AND BREADSTICKS

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 come from frozen products in the absence of fresh products.

For more information regarding allergens, please contact the dining room staff.

CHEF DENYS BACHURIN