



## APPETIZERS

Edi's Table raw catch-of-the-day-fish €18

Confit salt cod, roasted potatoes, marinated onions, capers and Taggiasca olive €14

Fish shabu shabu with homemade pickles €16

Fassona beef tartare with Mediterranean aromatic herbs €16

Homegrown vegetable flan with Arrabbiata sauce €12

## LA PASTA

Homemade beetroot tortelli stuffed with sea bass with aubergine and scampo €22

Homegrown tomato, stracciatella and basil €16

Old Genoa-style Croxetti pasta with marjoram and pine nuts €16

Homemade herb-stuffed cappellacci with local sausage and lemon ragout €18

SERVICE AND BREAD €3

## MAIN COURSE

Deep-fried local anchovy, corn salad and Spring onion €20

Piedmont beef fillet, seasonal vegetables €24

Tuna pavé, black sesame, mustard and vegetables "in scapece" €22

68° local poached egg, pappa al pomodoro and aubergine caviar €14

## DESSERT

Edi's Tiramisù €10

Fruit gratin, Moscato zabaglione €10

Grandma-style deep-fried custard, lemon jelly €10

Homemade Piedmont hazelnut parfait, wild berry sauce €12

Sciaccetrà Cinque Terre Doc with homemade cantucci €20

Special dessert of the day €10