



Colors ad Flavors of the Mediterranean

*Products and Recipes from Liguria,
isles and south of Italy*



English



Français



Deütsch

Our story since 1993

As always... making you feel at home



*Our story begins in 1993,
with a forward-thinking idea by Gianni, Renato, and Mimmo —
the three young men in the photo — in the heart of Alassio, down a small
alleyway, always the same Vico Berno, which we've never left.
You might not believe it, but it used to be a scooter parking lot,
where scooters doubled as benches to smoke a cigarette while waiting for
customers and to chat with the neighbours.*

*From the beginning, our aim was to offer an authentic experience,
with genuine flavors in a warm and convivial atmosphere.
That's why we choose to serve uncommon Mediterranean recipes and
ingredients — yes, that means no pizza and no fried food!
And that's not all — the pioneering idea of accompanying the evening with live
music, not just any music, but acoustic music — a true novelty at the time —
has become over the years a defining part of our identity.
This is when our collaboration with the Rizzo brothers, Luciano and Guido,
began — a partnership that has lasted more than thirty years.
Today, they're still with us... but now with their legs under the table.
A simple but distinctive atmosphere, lit by candlelight,
with carefully chosen furnishings that reflect the traditional style of a
Mediterranean osteria.*

Welcome, take a seat, and enjoy the experience...

L'APERITIVO VIEN MANGIANDO

SPRIZZati!

Our Spritz are mixed with local spumante
Mataoussu grapes

WHICH COLOR ARE YOU?

THE YELLOW

With our limoncello and
bergamot essence 8

THE GREEN

with MELIMON, green apple and
Sicily lemon liqueur 7

THE BLACK

with licorice of Calabria 9

EXCLUSIVE

ORIGINAL

THE ORANGE

the classic with Aperol 7

THE WHITE

with white Martini and fresh mint 8

THE ROSE

with rose syrup and dried
roses flowers 8,5

Bevi e Mangia i Fiori
tastee.it

THE BEERS

Draft Beer "Poretti 4 Luppoli"

blonde lager, varieties of hops grown in Italy

Medium 6

Small 4,5

Bottled Beers

33 cl



from Albenga (SV)

WHITE

(4,8°) light and clear, weiss style 7

VITALIA

(4,8°) red and slightly bitter 6,5

EXUVIA
BIRRIFICIO ARTIGIANALE

from Campo Ligure (GE)

SCONFORT FOOD

(4,5°) light citrusy, with mandarin puree,
aromatic, with pink salt and green pepper 8

MORNING ROUTINE

(3,5°) clear and light, with tropical aromas
(mango, papaya and pine-apple) 7,5

LA SANGRIA

with our thirty years recept

1 liter 18

1/2 liter 13

by the glass 6

Banquet

Mixed cutting board with cold cuts and cheeses

WITH COLD CUTS

Capocollo, Fillet, Soppressata, sausage and rustic salami



AND CHEESES

goat, cow and sheep from Basilicata and Sicily, served with Marmelade



BIG 36

con roastbeef
(for 3 or 4 people)

MEDIUM 27

(for 2 or 3 people)

SMALL 18

(for 1 or 2 people)

Mussels

Peppered Mussels 14,5

White Wine, Pepper, Parsley and Croutons of bread

Basil Pesto Mussels 18

with pesto sauce, potatoes and green beans

Pinzimonio

Fresh vegetables accompagnied by olive pat , dried tomatoes pat  and oil emulsion with salt and balsamic winegar

BIG 29

Served with three oil emulsions, anchovies cream and green sauce (for 3 or 4 people)

MEDIUM 21

Served with two oil emulsions and anchovies cream (for 2 or 3 people)

SMALL 13,5

(for 1 person)

extra sauce 1

extra oil 0,50



CARPACCIO

Sea trilogy with anchovies 19,5

Smoked Swordfish and Tuna, Tuna in oil and marinated Anchovies

Anchovy dish 17

marinated Anchovies, salted Anchovies, Green Sauce and Croutons of bread

Bruschette



Two slices of toasted rustic bread, with the finest traditional ingredients

GOATLING 8

Goat cheese, Olive paste, Tomato, Basil, Pepper

CLASSIC 7

Chopped Tomato, Oregano, Garlic and Herbs Flavored Oil

SILVER FISCH 8,5

Anchovies, Chopped Tomato, Parsley sauce

Hot: with cheese that blends in with all the other ingredients

MEDITERRANEAN 9

Olive paste, Fresh Tomato, Cheese, Tomato sauce, Anchovies, Oregano

FARMER 7,5

Pears, Cheese, Honey and Walnuts

PARMIGIANA 8,5

Grilled Aubergines, Ham, Cheese, Tomato sauce, Oregano

Vegetarian & Co...

Panissa Ligure

chick peas cake

GRILLED 13

Cooked on the grill, whit goat cheese

IN WARM SALADE 11

with spring Onions

Perfect
together



Salade

are dressed with salt and Extravirgin olive oil

CONDIGLIONE 16

Traditional Ligurian Salad with Tomatoes, Tuna-Fish in oil, Celery, Olives, Peppers, Onions, Cucumbers, Smoked Tuna-Fish

VEGETARIAN 14

with Seasonal Vegetables, Grilled Vegetables, Dried Fruits and fresh Cheese with Herbs

Vegetables and cheeses grilled

Mixed grilled vegetables with two kinds of grilled cheese (Caciocavallo and Scamorza cheese) 18



Pasta

Fresh pasta provided by artisan laboratories
with the most typical recipes

Tradizional

**TROFIE WITH
BASIL PESTO SAUCE 16**
with Potatoes and green beans,
according to the traditional recipe

LIGURIAN RAVIOLI B 15
Ravioli stuffed with vegetables
and fresh Cheese served with walnut
sauce and cheese

SEAFOOD SPAGHETTI 20
with Squids, Prawns, King prawns,
Mussels, Clams, Tomato Sauce,
Pepper and Parsley

Special

SPAGHETTI WITH TUNA 14,5
Tuna-Fish in oil, Fresh Tomato,
Olives, Capers, Parsley

SEA RAVIOLI 18
Ravioli stuffed with Squids,
Prawns and Hake with Shrimps cream

LITTLE GNOCCHI WITH FISH 16
Potatoes green Gnocchi with Saltcode,
Tomatoes and olives

In case of not availability of the fresh product will be replaced with frozen food

Children's Menu



SMILEY 13
with ham and cheese eyes,
bruschetta pizza nose and pasta
mouth (with tomato sauce or pesto)

FISHERMAN 16
grilled sword fish with baked potatoes

SHEPERD 14
roastbeef with baked potatoes



all dishes
include one
dessert between

**CHOCOLATE
SALAMI
or
ICE CREAM
WITH CANDIES**

The Dishes

From the sea

MIXED FISCH GRILL 24

Tuna filet, Swordfish and Squids with baked potatoes

SALT CODE 19,5

Steamed fillet served with chick peas cake warm salad

TUNA BOTTONED 21

On the spit, with mint and cheese, cooked with Pine nuts, Raisins, Sultanas Raisins, Onions and sweet Wine

SWORDFISH 20

swordfish filet pan fried with herbs, pine nuts, olives and potatoes

From the hills

CIMA LIGURIAN STYLE 19

Veal pocket filled with vegetables, served with Salad, Potatoes and Green Sauce

ROASTBEEF 17,5

warm carpaccio with baked potatoes and green salad



The contours

BAKED POTATOES 5

with oregano and olive oil

POTATOES PARSLEY 4

in a salad flavored with garlic and parsley


GRILLED VEGETABLES 6

SEASONAL VEGETABLES 7,5

available according to seasonality

The ingredients list of all our dishes is available for consultation to highlighted allergens, as provided by law. N.B.: prices are including VAT (10%)

The Cellar

 wine by the glass
from 5 to 8

The Ligurian

(CELLAR: Ramò - IM)

 **PIGATO 24**

Half bottle 15

VERMENTINO 24

Half bottle 15


(CELLAR: Ruffino - SV)

 **PIGATO LATE HARVES 30**

LUMASSINA brut sparkling 22


VARIGOTTI spumante Mataossu grapes 26

CRUVIN Crovino grapes 26

 **GRAN CRUVIN** aged in barrique 30


ORMEASCO di Pornassio (Ramò - IM) 22

Half bottle 15

 **SCIAC-TRÀ** Rosè Ormeasco grapes 22

The Sardinians


(CELLAR: Mancini - OT)

 **VERMENTINO OF GALLURA 24**

 **CANNONAU 26**

The Sicilians

(CELLAR: Mandrarossa AG)

 **ZIBIBBO DRY** Muscat of Alexandria grapes 28

GRILLO 22


 **NERO D'AVOLA** biological 22

ETNA RED Nerello Mascalese grapes 34

FRAPPATO servet cold 22

The Pugliese

(CELLAR: De Castris - LE)

 **URSI** sparkling 22


Verdeca and Chardonnay grapes

 **SALICE SALENTINO Reserve 34**

Malvasia black and Negroamaro grapes

PRIMITIVO FROM MANDURIA 32

NEGROAMARO 24

 **URSI ROSÉ** (sparkling) 22

Native grapes

FIVE ROSES Brut champenoise method 38

Negroamaro grapes

ROSÉ OF SALENTO 28

Negroamaro and Malvasia black grapes


The Campani

(CELLAR: Sannino - NA)

 **GRECO DI TUFO 24**

FALANGHINA 26

FALANGHINA Sparkling 24


 **GRAGNANO** (Red sparkling wine) 22


Aglianico and Piediroso grapes

AGLIANICO 24

The Calabrians

(CELLAR: Fezzigna - KR)

 **CIRÒ White** Bio aglioppo grapes 24

 **CIRÒ Red** Bio Greco grapes 27

CIRÒ Rosè Bio Gaglioppo grapes 22



The wines that advance you can take home! We give you the cap and the bag.

House Wine



Red: Rubecchio



Bianco: Diletto



1 lt
20



1/2 lt
12



1/4 lt
9



CAFFE 2,5
with MOKA



WATER 2
is purified and treated
1 lt