



EIGHT

## GO TO LUNCH MENU

### GO TO BITES MENU

### GO TO DINNER MENU



## MENU “À LA CARTE”

### LUNCH

#### To start

Tuna\* tartare with sour marinated fennel and guacamole 28

IQP burrata with rocket sauce and semi-dried cherry tomatoes 22

“Carne Salada”, salty meat with sour asparagus and baby buffalo mozzarella 26

#### Carbs

Trofie with mortar pesto and Santa prawns 28

Gnocchi with veal ragout and Parmesan cream 24

Spaghetti with fresh tomato and primo sale cheese 18

#### Surf & Turf

Mixed fried fish with mullet, squid, anchovies, shrimps and crispy vegetables with ginger sauce & lime 32

Sliced beef with herb oil, spiced potatoes, and field chard 24

Ligurian-style catch of the day 36

#### A bit of sweetness

Selection of ice cream 12

Caprese pie 14

Fruit platter 12

Fior Fruits 18

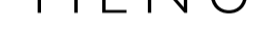
*Bread and cover charge 3*

*The prices are in euro VAT included*

\* Frozen at the source

#### Food Allergy

Food allergy information: certain dishes may contain one or more of the 14 allergens designated by EU Regulation n° 1169/2011. For further information on ingredients and allergens, please consult the appropriate documentation that will be provided by our staff upon request.



## MENU “À LA CARTE”

### EIGHT BITES

AVAILABLE FROM 3PM TO 7PM

Wood oven pizza Margherita\* 20

Topping:

Parma Ham 4

Baked Ham 3

Extra cheese 3

Recco Focaccia with cheese\* 19

Buffalo mozzarella with tomatoes salad and roasted artichokes 19

Sandwich with Irish Angus Hamburger\*, Tropea Onion Chutney and Grain Mustard Sauce 24

Chickpea Farinata\* with marinated anchovies and aubergine compote with mint aroma 16

Mixed seasonal salad with grilled tofu 14

Borlotti bean salad with Tropea onion, Belgian endive, and Tuna in oil 15

Romain lettuce, Parmesan cheese, croutons, CS dressing 17

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## MENU “À LA CARTE”

### DINNER

#### To start

Roasted octopus\* with chickpea hummus with coriander, mussels reduction and sweet and sour celery 22

Santa prawn tartare, chinotto air and chips with lime aroma 38

Double-cooked courgettes: Fried courgette flowers stuffed with sheep ricotta, smoked buffalo mozzarella, and courgettes in “Scapece” style 18

#### Carbs

Bavette pasta with cream of asparagus, clams, and toasted hazelnuts 24

Paccheri pasta with smoked aubergines, semi-dry cherry tomatoes and baked ricotta cream 21

Spaghetti with local squid, Taggiasca olives and pine nuts 24

#### Surf & Turf

Tuna\* steak in pistachio crust and sauteed vegetables with teriyaki sauce 25

Ligurian-style catch of the day 36

Mixed fried fish and vegetables with ginger sauce 32

Slow-cooked veal shank seared with herbs, baby potatoes, and melting onions 29

#### A bit of sweetness

Selection of ice cream 12

Caprese pie 14

Fruit platter 12

Fior Fruits 18

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