



Ristorante
BAGNI SIRENA

MENU *Dinner*

EVENTS & PRIVATE PARTIES

Bookings and information: + 39 347 612 6330

OPTION

~1~

40€

Please select one dish per course

Starters

SHARED BY THE TABLE

Octopus with potato mousse

confit tomato lime and Taggiasca olive crumble

Beef carpaccio

*with curly salad, parmesan sauce
and rosemary breadcrumbs*

First Course

Seafood risotto

with seaweed powder

Thyme and lemon risotto

creamed with goat cheese

Second Course

Ligurian sea bream fillet

with potatoes

Pulled veal

with its sauce and sautéed courgettes with mint

Desserts

Homemade tiramisù – 6€ each

Seasonal Fruit Salad – 5€ each

Cake of your choice

from 6€ to 10€ per person based on request

Beverages included
Groups of 12 minimum

PROPOSTA

~2~

60€

Please select one dish per course

Starters

Mediterranean tuna tartare

Veal with tuna sauce

First Course

Calamarata with pistachio pesto,
prawn tartare and its essence

Saffron risotto
and liquorice powder

Second Course

Slice of amberjack
on potato cream, roasted spring onion and puffed quinoa

Confit duck leg,
citrus caramel and stewed leek

Desserts

Homemade tiramisù – 6€ each

Seasonal Fruit Salad – 5€ each

Cake of your choice
from 6€ to 10€ per person based on request

Beverages included
Groups of 12 minimum

Wine list

Whites

LIGURIA

CANTINE FEDERICI
Vermentino "Solaris" DOC
Colli di Luni 25

CANTINE FEDERICI
Vermentino "Oro d'isée" DOC
Colli di Luni 30

CANTINE FEDERICI
Vermentino "Sarticola" DOC
Colli di Luni 50

LA POLENZA VITICOLTORI IN CORNIGLIA
Polenza "Cinque Terre" DOC 25

CASCINA FEIPU DE DARIO
Pigato DOC
Riviera Ligure di Ponente 30

Reds

LIGURIA

LA POLENZA VITICOLTORI IN CORNIGLIA
Terrarossa IGT Liguria di Levante 32

TUSCANY

ROCCA DELLE MACIE
"Campo Maccione"
Morellino di Scansano DOCG 25

ROCCA DELLE MACIE - FAMIGLIA ZINGARELLI
Chianti Classico DOCG 32

VENETO

PUIATTI
Ribolla Gialla IGT 30

FRIULI VENEZIA GIULIA

LIVIO FELLUGA
"Sharis" Bianco delle Venezie IGT 35

CAMPANIA

MACCHIALUPA
Falanghina Beneventano IGT 25

PUGLIA

MARCHESI ANTINORI
Fichimori Rosso IGT Salento 25

Wine list

Rosé

TUSCANY

ROCCA DELLE MACIE

"Campo Maccione" Rosato

Maremma Toscana DOC.....25

Champagne

PRIOR BORTOLOMIOL

DOCG Brut.....28

Valdobbiadene Prosecco Superiore

BELLAVISTA

Brut DOCG Franciacorta.....75

Alma Gran Cuvée

BELLAVISTA

DOCG Franciacorta.....90

Vendemmia Rosé

DOM PÉRIGNON

Brut Vintage AOC.....350

LOUIS ROEDERER

Brut Premier AOC.....100

LOUIS ROEDERER

Brut Rosé Millésimé AOC.....150

MOËT & CHANDON

Brut "Reserve Impérial" AOC.....100

MOËT & CHANDON

Demi-sec "ICE Impérial" AOC.....130

TAITTINGER

Sec "Nocturne" Rosé AOC.....120



Contacts

Viale Ammiraglio Canevaro, 16038
Santa Margherita Ligure (Genoa)

Information and Bookings

Ristorante and Terrazza: +39 347 612 6330

Apertura

Terrazza: from 20:00, from Tuesday till Sunday

Ristorante: from 20:00, from Tuesday till Sunday