

N.B.: In case of high attendance it will not be guaranteed that the dishes will be served simultaneously at the table.

OUR PROPOSALS FOR THE APERITIF

Oyster Plate € 25

3 oysters Fines de Claire and 1 glass of champagne 🍷

Allergens: shellfish and derivatives

Cicchetto Plate..... € 10

2 Cicchetos of the day and 1 glass of white wine or red wine

Allergens: gluten

Spriziosello..... € 10

3 Vizioselle with Genoese Pesto and 1 Spritz 🌿

Allergens: milk and dairy products, nuts and derivatives, gluten

Super arrosticino € 15

5 Lamb Skewers and 1 glass of red wine or 10 Lamb Skewers without wine glass 🍷

Or...

Build the aperitif to taste with our cutting boards, our croutons and our mini portions, which you can find on the following pages of our menu

OUR PLATTERS

Solo Cuts..... € 11

selection of cold cuts for one person

Allergens: gluten

Double Cuts € 15

selection of cold cuts for two people

Allergens: gluten

Solo Cheese € 14

selection of cheese for one person 🌿

Allergens: milk and dairy products, gluten

Double Cheese..... € 20

selection of cheese for two people 🌿

Allergens: milk and dairy products, gluten

Single..... € 16

selection of cold cuts and cheeses for one person

Allergens: milk and dairy products, gluten

Double..... € 25

selection of cold cuts and cheeses for two people

Allergens: milk and dairy products, gluten

VIZIO'S BREAD CROUTONS

- Grilled chicken, salad and Algerian sauce bread crouton 🍗..... € 8
Allergens: gluten, eggs and derivatives
- Salmon sashimi on avocado and lime cream bread crouton € 12
Allergens: gluten, fish and derivatives
- Stracciata bread crouton with grilled eggplant and confit cherry tomatoes 🍆.... € 8
Allergens: gluten, milk and dairy products
- Tris Vizioso..... € 20
 all three of our bread croutons
Allergens: gluten, eggs and derivatives, fish and derivatives, milk and dairy products

VIZIO'S CUISINE

- | | Mini | Regular |
|--|------|---------|
| Panissa Genovese 🌿🔥.....
(A typical Genoese fried dish made of chickpea flour, water and salt) | ---- | € 5 |
| Vizioselle with Genoese Pesto 🌿
(pasta stuffed with stracchino and fried and pesto garnish)
<i>Allergens: Gluten, milk and dairy products, nuts and derivatives</i> | € 4 | € 8 |
| Meat Empanada.....
<i>Allergens: gluten, celery</i> | ---- | € 4 |
| Vegetable Empanada 🌿.....
<i>Allergens: gluten, celery</i> | ---- | € 4 |
| Oysters Fines de Claire (4 pieces) 🍽️
<i>Allergens: shellfish and derivatives</i> | ---- | € 18 |
| Plateau of Sea Crudités (**) 🍽️.....
(Oyster, Salmon tartare, Amberjack tartare, red shrimps)
<i>Allergens: fish and derivatives, crustaceans and derivatives, shellfish and derivatives</i> | ---- | € 26 |
| Piedmontese raw Fassona meat beaten with a knife 🍽️..... € 7 | | € 15 |
| Piedmontese raw Fassona meat beaten with a knife
with Parmesan fondue 🍽️.....
<i>Allergens: milk and derivatives</i> | ---- | € 18 |
| Fried breaded anchovies
<i>Allergens: fish and derivatives, gluten</i> | € 8 | € 15 |
| Linguine / Spaghetti with Clams
<i>Allergens: gluten, shellfish and derivatives, milk and dairy products</i> | ---- | € 20 |
| Trofie / Gnocchi / Linguine with Genoese Pesto 🌿
(traditional pasta with basil Ligurian sauce)
<i>Allergens: gluten, eggs and derivatives, milk and dairy products, nuts and derivatives</i> | € 7 | € 13 |

	Mini	Regular
Tonnarelli Carbonara (pasta, eggs, Pecorino cheese and pork cheek) <i>Allergeni: gluten, eggs and derivatives, milk and dairy products</i>	----	€ 15
Tagliolini al Tuccu Genovese (pasta and meat sauce) <i>Allergeni: gluten, celery</i>	€ 7	€ 13
Spaghetti Ortolana 🌱 (pasta and vegetables) <i>Allergeni: gluten</i>	€ 6	€ 12
Potato gnocchi with light fondue from Parmigiano Reggiano 🌱. € 8 <i>Allergeni: gluten, milk and dairy products</i>	€ 8	€ 16
Grilled Beef Fillet in mixed salad 🍴 <i>Allergeni: gluten, milk and dairy products, celery</i>	€ 11	€ 20
Beef fillet with Green Pepper sauce and baked potatoes 🍴 <i>Allergeni: gluten, milk and dairy products, celery</i>	€ 11	€ 23
Salmon steak with cream of herbs and sauteed vegetables 🍴 ... <i>Allergeni: Fish and derivatives, milk and dairy products</i>	€ 8	€ 18
Catch of the day in the oven Ligurian style 🍴) <i>Allergeni: fish and derivatives, nuts and derivatives</i>	€ 8	€ 18
Gran frittura di Pesce (**) (fried fish and vegetables of the day, fried squid rings and fried crustaceans) <i>Allergeni: fish and derivatives, gluten, crustaceans and derivatives</i>	€ 10	€ 20
Parmigiana 🌱 🍴) (fried eggplant with tomato sauce, mozzarella and Parmesan cheese) <i>Allergeni: milk and dairy products, gluten</i>	€ 7	€ 14

VIZIO'S SALADS

Poke Salad 🍴 (raw Salmon, mixed salad, cherry tomatoes, avocado, celery, bean sprouts, peppers) <i>Allergeni: fish and derivatives, nuts and derivatives, celery</i>	€ 14
Cesar Salad with chicken (Grilled Chicken, Lettuce, Onion, Egg, Crostini, Parmesan) <i>Allergeni: gluten, eggs and dairy products, milk and dairy products</i>	€ 13
Greek chickpeas salad 🌱 🍴) (Chickpeas, Cherry Tomatoes, Greek Feta, Cucumbers, Tropea Onion, Olives) <i>Allergeni: milk and dairy products</i>	€ 12

VIZIO'S DELICIOUS INDULGENCE

Tiramisù (🌿)	€ 7
<i>Allergens: milk and dairy products, gluten, eggs and dairy products</i>	
Catalana Custard (🌿) (🚫)	€ 7
<i>Allergens: milk and dairy products, eggs and dairy products</i>	
Cheese plate (🌿) (🚫)	€ 8
<i>Allergens: milk and dairy products</i>	
Coffee Affogato (🌿) (🚫)	€ 6
<i>Allergens: milk and dairy products</i>	
Lemon sorbet (🌿) (🚫)	€ 6

Dishes marked with (🌿) are suitable for vegetarians.

Dishes marked with (**) may contain raw material frozen or frozen at source.

Dishes marked with (🚫) are gluten free.