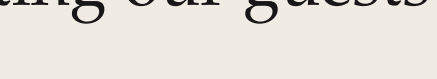




The restaurant *l'Oste al 16* offers a family-run dining experience, enhanced by the expertise of chef *Davide Perino*, who presents *traditional* cuisine reinterpreted with a *modern touch* to best enhance and highlight the quality of the ingredients



Our focus is primarily on serving *fresh* local and national products, with the aim of fully meeting our guests' expectation

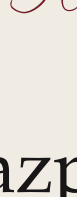
Starters

Pecorino cheese pudding, truffle and caramelized pears



16€

Poached egg with potato cream and crispy guanciale



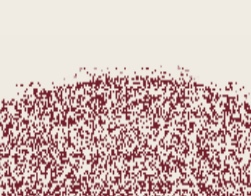
14€

Monterosso anchovies with lime mayonnaise



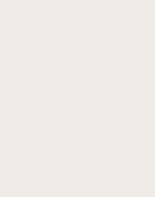
13€

Andalusian gazpacho, crostelli and crispy octopus



16€

Beef tartare, capers, shallots, Cantabrian anchovies and aioli sauce



15€



First Courses

Porcini mushroom risotto



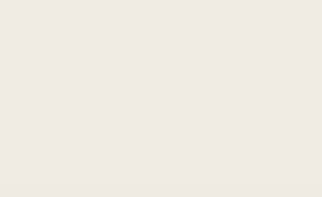
20€

Linguine with anchovy colatura, confit cherry tomatoes and crispy breadcrumbs



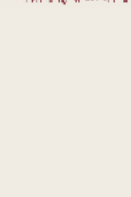
18€

Lasagna with seafood ragù



16€

Tortelli filled with burrata, served with eggplant cream and Taggiasca olive powder

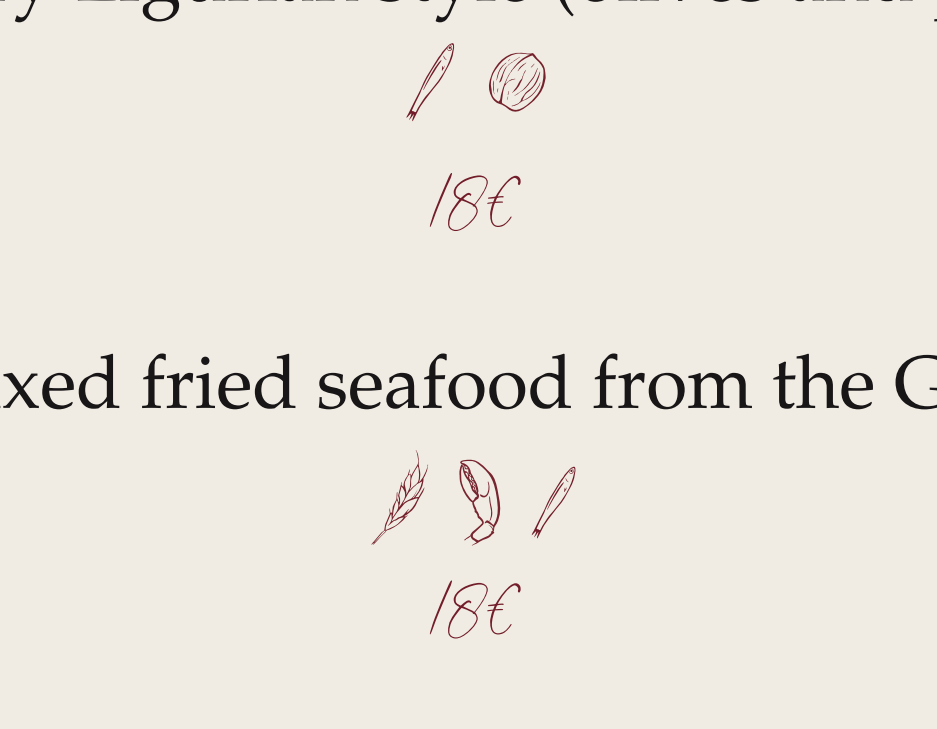


18€

Tagliolini Genovese style

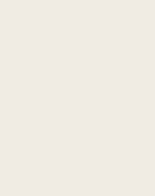


15€



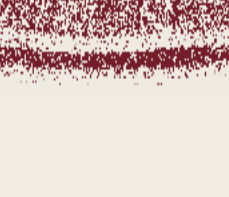
Main Courses

John Dory Ligurian style (olives and potatoes)



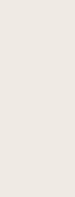
18€

Mixed fried seafood from the Gulf



18€

Shredded beef, radicchio and Gorgonzola



18€

Beef tenderloin with porcini mushrooms



28€



Vegetarian

Roasted potatoes

6€

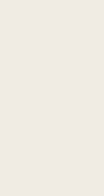
Roman-style sautéed chicory

6€

French fries

6€

Sautéed mixed vegetables



6€

Mixed salad

6€

