LE CUPOLE
RISTORANTE

"Every second counts…"

Artan Berberi Executive Chef

Simone Lolli Head Chef

Martina Paganini Pastry Chef

Andrea Solari Restaurant Manager

LE CUPOLE
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MENU *Tasting*

STEP BY STEP

A small step, a big result

3 courses free handed by the chef
(Every Thursday of the month)

€ 85

ARTE

Cuisine can be art

4 courses free handed by the chef

€ 125

LiberaMente

Let yourself be surprised...

7 courses free handed by the chef

€ 160

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MENU *à la carte*

STARTERS

Cuttlefish € 40
parmentier, cuttlefish ragout, citrus fruits
(gf)

Mackerel € 37
pepper, robiola cheese, figs
(gf)

Tuna € 46
sea urchins, onion, capers, katsuobushi
(gf) - (lf)

Wagyu € 44
egg yolk, pork cheek, pecorino cheese, yuzu
(gf)

Garden of the orchard € 36
early seasonal products, sprouts, pesto, consommé
(veg) - (gf)

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MENU *a la carte*

FIRST COURSES

Button € 46
green vegetables, purple prawns, crustaceans reduction, black lemon
(lf)

Gnocchi € 38
pumpkin, Parmesan cheese, jus, hazelnuts, red wine

Rice € 45
porcini mushrooms, smoked eel, grape must
(gf)

Spaghetti € 48
saffron, squid, oysters, seaweed, squid ink

Ravioli € 36
celeriac, stracciatella cheese, infusion, olives, pine nuts
(v) - (gf)

MAIN COURSES

Turbot € 52
tubers, beurre blanc, lemon balm
(gf)

Red Mullet € 47
eggplant, tomato, basil
(gf) - (lf)

Lamb € 54
carrots, peanuts, apple
(gf - (lf)

Duck € 48
foie gras, beetroot, raspberry
(gf) - (lf)

Cauliflower € 38
almonds, lemon, mint
(veg) - (gf)

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TASTINGS

Wine Tasting
3 glasses € 45
5 glasses € 65

Coravin Wine Tasting
3 glasses € 70
5 glasses € 125

Mocktails Tasting
3 mocktails € 35
5 mocktails € 50

Prices are per person, drinks not included

Desserts starting from € 22
Cover charge and service included

The coffee and tea we offer are eco-sustainable.

Actions to protect air and the sea, wild life and fauna, are actually plans to protect humans. Our Chef and his team use products, fish, meat and dairy products, selected with extreme care from small local producers. Excellent, natural and genuine raw materials, rigorously fruits and vegetables scrupulously selected from the central markets of Rapallo.
Some fresh products are stored at low temperatures to guarantee quality, freshness and availability. For any information on substances and allergens it is possible to consult the specific documentation which will be provided upon request.

(veg): Vegan (v): Vegetarian (gf): Gluten Free (lf): Lactose Free

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DESSERT

Matcha tea € 25
rose, raspberry, pistachio
(veg) - (gf)

Figs € 23
oriental spices, pecan nuts, roquefort cheese

Chestnut € 22
cardamom, bitter orange

White chocolate € 24
sesame, yuzu, almonds

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GHB

R COLLECTION HOTELS

SMALL LUXURY HOTELS OF THE WORLD