

**Ö S T E R I A**

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*Cucina Genovese di Riconoscenza*

*Cöse ghé*



A project that arose from an awareness and a desire to begin those circles where tradition and a territory become the incipit and above all content. My land...

Liguria, outpost “Land Front Sea” of our Italian beauty, becomes a natural constituent of what today is my culinary present shaping its future.

*Edo Ferrera*  
Chêugo

# *O diçionâio pe-o forèsto*

‘A Çimma: pancia di vitello ripiena di carne e verdura

Capéllo: hat

Chêugo: cook

Còrnabùggia: oregano

Diçionâio: dictionary/vocabulary

Forèsto: person not of the place

Leitûga : lettuce

Lóngo: long

Menestrün: minestrone

Nôxe: walnut

Pansöto: stuffed pasta

Pinn-a: stuffed

Præve: priest

Raieu: raviolo

Sàrsa: sauce

Tagiæn: cutter

Tocco: sahce

Tocco de Fónzo: mushroom sauce

Tommaxelle: meat roll

## The Starters

Panissa sauteed with Loano spring onion,  
anchovy macaroni (4,6)  
\*with flour from the historic Molino di Pegli

Cuttlefish, Nervetti and Conio White Bean Salad (4)

Black salsify root, stockfish tripe and salmoriglio sauce (1,4,7,9)

'A Çimma alla Genovesewith mousse of Quarantine potatoes  
with parsley, pickled poplar mushrooms and giardiniera  
from our vegetable gardens (3,9)

Tuna Mosciame with Rossa Belendina from Andora  
and còrnabùggia

**From the sideboard to the chopping board  
from Levante to Ponente**

Selection of cheeses from our valleys with compotes  
from our gardens

Flor di Rezzo: Cabannina cow's milk cheese  
30 days ripening (Upper Arroscia Valley)

Rusciu: Goat's Tometta from pasture hay ripened  
with fermented blackberries

Castelrezzo 100% goat, 4 months maturing in cellar  
Toma cheese from pasture hay 100% goat, 20 days maturation

Cabannina cow prescinseua

Caprebuggiun, fresh tometta from goat grazing between  
the prebuggiun and curd with herbs from the same prebuggiun

Ancient Tometta from Cabannina cow

**Selection of Ligurian Salumi with giardiniera  
from our gardens**

La Testa in Cassetta from Castiglione Chiavarese

Mature cow salami, aged 50 days, zero nitrates

Dried sheep sausage and garlic from Vessalico, zero nitrates

Slinzega della Val d'Arroscia from mature cow

Mostardella di Sant'Olcese from the Parodi family

## First

O raieu lóngo [Tagiæn] verde a-o Tocco de Fónzo (1,3,8,9)

O pansöto co-a sàrsa de nôxe (1,7,8)

Menestrün alla Genovese (8,9)

I raieu co-o tocco de Capéllo do Præve (1,3,8,9)

Gnocchi made with chestnut flour  
dried in the Tecci of Calizzano  
with Pesto and Prescinsêua (8)

Reginette Accomodate dell'Alta Valle Scrivia  
at the bottom of Stocco anad Bacilli (1,3,4,8)

Rossetti's Leitûga pinn-a  
in marjoram-flavoured seafood broth (1,3,4,7)

## Main Courses

Brigasca Sheep Stew 🍷  
with Perinaldo Artichokes 🍷  
and Quarantine Potatoes from Val Graveglia

Black Rooster from Val di Vara 🍷  
alla Cacciatora (8)

Veal Tommaxelle alla Genovese (3,9)

The Tripe from the Antica Tripperia Genovese “Mario”  
served with Fagiolane beans della Val Borbera (4,9)

Breaded and fried anchovies from Monterosso (4,9)

Stockfish from Forte di San Martino served with potatoes,  
tomatoes and olives (4,8,9)

The Red Prawn of Santa  
made by your request (4)



## Genovese Sweets

Il Bianco Mangiare (7)

The Sacripantine (1,3,7)

The Fried Sweet Milk with Luxardo Amarascata (1,3,7)

Oh Issa

Spoon dessert with Biscotti del Lagaccio, coffee  
mascarpone cream, bitter cocoa (1,3,7)

Il Pandolce alla Genovese (1,3,7,8)

# Ö S T E R I A



## ALLERGENS LIST

- 1 Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridised strains)
- 2 Crustaceans and derivatives
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and derived products
- 6 Soya and derived products
- 7 Milk and milk products
- 8 Nuts (almonds, hazelnuts, walnuts, cashews, pistachios)
- 9 Celery and derived products
- 10 Mustard and derivatives
- 11 Sesame and derivatives
- 12 Sulphur dioxide and sulphur dioxide in concentrations greater than 10 mg/kg or mg/l
- 13 Lupins and derivatives
- 14 Molluscs and derivatives



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**Österia ö Magazin**

via Cairoli 3 - 16038 Santa Margherita Ligure

0185 698 962

[osteria@omagazin.it](mailto:osteria@omagazin.it)