

Welcome to Botanico, where taste and hospitality are fused in an experience.

In our restaurant, every dish is born from a deep respect for nature and tradition. We use only genuine ingredients, freshly prepared each day, to guarantee quality, flavor, and authenticity.

Many of the herbs that enrich our recipes come directly from our botanical garden, personally tended in the hotel grounds, where we grow over 35 different varieties. To these, we add wild herbs that we regularly forage from the hills around Genoa, following the rhythm of the seasons and the land.

We work closely with local producers who share our values of sustainability, care, and vision for the future. We speak with them daily, choosing to avoid mass distribution in favor of thoughtful practices and exceptional ingredients.

Our meat comes from respectful farms we know and trust. When available, our fish is caught in local waters by fishermen with whom we've built strong, long-standing relationships.

Our kitchen is alive: fresh pasta is made and rolled every morning, ravioli are hand-folded just before service, and our bread is made with ancient grains and naturally leavened over time.

Our menu changes daily based on the offerings of the local markets, because we believe freshness is the true recipe for flavor.



Considerate Collection

We are happy to offer vegetarian and vegan alternatives, available upon request. 

Informations regarding allergies or intolerances are on the last page.

Riviera's Crudo

Grand Cru

(2, 4, 14, 16) ()

Kingfish tartare, lime, mint

(4) ()

Santa Margherita prawns

(2) ()

Scampi nature

(2) ()

Fresh shucked oysters, lemon, tabasco

(14)

Entrées

Dreaming about Cappon Magro

(2, 4, 6, 12, 14, 16) ()

Pan seared scallops, lard, celery, green apple

(9, 14) ()

Beef tartare, horseradish, mustard, herring caviar

(4, 10, 12, 14) ()

Cauliflower, garlic royale, saffron, black truffle

(3, 4, 6, 7, 8)

Flan, wild herbs, San Stè, salted crumble

(1, 3, 7) ()

Paste and risotti

Risotto, nettle, prawns, chinotto from Savona

(2, 7, 16) ()

Gnocchi, calamari & 'nduja ragù

(1, 2, 4, 9, 12) ()

Spaghetti alla chitarra, cashew butter, mussels, veal bottarga

(1, 3, 4, 5, 7, 8, 14, 16) ()

Spaghettono, bottarga, basil oil

(1, 4)

Tortelli, cime di rapa, pecorino fondue

(1, 3, 6, 7) ()

Trofie, pesto, potatoes, green beans

(1, 7, 8) ()

Main courses

Fish of the day

(4) ()

Kingfish yellow tail, smitane sauce, oysters, cime di rapa

(4, 7, 12, 14, 16) ()

Seabass and prawn tempura, sweet & sour vegetables, citrus gel

(1, 2, 4, 6, 12, 16) ()

Cuttlefish, cardoncello mushroom, squid ink sauce

(6, 7, 12, 14) ()

Slow cooked lamb shoulder, marsala jus

(6, 7, 9, 10, 12) ()

Squab, its combinations

(7, 8, 9, 12) ()

Pizze

Regina

San Marzano Dop tomato, buffalo mozzarella, fresh tomatoes
(1, 7)

Botanica

San Marzano Dop tomato, mozzarella of Agerola, eggplants, zucchini, basil
(1, 7)

Delicata

San Marzano Dop tomato, mozzarella of Agerola, Parma ham, Rocket salad
(1, 7)

Portofino

Mozzarella of Agerola, genoese pesto, potatoes, green beans
(1, 7, 8)

Perla nera

Mozzarella of Agerola, cooked pancetta, black truffle
(1, 7)

Dessert

Tropical crunch

hazelnut semifreddo, cacao crumble, passion fruit
(1, 3, 8, 16)

Purple Haze

prickly pear foam and semifreddo, hazelnut crumble
(1, 3, 8, 16)

Achrome

tonka bean pannacotta, acacia sorbet, stracciatella, capers
(3, 7)

Terramisù

Almond and topinambur mousse, savoiardo biscuit, crumble
(1, 3, 8)

Selection of ice cream and sorbets

(3, 7)

Cheese board of three / five varieties

(7)

ALLERGENS AND INTOLLERANCES

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|-------------------------------|----------------------------------|
| (1) Cereals containing gluten | (9) Celery |
| (2) Crustaceans | (10) Mustard |
| (3) Eggs | (11) Sesame seeds |
| (4) Fish | (12) Sulfur dioxide and sulfites |
| (5) Peanuts | (13) Lupin |
| (6) Soybeans | (14) Mollusc |
| (7) Lactose | (15) Sorbitol and other polyols |
| (8) Nuts | (16) Fructose |

Note on Allergens and Intolerances

All our dishes may contain traces of allergens and ingredients that cause intolerances.

Please inform the staff of any food allergies or intolerances.

All prices are in € and include VAT.



To ensure food safety and quality, some products may have been subjected to blast chilling or frozen at the source by the producer (HACCP plan pursuant to Regulation EC 852/04).

Fish to be consumed raw or almost raw has undergone a preventive sanitation treatment in compliance with the regulations (Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3).

The staff is available to provide any information regarding the nature and origin of the food served.