

cose da
mangiä

Cavour modo 21

service
charge
1,00 €

a kind request: when you have finished your meal, please leave your table for those waiting... thanks!



The leaf on the side of the dish indicates that the Pesto used in the recipe is made with D.O.P. Genoese Basil protected by the Consortium. The D.O.P. guarantees the origin and traditional production of the basil, which is the basis of the success of Pesto Genovese



This logo indicates the dishes on the list of traditional dishes of Liguria/Genova Gourmet, a brand that recognises local restaurants that guarantee the origin and quality of dishes made according to traditional Ligurian recipes

ATTENTION: Guests are kindly requested to inform the waiting staff of any food allergies

starters

warm cod fish salad with green sauce	9,00 €
cappon magro (fish and vegetable) with green sauce	9,00 €
anchovies in olive oil and butter	7,50 €
mixed seafood *	9,50 €
house selection of vegetable pies, coppa, sant'olcese salami and fried genovese minestrone	7,00 €
mixed vegetable pies	5,00 €
ligurian salami and cheese (sant'olcese and san ste)	4,50 €
fried panissa (chickpea flour pancake)	5,00 €
panissa (chickpea flour) in salt, pepper and spring onions	5,00 €
focaccia and modo21 pesto genovese	5,50 €

land pasta

ligurian style egg pasta with meat sauce	8,50 €
meat ravioli with tuccu (genovese meat sauce)	9,00 €
pansoti (greens and cheese filled pasta) with walnut sauce	8,00 €
lasagne from the oven (meat sauce)	8,00 €
lasagne from the oven (modo21 pesto genovese sauce)	9,00 €
trenette pasta with modo21 pesto genovese, green beans, potatoes	9,00 €
trofie pasta with modo21 pesto genovese, green beans, potatoes	9,00 €
lasagnette with modo21 pesto genovese	8,50 €
penne pasta Portofino style	5,50 €
spaghetti or penne pasta with meat sauce	4,00 €
spaghetti garlic, oil and hot pepper	3,50 €
penne pasta "arrabbiata" (red hot sauce)	3,50 €
minestrone ligurian style (thick vegetable soup) with modo21 pesto genovese *	5,50 €
white pasta	2,50 €

sea pasta

paccheri "Pastificio Mancini" with sea bass and lime	9,50 €
sea bas ravioli with schrimps cream *	9,50 €
green taglierini with "branziPesto" (fresh sea bass and modo21 pesto genovese)	9,00 €
taglierini modo21 style (with sun-dried tomatoes, olive pate, walnuts and calamari)	9,00 €
spaghetti with mussels	7,00 €
spaghetti with clams	8,50 €

* frozen product

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...and coffee?! For the good stuff: pay here and enjoy it at the bar downstairs!

from the land

sliced veal with creamy tuna sauce	8,50 €
milanese (sizzler steak, breaded and deep fried)	7,00 €
scaloppini in white wine sauce	6,50 €
onion pie (slice)	4,00 €
chards pie (slice)	4,00 €
greens pie (slice)	4,00 €
green beans and potatoes polpettone	4,00 €

from the sea

mixed fried fish *	9,00 €
fried calamari *	9,00 €
fried calamari and schrimps *	9,00 €
fried anchovies *	9,00 €
fried cod fish *	9,00 €
mussels (marinara, sorrentina or pepper style – approx. 1 kg – served in a cocotte)	12,50 €
mussels "impepata" (pepper)	7,50 €
mussels "marinara"	7,50 €
mussels "sorrentina"	7,50 €
catalan style schrimps *	9,00 €
sea bream or sea bass ligurian style	9,00 €
grilled sea bream or sea bass	8,50 €
grilled schrimps *	9,00 €
grilled calamari *	8,50 €
mixed grilled fish *	9,90 €

side dishes

skin-on french fries *	4,00 €
steamed vegetable trio	4,00 €
boiled chard	2,50 €
boiled potatoes	2,50 €
mixed salad	2,50 €

our desserts

canestrelli with ligurian Moscato Doc	4,00 €
tiramisù	4,00 €
Pesto cake (chestnut biscuit base, fresh cheese and modo21 pesto genovese)	3,50 €
tiramisù with sweet walnut cream	3,50 €
granny's custard tart	3,50 €
mascarpone cream with chocolate heart	3,50 €
panna cotta	3,50 €
cheese cake	3,50 €
vodka lemon sherbet	3,50 €
lemon sherbet	3,00 €

* frozen product