



In this building belonging to the XIX century,
surrounded by the impressive "Perinaldo stone" walls,
you can live good vibes, find a friendly and carefull
staff and discover the passion for good food which,
from more than 20 years, characterises our
restaurant "Pico de Gallo".

Pico Centrale is the perfect place where you can enjoy
delicious dishes, made with good raw ingredients,
share a pizza with friends and especially to be
seduced by our grilled meat.

Welcome

"I hate people who are not serious about meals.
It's so shallow of them."

O. Wilde



APPETIZERS

Squid salad with potatoes, green beans and salsa verde
(parsley, capers and olive oil dressing)

15

Fassona tartare with local courgettes,
grana padano cheese flakes

15

Mixed cold cuts and cheese board

16

Brandacujun Sanremo style

14

Carpaccio of fresh fish with fresh seasonal vegetables

22



All our dishes are prepared with great care and attention.
We apologise for any possible delay.



FIRST COURSES



Spaghetti with clams, ginger and Mediterranean lemon
18

Home-made cocoa tagliolini with prawns* and local courgettes
20

Bucatini all'amatriciana
(tomato sauce, pecorino cheese and guanciale)
14

Home-made tagliatelle with red beetroot, guanciale,
local courgettes and pecorino cheese
16

Homemade maltagliati pasta with cuttlefish ink,
shrimps* and porcini mushrooms*
18

Seafood risotto
20



Our pasta is made from 80% 00 flour and
20% durum wheat semolina.
This ensures that all our sauces perfectly blend.

(*) Ingredients marked with an asterisk may be frozen.
Please advise the staff of any allergies or intolerances.
Our recipe book is available on request in order to check for allergens.



SPECIAL DISHES



Fish Skewer *
25

Mixed meat skewer tex mex flavour
22

Mixed meat skewer normal flavour
22

Fresh fish Ligurian style with potatoes,
cherry tomatoes and "Taggiasche" olives
23

"Pico" fritto misto* (mixed fried fish)
18

Ceriana sausage
12

SIDES

French fries *
5

Grilled vegetables
6

Side of the day
6

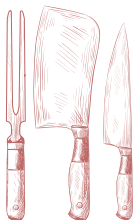
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MEAT

The best selection of Italian & world meats

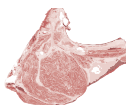


MEAT WITH BONE



FIORENTINA
T-BONE

7€/hg



RIB

6€/hg

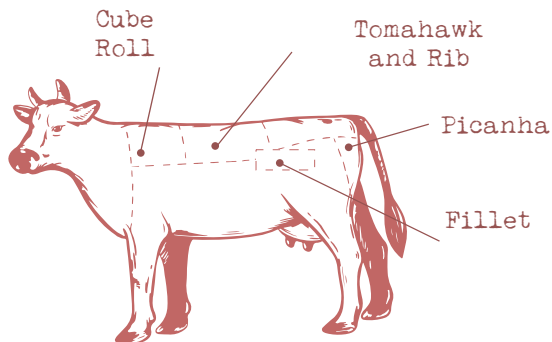


TOMAHAWK

5,5€/hg

ORIGIN	PIECE
DENMARK	Rib T-Bone
EPAGNE	Rib T-Bone
ITALY	Rib T-Bone
IRELAND	Tomahawk

*Recommended
piece about
1.2kg*



MEAT WITHOUT THE BONE



PICANHA



CUBE ROLL



FILLET

ORIGIN	PIECE	PRIX
SASHI FINLAND	Picanha	— 23€/300g
WAGYU AUSTRALIAE	Picanha	— 30€/300g
BLACK ANGUS AAA USA	Cube Roll	— 30€/300g
IRELAND	Cube Roll	— 23€/300g
ITALY/FRANCE	Fillet	— 29€/300g

Recommended
piece
about
300g

FILETTERY Demi-glance sauce
Green pepper sauce
Tropa red onion
Cheese sauce

Fillet
in
sauce
29



PIZZAS

BURRATA

mozzarella, mortadella, pistachios and burrata cheese

13

PICO

4 kinds of cheese, jalapeno and guanciale

13

SALMON PITA

salmon, rocket and burrata cheese

16

UMBRA

mozzarella, rocket, fresh tomato,
Umbrian capocollo and parmesan flakes

14

REGINELLA

mozzarella, sausage, broccoli rabe and smoked scamorza cheese

11

SEMPLICE

tomato sauce and fresh buffalo
mozzarella

9

SEMPLICE +

tomato sauce, fresh buffalo
mozzarella and gorgonzola cheese

10

BUFALINA

buffalo mozzarella and
cherry tomatoes

9

BUFALINA +

buffalo mozzarella, gorgonzola
cheese and cherry tomatoes

10

MARGHERITA

tomato sauce, mozzarella and basil

8

MARINARA

tomato sauce, garlic, oregano and olive oil

7

4 CHEESES

4 kinds of cheese

9

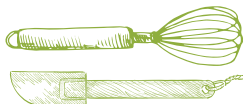
4 SEASONS

tomato sauce, mushrooms, artichokes, olives and ham

9



OUR DESSERTS



White chocolate mousse, crumble and mango sauce

7

Tiramisu

6

Nougatine parfait with sesame crumble

6

Millefeuille with Chantilly cream and fresh berries

8

Fresh fruit salad

7

Pineapple

6

HOW TO PAIR YOUR DESSERT

Moscato d'Asti "Dolcevita"

Pico Maccario

Glass 5 - Bottle 22

Passito di Taggia "Moscatello" wine

Grecale Farm

Glass 7 - Bottle 30



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BEVERAGE

Still water		75 cl	2.00
Sparkling water		75 cl	2.00
Soft drink	on tap	33 cl	3.50
Soft drink	on tap	40 cl	4.00
Bottled soft drink		33 cl	3.80

BEERS

Stella Artois	on tap	20 cl	4.00
Stella Artois	on tap	40 cl	6.00
Leffe Rouge	on tap	30 cl	6.00
Birra Leffe Blonde		33 cl	6.00
Birra del borgo Lisa		33 cl	6.00
Birra Nadir Montefollia		33 cl	5.00
Birra Corona		33 cl	6.00
Birra Tennent's		33 cl	5.00
Birra Beck's		33 cl	5.00
Birra Beck's non-alcoholic		33 cl	7.00

Coffe		2.00
Bitters	starting from	4.50





FOOD INFORMATIONS

We select our products according with the current season and choosing KMO ones, when not possible we buy frozen products of the highest quality.

Some of our products are frozen and vacuum packed this is to preserve and maintain their organoleptic requirements and to ensure their health
(under the law Reg. CE n. 852/2004)



picocentrale.it
picosanremo.com

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